

# PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 05.12.2022

## DEBCO DEB 4 X 2,5 KG PO MB

### MATERIAL CODES

#### Article number

CSM article number **10236833**

#### Others

EAN code 4017040027788  
CN code (EU) 1517109090

### NAME OF THE FOOD

**Name of the food:** Margarine for yeast leavened doughs, shortcrust pastry and batters

### PRODUCT DESCRIPTION

Margarine for cakes and yeasted doughs.  
Vegetable margarine that is easy to use in various applications.

### GENERAL INFORMATION

**Country of origin:** Germany **Continent of origin:** Europe (EU)

**Physical condition:** Solid rectangular block

### USER INSTRUCTION

#### Application

For professional use only.

#### Standard recipe

Only to be used in the bakery and/or the professional kitchen.

### SENSORIAL INFORMATION

<b>Taste:</b>	Butterlike	<b>Odour:</b>	Butterlike
<b>Visual aspect:</b>	Solid rectangular block	<b>Plasticity:</b>	Plastic, kneadable
<b>Structure:</b>	Smooth	<b>Colour:</b>	Light yellow

### INGREDIENT DECLARATION

Vegetable fats: Palm, Fully hydrogenated palm, Coconut, in varying proportions; Water; Vegetable oils: Rapeseed, Sunflower, in varying proportions; Emulsifier: Lecithins, Mono- and diglycerides of fatty acids; Salt; Acidity regulator: Citric acid; Flavouring; Colour: Carotenes.

### NUTRITIONAL INFORMATION

#### Per 100 grams product

<b>Energy:</b>	2.968 kJ	(722 kcal)
<b>Fat:</b>	80,2 g	
of which saturated fatty acids:	44,8 g	
of which mono unsaturated fatty acids:	24,2 g	
of which poly unsaturated fatty acids:	10,6 g	
<b>Carbohydrate:</b>	0,0 g	
of which sugars:	0,0 g	
<b>Fibre:</b>	0,0 g	
<b>Protein:</b>	0,0 g	
<b>Salt (Na x 2.5):</b>	0,4919 g	

### ADDITIONAL NUTRITIONAL INFORMATION

#### Per 100 grams product

<b>Fats of which trans unsaturated fatty acids:</b>	0,7 g
<b>Fats of which animal derived trans fatty acids:</b>	0,0 g
<b>Fats of which non-animal derived trans fatty acids:</b>	0,7 g
<b>Salt (NaCl):</b>	499,7 mg
<b>Minerals - Sodium:</b>	196,8 mg
<b>Water:</b>	19,3 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>			
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>			
Eggs and products thereof	No	No	Yes
<b>Fish and products thereof</b>			
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
<b>Milk and products thereof (including lactose)</b>			
Nuts and products thereof	No	No	Yes
Almonds	No	No	No
Hazelnuts	No	No	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
<b>Celery and products thereof</b>			
Mustard and products thereof	No	No	No
<b>Sesame and products thereof</b>			
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
<b>Lupine and products thereof</b>			
Molluscs and products thereof	No	No	No

\* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.

### "May contain" allergens

May contain traces of: -.

Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

## GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

## SUSTAINABILITY

<b>Type:</b>	Palm oil	<b>Value:</b>	100 %	<b>Supply chain model:</b>	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. <a href="http://www.rspo.org">www.rspo.org</a> . RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831156					
<b>Type:</b>	Palm Kernel	<b>Value:</b>	100 %	<b>Supply chain model:</b>	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. <a href="http://www.rspo.org">www.rspo.org</a> . RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831156					

## DIET INFORMATION

<b>Halal:</b>	Yes - certified	<b>Suitable for coeliac diet:</b>	Yes
<b>Suitable for (lacto ovo) vegetarians:</b>	Yes	<b>Suitable for persons with lactose intolerance:</b>	Yes
<b>Suitable for lacto vegetarians:</b>	Yes	<b>Suitable for persons with cow's milk protein allergy:</b>	Yes
<b>Suitable for ovo vegetarians:</b>	Yes		
<b>Suitable for vegans:</b>	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Fats</b>				
<b>Fat content:</b>	80,2 %	> 80 %		DGF K-1 2a (84)
<b>Tfa:</b>		< 2 %		AOCS Ce 1-62 / ISO 5508

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## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Solid fat content</b>				
Solids at 20 °C (N20):	33 %	30 - 36 %		AOCS Cd 16b-93
Solids at 30 °C (N30):	17 %	14 - 20 %		AOCS Cd 16b-93
Solids at 35 °C (N35):	11 %	8 - 14 %		AOCS Cd 16b-93

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
<b>Total viable count:</b>	/ g	1 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
<b>Enterobacteriaceae:</b>	/ g	10				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
<b>Moulds:</b>	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
<b>Yeasts:</b>	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
<b>Salmonella:</b>	/ 25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	182 Days
Storage temperature:	14 - 16 °C
Storage advice:	Store in a cool and dry place.
<b>Transport conditions</b>	
Transport temperature:	13 - 17 °C

## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	10 kg	Weight gross:	10,241 kg
		Number of pieces:	4 PC
<b>Pallet</b>			
Pallet type:	Euro pallet		
DU's per layer:	12 PC	Layers:	7 PC
Weight net:	840 kg	Weight gross:	885 kg
		Total pallet height:	141 cm
<b>Primary packaging</b>			
Description:	Foil (wrapper)	Material:	Aluminium, LDPE, Paper
Quantity:	4,0000 PC		
Weight:	15 g		
Length:	410 mm		
Width:	409 mm		
<b>Secondary packaging</b>			
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PC		
Weight:	187 g		
Colour:	White		
Length (outside):	311 mm		
Width (outside):	226 mm		
Height (outside):	180 mm		
<b>Tertiary packaging</b>			
Description:	Sheet	Material:	Cardboard
Quantity:	3,0000 PC		
Weight:	280 g		
Colour:	Grey		
Length:	1.000 mm		
Width:	700 mm		
Description:	Stretchwrap	Material:	LDPE
Quantity:	0,5460 KG		
Colour:	Transparent		
Description:	Label	Material:	Paper
Quantity:	2,0000 PC		
Weight:	2,6 g		
Colour:	White		
Width:	210 mm		
Height:	148,5 mm		

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## FOOD SAFETY / HACCP

### Physical hazards - specific control system

	Present		Remarks
Sieves:	Yes	Mesh: 2,00 mm	
Filters:	No		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		

## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	1517109090	

All products are conform to the European and National food legislation.

## STATEMENT

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Change: Origin (Information Sheet On Origin Of Raw Materials), Allergens information