

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 05.12.2022

**DEBCO SILSA 4 X 2,5 KG PO MB**

### MATERIAL CODES

#### Article number

CSM article number **10236838**

#### Others

EAN code 4017040027832  
CN code (EU) 1517109090

### NAME OF THE FOOD

**Name of the food:** Margarine for garnishing creams, batters and mousse marquise

### PRODUCT DESCRIPTION

Margarine for creams and batters.

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>	Soft, creamy
<b>Structure:</b>	Smooth	<b>Colour:</b>	Light yellow

### INGREDIENT DECLARATION

Vegetable fats: Palm, Fully hydrogenated palm, Coconut, in varying proportions; Vegetable oils: Rapeseed, Sunflower, in varying proportions; Water; Emulsifier: SOYA lecithin; Salt; Flavouring; Acidity regulator: Lactic acid; Colour: Carotenes.

### NUTRITIONAL INFORMATION

#### Per 100 grams product

<b>Energy:</b>	3.230 kJ	(786 kcal)
<b>Fat:</b>	87,3 g	
of which saturated fatty acids:	45,7 g	
of which mono unsaturated fatty acids:	27,6 g	
of which poly unsaturated fatty acids:	13,8 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>	0,2065 g	

### ADDITIONAL NUTRITIONAL INFORMATION

#### Per 100 grams product

<b>Fats of which trans unsaturated fatty acids:</b>	0,6 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>	0,6 g
<b>Salt (NaCl):</b>	209,8 mg
<b>Minerals - Sodium:</b>	82,6 mg
<b>Water:</b>	12,5 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	Yes
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
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
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
Celery and products thereof	No	No	Yes
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	No
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

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

## DIET INFORMATION

Halal:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	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
Fats				
Fat content:	87 %	> 86,5 %		DGF K-I 2a (84)
Tfa:		< 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):	24 %	21 - 27 %		AOCS Cd 16b-93
Solids at 30 °C (N30):	8 %	5 - 11 %		AOCS Cd 16b-93
Solids at 35 °C (N35):	5 %	2 - 8 %		AOCS Cd 16b-93

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ 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
Moulds:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella:	/ 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:	140 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:	6 PC	DU's per pallet:	72 PC
Weight net:	720 kg	Weight gross:	752 kg	Total pallet height:	122,4 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:	0,5040 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

Sieves:	Present Yes	Mesh: 2,00 mm	Remarks
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

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

Last changed on: 05.12.2022  
Change: Allergens present in product, Nutritional information, Ingredient declaration, Origin (Information Sheet On Origin Of Raw Materials)