

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

Pane Luciane 25 kg 1

MATERIAL CODES

Article number

CSM article number **10104859**

Others

EAN code 4017040094292
CN code (EU) 1901200000

NAME OF THE FOOD

Name of the food: Baking mix

PRODUCT DESCRIPTION

Premix for mediterranean baked goods with olive oil and iodized salt (with potassium iodine)

GENERAL INFORMATION

Country of origin: Germany Continent of origin: Europe (EU)
Physical condition: Powder

USER INSTRUCTION

Working instructions

Dosage: 50 %
Remarks: 50% Pane Luciane Unipro and 50% wheatflour

SENSORIAL INFORMATION

Taste: Herbs (mediterranean) Odour: Olive oil
Visual aspect: Powder Colour: Yellow, Beige
Structure: Powder

INGREDIENT DECLARATION

WHEAT flour; Iodised salt (Salt; Potassium iodate); WHEAT gluten; Dried WHEAT sponge dough; Extra virgin olive oil; Sugar; Emulsifier: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids; Herbs; Herb extract; Flour treatment agent: Ascorbic acid; Spices; Enzymes.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.480 kJ (350 kcal)
Fat: 3,2 g
of which saturated fatty acids: 1,1 g
of which mono unsaturated fatty acids: 1,2 g
of which poly unsaturated fatty acids: 0,7 g
Carbohydrate: 66,0 g
of which sugars: 1,7 g
Fibre: 3,6 g
Protein: 12,1 g
Salt (Na x 2.5): 3,007 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids: 0,0 g
Fats of which animal derived trans fatty acids: 0,0 g
Fats of which non-animal derived trans fatty acids: 0,0 g
Salt (NaCl): 3.007,6 mg
Minerals - Sodium: 1.202,9 mg
Water: 12,1 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	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	Yes	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	No	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
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	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	Yes
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: EGG, SOYA, MILK / LACTOSE.			
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.

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
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.			

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				\$64 LFGB L 01.00-5
E. coli:	/ 1 g	100				ISO 16649
Moulds:	/ g	20 000				\$64 LFGB L 01.00-37
Yeasts:	/ g	20 000				\$64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000				\$64 LFGB L 00.00-25, API (50CHB)
Staphylococcus aureus:	/ g	100				AFNOR 3M 01/9-04/03, Petrifilm
Salmonella:	/ 25 g	Not detectable				\$64 LFGB L 00.00-66, mini VIDAS

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	12 - 25 °C
Storage advice:	Keep packaging closed and dry during storage.
Transport conditions	
Transport temperature:	2 - 25 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:		25 kg	Weight gross:		25,154 kg
			Number of pieces:		1 PC
Pallet					
Pallet type:		Pallet 1200 x 800			
DU's per layer:		3 PC	Layers:		10 PC
Weight net:		750 kg	Weight gross:		779,62 kg
			DU's per pallet:		30 PC
			Total pallet height:		154,5 cm
Primary packaging					
Description:		Bag	Material:		Paper, HDPE
Quantity:		1,0000 PC			
Weight:		154,1 g			
Colour:		White			
Width:		350 mm			
Height:		920 mm			
Coding					
Name:		Yes	Expiry date:		DDMMYY
EAN:		Yes	Supplier:		Yes
			Lot code:		Batch number
			Material code:		Yes
Secondary packaging					
Description:		Label	Material:		Paper
Quantity:		PC			
Weight:		2,6 g			
Colour:		White			
Width:		210 mm			
Height:		148,5 mm			
Tertiary packaging					
Description:		Pallet	Material:		Wood
Quantity:		1,0000 PC			
Weight:		25.000 g			
Length:		1.200 mm			
Width:		800 mm			
Height:		144 mm			
Description:		Sheet	Material:		Paper
Quantity:		1,0000 PC			
Weight:		552 g			
Colour:		Grey			
Length:		1.150 mm			
Width:		800 mm			
Description:		Sheet	Material:		LDPE
Quantity:		1,0000 PC			
Weight:		53,75 g			
Length:		1.600 mm			
Width:		1.200 mm			
Description:		Stretchwrap	Material:		LDPE
Quantity:		0,3900 KG			
Colour:		Transparent			

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 3 mm	Remarks
Filters:	No		
Metal detection: Ferrous:	Yes	Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 3,5 mm	
Stainless steel:		Ø control device: 3,5 mm	
X - ray:	No		

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	1901200000	
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.

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Change:	Shelf life and logistical information - Shelf life