

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

VOLUFRESH DUO PO SG

MATERIAL CODES

Article number

CSM article number **10246152**

Others

EAN code 4017040042118
CN code (EU) 2106909843

NAME OF THE FOOD

Name of the food: Baking improver for yeast dough

PRODUCT DESCRIPTION

For professional use only., Bar

Fat based dough improver used in yeast raised dough

GENERAL INFORMATION

Country of origin: Germany

USER INSTRUCTION

Application

Optimal processing temperature: 20 - 25 °C

Working instructions

Dosage: 2 - 3 % on flour

SENSORIAL INFORMATION

Taste: Malt, Sweet

Visual aspect: Paste

Structure: Firm

Odour: Malt

Colour: Grey, Light brown

INGREDIENT DECLARATION

Palm fat; Sugar; Dextrose; Emulsifier: Mono- and diglycerides of fatty acids; Dried wheat sourdough; Barley malt extract; Rapeseed oil; Wheat flour; Flour treatment agent: Ascorbic acid; Enzymes; Nitrogen.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	3.005 kJ	(727 kcal)
Fat:	67,2 g	
of which saturated fatty acids:	36,4 g	
of which mono unsaturated fatty acids:	24,5 g	
of which poly unsaturated fatty acids:	6,2 g	
Carbohydrate:	29,0 g	
of which sugars:	23,6 g	
Fibre:	0,5 g	
Protein:	1,0 g	
Salt (Na x 2.5):	0,0258 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,7 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,7 g
Salt (NaCl):	15,9 mg
Minerals - Sodium:	10,3 mg
Water:	1,9 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	No	No
Barley	Yes	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
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	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	Yes	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	1 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: EGG, 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.

SUSTAINABILITY

Type: Palm oil Value: 100 % Supply chain model: Segregation

Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org.
RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831156

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.

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	1 000				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	1 000				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Staphylococcus aureus:	/ g	100				DIN EN ISO 6888-1:2003-12, ASU L 02.07-2:2003-12, ASU L00.00-55:2004-12, AFNOR 3M-01/09-04/03:2007-03
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
Listeria monocytogenes:	/ 1 g	100				DIN EN ISO 11290-1/2:2017-09, DIN EN ISO 11290-1:2005-01

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	16 - 20 °C
Storage advice:	Ambient
Transport conditions	
Transport temperature:	16 - 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,42 kg		
Pallet					
Pallet type:	Pallet Euro Wooden				
DU's per layer:	9 PC	Layers:	7 PC	DU's per pallet:	63 PC
Weight net:	630 kg	Weight gross:	682 kg	Total pallet height:	146,1 cm
Primary packaging					
Description:	Flexible film	Material:	HDPE		
Quantity:	0,0240 KG				
Colour:	Blue				
Width:	405 mm				
Secondary packaging					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	396,05 g				
Colour:	Brown				
Length (outside):	389 mm				
Width (outside):	253 mm				
Height (outside):	188 mm				
Tertiary packaging					
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,4410 KG				
Colour:	Transparent				
Description:	Label	Material:	Paper		
Quantity:	2,0000 PC				
Weight:	2,6 g				
Colour:	White				
Width:	210 mm				
Height:	148,5 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh	Remarks
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device:	3,0 mm
Non-ferrous:		Ø control device:	3,0 mm
Stainless steel:		Ø control device:	3,0 mm

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	2106909843	
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:	Allergens information