

| PRODUCT DATA SHEET | | |
|---|---|-----------------------------|
| CSM Bakery Solutions www.csmbakerysolutions.com |  | Last changed on: 19.06.2020 |
| DEBCO BISCUIT 4 x 5 KG | | |

MATERIAL CODES

| Article number | |
|----------------------|-----------------|
| CSM article number | 10058147 |
| Company | Product code |
| CSM FRANCE SAS | 10480 |
| CSM BENELUX BV | 20824 |
| CSM DEUTSCHLAND GMBH | 5413321208249 |
| Others | |
| EAN code | 5413321208249 |
| CN code (EU) | 19012000 |

NAME OF THE FOOD

| | |
|--------------------------|---|
| Name of the food: | Dry baking mix for sponge cake flan cases |
|--------------------------|---|

PRODUCT DESCRIPTION

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| Dry baking mix for sponge cake flan cases |
|---|

GENERAL INFORMATION

| | | | |
|----------------------------|--------|-----------------------------|-------------|
| Country of origin: | France | Continent of origin: | Europe (EU) |
| Physical condition: | Powder | | |

USER INSTRUCTION

| Application | |
|----------------------------|--|
| For professional use only. | |
| Dosage: | |
| Remarks: | 5 parts of DEBCO BISCUIT, 3 parts egg, 1 part of water |

SENSORIAL INFORMATION

| | | | |
|-----------------------|---------------------|----------------|-----------|
| Taste: | Sweet, Flour | Odour: | Vanilla |
| Visual aspect: | Powder | Colour: | Off White |
| Structure: | Fine, Fluid, Powder | | |

INGREDIENT DECLARATION

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| Sugar; WHEAT STARCH; WHEAT FLOUR; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Mono- and diglycerides of fatty acids, Sodium, potassium and calcium salts of fatty acids, Calcium stearoyl lactylate, Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids; Maltodextrin; SKIMMED MILK POWDER; Raising agent: Glucono-delta-lactone, Sodium carbonates; Stabiliser: Diphosphates; Anti-caking agent: Sodium phosphates, Colour: Carotenes; Flavouring. |
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NUTRITIONAL INFORMATION

| Per 100 grams product | | |
|--|----------|------------|
| Energy: | 1.632 kJ | (385 kcal) |
| Fat: | 3,3 g | |
| of which saturated fatty acids: | 3,0 g | |
| of which mono unsaturated fatty acids: | 0,1 g | |
| of which poly unsaturated fatty acids: | 0,1 g | |
| Carbohydrate: | 85,2 g | |
| of which sugars: | 44,1 g | |
| Fibre: | 0,4 g | |
| Protein: | 3,4 g | |
| Salt (Na x 2.5): | 0,916 g | |

ADDITIONAL NUTRITIONAL INFORMATION

| Per 100 grams product | |
|---|----------|
| Fats of which trans unsaturated fatty acids: | 0,1 g |
| Salt (NaCl): | 297,9 mg |
| Minerals - Sodium: | 366,4 mg |
| Water: | 6,5 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 | Yes | Yes | Yes |
| Wheat | Yes | Yes | Yes |
| Rye | No | No | No |
| Barley | No | No | Yes |
| Oat | No | No | No |
| Spelt | No | No | No |
| Kamut | 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 | No | Yes |
| Milk and products thereof (including lactose) | Yes | Yes | Yes |
| Nuts and products thereof | No | Yes | Yes |
| Almonds | No | Yes | Yes |
| Hazelnuts | No | Yes | Yes |
| Walnuts | No | No | No |
| Cashew | No | No | No |
| Pecan nuts | No | No | No |
| Brazil nuts | No | No | No |
| Pistachio nuts | No | No | Yes |
| 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 | No |
| Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l | 7 PPM * | Yes | Yes |
| 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, NUTS. | | | |
| 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: | No | Suitable for persons with cow's milk protein allergy: | No |
| Suitable for vegans: | No | | |

MICROBIOLOGICAL INFORMATION

| | UOM | M | m | n | c: > m | Method / Remarks |
|-------------------------|--------|---------|---|---|--------|-------------------|
| Total viable count: | / g | 100 000 | | | | NF EN ISO 4833-1 |
| E. coli: | / g | 10 | | | | ISO 16649-2 |
| Moulds: | / g | 5 000 | | | | NF V08-036 |
| Yeasts: | / g | 1 000 | | | | NF V08-036 |
| Salmonella: | / 25 g | Absent | | | | BRD 07/11 - 12/05 |
| Listeria monocytogenes: | /25 g | Absent | | | | AES 10/03-09/00 |

SHELF LIFE AND LOGISTICAL INFORMATION

| | |
|------------------------------|---|
| Storage conditions | |
| Shelf life after production: | 365 Days |
| Storage temperature: | < 30 °C |
| Storage advice: | Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., Consume rapidly after opening. |
| Transport conditions | |
| Transport temperature: | < 30 °C |

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PACKAGING INFORMATION

| | | | | | |
|----------------------------|--------------|---------------|------------------|----------------------|------------|
| Distribution unit | | | | | |
| Weight net: | 20 kg | Weight gross: | 21,4 kg | Number of pieces: | 4 PCE |
| Pallet | | | | | |
| Pallet type: | Euro pallet | | | | |
| DU's per layer: | 8 PCE | Layers: | 5 PCE | DU's per pallet: | 40 PCE |
| Weight net: | 800 kg | Weight gross: | 880 kg | Total pallet height: | 209 cm |
| Primary packaging | | | | | |
| Description: | Film | Material: | Nylon, LDPE | | |
| Quantity: | 0,0306 KG | | | | |
| Colour: | Transparent | | | | |
| Width: | 680 mm | | | | |
| Coding | | | | | |
| Production date: | Batch number | Expiry date: | DD/MM/YYYY | Lot code: | DD/MM/YYYY |
| Name: | Yes | Supplier: | Yes | Material code: | Yes |
| EAN: | Yes | | | | |
| Secondary packaging | | | | | |
| Description: | Label | Material: | Paper | | |
| Quantity: | 1,2000 PCE | | | | |
| Weight: | 1 g | | | | |
| Colour: | White | | | | |
| Width: | 140 mm | | | | |
| Height: | 180 mm | | | | |
| Description: | Box | Material: | Corrugated board | | |
| Quantity: | 0,3000 PCE | | | | |
| Weight: | 550 g | | | | |
| Colour: | White | | | | |
| Length (outside): | 399 mm | | | | |
| Width (outside): | 294 mm | | | | |
| Height (outside): | 388 mm | | | | |
| Description: | Label | Material: | Paper | | |
| Quantity: | 0,3000 PCE | | | | |
| Weight: | 1 g | | | | |
| Colour: | White | | | | |
| Width: | 140 mm | | | | |
| Height: | 180 mm | | | | |
| Quantity: | 0,0006 KG | | | | |
| Colour: | Transparent | | | | |
| Tertiary packaging | | | | | |
| Description: | Sheet | Material: | Corrugated board | | |
| Quantity: | 1,2500 PCE | | | | |
| Weight: | 310 g | | | | |
| Length: | 1.200 mm | | | | |
| Width: | 800 mm | | | | |
| Description: | Foil | Material: | LDPE | | |
| Quantity: | 1,2500 PCE | | | | |
| Colour: | Transparent | | | | |
| Length: | 1.600 mm | | | | |
| Width: | 1.400 mm | | | | |
| Description: | Stretchwrap | Material: | LLDPE | | |
| Quantity: | 0,8000 KG | | | | |
| Width: | 500 mm | | | | |
| Description: | Pallet | Material: | Wood | | |
| Quantity: | 1,2500 PCE | | | | |
| Length: | 1.200 mm | | | | |
| Width: | 800 mm | | | | |
| Height: | 150 mm | | | | |

FOOD SAFETY / HACCP

| | | | | |
|---|---------|-------------------|--------|---------|
| Physical hazards - specific control system | | | | |
| Sieves: | Present | Mesh: | 2 mm | Remarks |
| | Yes | | | |
| Metal detection: | Yes | | | |
| Ferrous: | | Ø control device: | 1,5 mm | |
| Non-ferrous: | | Ø control device: | 2 mm | |
| Stainless steel: | | Ø control device: | 2,5 mm | |

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LEGAL INFORMATION

| International ingredient numbering | | |
|---|----------|---------|
| Type | Number | Remarks |
| CN code (EU) | 19012000 | |
| All products are conform to the European and National food legislation. | | |

STATEMENT

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