

PRODUCT DATA SHEET		
<b>CSM Bakery Solutions</b> www.csmbakerysolutions.com		Last changed on: 24.08.2020
CAKE-GENOIS 15 KG		

## MATERIAL CODES

Article number	
CSM article number	10152436
Company	Product code
CSM BENELUX BV	23851
Others	
CN code (EU)	19012000
CN code (EU)	19012000

## NAME OF THE FOOD

<b>Name of the food:</b>	Semifinished product for the preparation of cake
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## PRODUCT DESCRIPTION

Confectionary mix
Powdered mixture for the preparation of genoise cake dough.

## GENERAL INFORMATION

<b>Country of origin:</b>	The Netherlands
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## USER INSTRUCTION

Standard recipe
All kinds of cakes.
Standard recipe: CAKE GENOIS: 1000 gram Eggs: 500 gram Margarine (MIRA / TRIO CREME) / Butter: 500 gram

## SENSORIAL INFORMATION

<b>Taste:</b>	Sweet, Vanilla	<b>Odour:</b>	Vanilla
<b>Visual aspect:</b>	Powder	<b>Colour:</b>	Yellow
<b>Structure:</b>	Free flowing powder		

## INGREDIENT DECLARATION

Sugar; WHEAT FLOUR; Raising agent: Diphosphates, Sodium carbonates; WHEAT STARCH; SOY FLOUR; Salt; Maltodextrin; SKIMMED MILK POWDER; Emulsifier: Sodium, potassium and calcium salts of fatty acids, Mono- and diglycerides of fatty acids, Lactic acid esters of mono- and diglycerides of fatty acids, Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Calcium stearoyl lactylate; Thickener: Xanthan gum; Stabiliser: Diphosphates; Vanilla flavouring; Colour: Carotenes.
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## NUTRITIONAL INFORMATION

Per 100 grams product		
<b>Energy:</b>	1.555 kJ	(366 kcal)
<b>Fat:</b>	1,2 g	
of which saturated fatty acids:	0,5 g	
of which mono unsaturated fatty acids:	0,2 g	
of which poly unsaturated fatty acids:	0,3 g	
<b>Carbohydrate:</b>	82,9 g	
of which sugars:	49,6 g	
of which starch:	32,9 g	
<b>Fibre:</b>	1,2 g	
<b>Protein:</b>	5,1 g	
<b>Salt (Na x 2.5):</b>	1,5360 g	

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## 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
Protein of which animal protein:	0,1 g
Salt (NaCl):	500,0 mg
Minerals - Sodium:	614,4 mg
Water:	6,1 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	No	No
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	Yes	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
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	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	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.			
<b>"May contain" allergens</b>			
May contain traces of: EGG.			

## 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		

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## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000	50.000			ISO 4833
Enterobacteriaceae:	/ g	500	100			ISO 7402
Moulds:	/ g	100	50			ISO 7954
Yeasts:	/ g	5 000	1.000			ISO 7954
Bacillus cereus:	/ g	5 000	500			ISO 7932
Staphylococcus aureus:	/ g	1 000	100			ISO 6888
Salmonella:	/ 25 g	Absent				ISO 6579:2002

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	182 Days
Storage temperature:	14 - 21 °C
Storage advice:	Cool, Avoid exposure to products with strong odours
<b>Transport conditions</b>	
Transport temperature:	14 - 21 °C

## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	15 kg	Weight gross:	15,2 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
Pallet type:	Euro pallet		
DU's per layer:	5 PCE	Layers:	7 PCE
Weight net:	525 kg	Weight gross:	557 kg
		DU's per pallet:	35 PCE
<b>Primary packaging</b>			
Description:	Bag	Material:	Paper
Dimensions:	630 x 450 x 100 mm		
Weight:	165 g		
<b>Coding</b>			
Name:	Yes	Expiry date:	DDMMYY
EAN:	No	Supplier:	Yes
		Material code:	Yes
<b>Tertiary packaging</b>			
Description:	Pallet	Material:	Wood
Dimensions:	1200 x 800 x 99		
Weight:	25.000 g		

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>			
Sieves:	Present Yes	Mesh:	2 mm
		Remarks	

## LEGAL INFORMATION

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

## STATEMENT

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Change:	Ingredient declaration