

PRODUCT DATA SHEET

CSM Ingredients
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DELFA CN31 BIB 10 KG

MATERIAL CODES

Article number

CSM article number **10237300**

Others

EAN code 4017040028037
CN code (EU) 1517909990

NAME OF THE FOOD

Name of the food: Anhydrous vegetable shortening for biscuits, confectionary and chocolate confectionary

PRODUCT DESCRIPTION

Shortening

Plasticized, vegetable shortening, especially developed for applications in sponge production, confectionery and chocolate confectionery.
The product has a low trans fatty acids content.

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

Taste:	Neutral, absence of off-taste	Odour:	Odourless, neutral
Visual aspect:	Solid rectangular block	Plasticity:	Hard
Structure:	Smooth	Colour:	White

INGREDIENT DECLARATION

Fully hydrogenated coconut oil.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	3.700 kJ	(900 kcal)
Fat:	100,0 g	
of which saturated fatty acids:	99,6 g	
of which mono unsaturated fatty acids:	0,3 g	
of which poly unsaturated fatty acids:	0,1 g	
Carbohydrate:	0,0 g	
of which sugars:	0,0 g	
of which starch:	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0000 g	

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	1,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	1,0 g
Cholesterol:	5,0 ppm
Carbohydrates of which sucrose:	0,0 g
Carbohydrates of which fructose:	0,0 g
Protein of which milk protein:	0,0 g
Protein of which whey protein:	0,0 g
Protein of which soy protein:	0,0 g
Protein of which casein:	0,0 g
Protein of which animal protein:	0,0 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	0,0 mg
Minerals - Iron:	0,1 mg
Vitamins - Vitamin A (Retinol):	0,0 mg
Vitamins - Vitamin B1 (Thiamine):	0,0 mg
Vitamins - Vitamin B2 (Riboflavin):	0,0 mg
Vitamins - Vitamin B3 (Niacin):	0,0 mg
Vitamins - Vitamin B5 (Pantothenic a.):	0,0 mg
Vitamins - Vitamin B6:	0,0 mg
Vitamins - Vitamin B7 (H) (Biotine):	0,0 mg
Vitamins - Vitamin B9 (Folic acid):	0,0 mg
Vitamins - Vitamin B12:	0,0 mg
Vitamins - Vitamin C:	0,0 mg
Vitamins - Vitamin D:	0,0 mg
Alcohol:	0,0 g
Water:	0,0 g

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	No	No	Yes
Milk and products thereof (including lactose)	No	No	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.

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SUSTAINABILITY

Type: No PO/PK Value: Supply chain model:

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:	100 %	> 99,92 %		
Tfa:		< 2 %		

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Solid fat content				
Solids at 10 °C (N10):	90 %	87 - 93 %	90 %	AOCS Cd 16b-93
Solids at 15 °C (N15):	81 %	78 - 84 %	81 %	AOCS Cd 16b-93
Solids at 20 °C (N20):	58 %	55 - 61 %	58 %	AOCS Cd 16b-93
Solids at 25 °C (N25):	19 %	17 - 21 %	19 %	AOCS Cd 16b-93
Solids at 30 °C (N30):	4,5 %	2,5 - 6,5 %	4,5 %	AOCS Cd 16b-93
Solids at 35 °C (N35):	2 %	0 - 4 %	2 %	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

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	13 - 17 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	13 - 17 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,385 kg	Number of pieces:	1 PC
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	9 PC	Layers:	8 PC	DU's per pallet:	72 PC
Weight net:	720 kg	Weight gross:	768 kg	Total pallet height:	135,8 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:	340 g				
Colour:	White				
Length (outside):	389 mm				
Width (outside):	253 mm				
Height (outside):	152 mm				
Tertiary packaging					
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				

FOOD SAFETY / HACCP

Physical hazards - specific control system				
Sieves:	Present	Mesh:	2 mm	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	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	1517909990	
All products are conform to the European and National food legislation.		

STATEMENT

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Change: Legal Information