PRODUCT DATA SHEET

CSM Bakery Solutions

www.csmbakerysolutions.com



Last changed on: 21.08.2020

LEMON MERINGUE CROQUANT M 4KG PO MB

MATERIAL CODES

| Article number | | |
|-----------------------|---------------|--|
| CSM article number | 10209708 | |
| Company | Product code | |
| CSM FRANCE SAS | 258 | |
| CSM DEUTSCHLAND GMBH | 3040409002585 | |
| CSM MAGYARORSZÁG KFT. | 7122101 | |
| CN | S23000019 | |
| RU | 258 | |
| TR | IMP 172 | |
| CSM BENELUX BV | 258 | |
| CSM Global One | 10209708 | |
| CSM ITALIA S.R.L. | 10209 | |
| CSM POLSKA SP. Z O.O. | 221227 | |
| Others | | |
| EAN code | 3040409002585 | |
| CN code (EU) | 21069098 | |

NAME OF THE FOOD

Name of the food: White chocolate paste (41%) with lemon (1,8%), inclusions of meringue (7%) and crunchy biscuits pieces (12%)

PRODUCT DESCRIPTION

White chocolate paste (41%) with lemon (1,8%), inclusions of meringue (7%) and crunchy biscuits pieces (12%). For pastry and confectionery.

GENERAL INFORMATION

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

USER INSTRUCTION

Application

For professional use only.

SENSORIAL INFORMATION

| Taste: | Lemon | Odour: | Lemon |
|----------------|-------|---------|--------|
| Visual aspect: | Paste | Colour: | Yellow |
| Structure: | Paste | | |

INGREDIENT DECLARATION

White Chocolate (Sugar; Cocoa butter; WHOLE MILK POWDER; SWEET WHEY POWDER; LACTOSE; MILK FAT; Emulsifier: SOYA LECITHIN; Natural vanilla flavouring; SKIMMED MILK POWDER); Vegetable fats: Palm kernel, Palm; WHEAT FLOUR; Vegetable oil: Sunflower; Sugar; Meringue pieces (Sugar; WHEAT STARCH; FREE RANGE EGG WHITE POWDER); Maltodextrin; Lemon juice powder; BUTTER; SKIMMED MILK POWDER; CONCENTRATED BUTTER; Natural lemon flavouring; BARLEY MALT; Salt; Colour: Carotenes.

NUTRITIONAL INFORMATION

| Per 100 grams product | | |
|--|----------|------------|
| Energy: | 2.436 kJ | (585 kcal) |
| Fat: | 40,0 g | |
| of which saturated fatty acids: | 22,0 g | |
| of which mono unsaturated fatty acids: | 9,8 g | |
| of which poly unsaturated fatty acids: | 7,4 g | |
| Carbohydrate: | 52,5 g | |
| of which sugars: | 41,7 g | |
| Fibre: | 0,3 g | |
| Protein: | 2,9 g | |
| Salt (Na x 2.5): | 0,2754 g | |

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ADDITIONAL NUTRITIONAL INFORMATION

 Per 100 grams product

 Fats of which trans unsaturated fatty acids:
 0,3 g

 Salt (NaCl):
 266,6 mg

 Minerals - Sodium:
 110,2 mg

 Water:
 2,6 g

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 | No | No | | | |
| Spelt | No | No | No | | | |
| Kamut | No | No | No | | | |
| Crustaceans and products thereof | No | No | No | | | |
| Eggs and products thereof | Yes | 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 | 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 | 1 PPM * | No | 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 that | n 10 mg/kg or 10 mg/liter expres | sed as SO2 need to be labelled. | | | | |

^{*} 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

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: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.

RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-845733

Type: Palm Kernel Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.

RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-845733

Type: Cocoa - UTZ Value: 100 % Supply chain model: Mass balance

By buying UTZ certified cocoa, we support sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet.

www.utz.org

Supply Chain Model: Mass Balance.

UTZ ID: UTZ_CO1000005454; UTZ #: C845733CU-UTZ

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[&]quot;May contain" allergens

May contain traces of: 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'.



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DIET INFORMATION

Suitable for vegans:

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

MICROBIOLOGICAL INFORMATION

| | UOM | M | m | n | c: > m | Method / Remarks |
|-------------------------|--------|--------|---|---|--------|-------------------|
| Total viable count: | / g | 20 000 | | | | NF EN ISO 4833-1 |
| Enterobacteriaceae: | / g | 100 | | | | NF V08-054 |
| Moulds: | / g | 500 | | | | NF V08-036 |
| Yeasts: | / g | 100 | | | | 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

No

| Storage conditions | |
|------------------------------|---|
| Shelf life after production: | 456 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: | 4 kg | Weight gross: | 4,28 kg | | |
| Pallet | | | , , | | |
| Pallet type: | Euro pallet | | | | |
| DU's per layer: | 18 PCE | Layers: | 6 PCE | DU's per pallet: | 108 PCE |
| | | Weight gross: | | | 108 cm |
| Weight net: | 432 kg | weight gross. | 487,24 kg | Total pallet height: | 106 CIII |
| Primary packaging | | | | | |
| Description: | Pail | | Material: | PP | |
| Quantity: | 1,0000 PCE | | | | |
| Weight: | 158 g | | | | |
| Colour: | White | | | | |
| Height: | 156 mm | | | | |
| Description: | Lid | | Material: | PP | |
| | 1,0000 PCE | | Material. | PP | |
| Quantity: | , | | | | |
| Weight: | 35 g | | | | |
| Colour: | White | | | | |
| Height: | 12 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 | Juppiioi. | 100 | material code. | |
| | 103 | | | | |
| Secondary packaging | | | | | |
| Description: | Label | | Material: | Paper | |
| Quantity: | 1,0000 PCE | | | | |
| Weight: | 1,6560 g | | | | |
| Colour: | White | | | | |
| Width: | 115 mm | | | | |
| Height: | 180 mm | | | | |
| | | | | | |
| Tertiary packaging | | | | | |
| Description: | Sheet | | Material: | Corrugated board | |
| Quantity: | 2,0000 PCE | | | | |
| Weight: | 310 g | | | | |
| Length: | 1.200 mm | | | | |
| Width: | 800 mm | | | | |
| Description: | Foil | | Material: | LDPE | |
| Quantity: | 1,0000 PCE | | matoriai. | 20. 2 | |
| Colour: | Transparent | | | | |
| | | | | | |
| Length: | 1.600 mm | | | | |
| Width: | 1.400 mm | | | | |
| Description: | Tub | | Material: | PP | |
| Quantity: | 1,0000 PCE | | | | |
| Weight: | 35 g | | | | |
| Colour: | White | | | | |
| Height: | 121 mm | | | | |
| _ | | | Mataulata | | |
| Description: | Lid | | Material: | PP | |
| Quantity: | 1,0000 PCE | | | | |
| Weight: | 9,5 g | | | | |
| Colour: | White | | | | |
| Description: | Stretchwrap | | Material: | LLDPE | |
| Quantity: | 0,4000 KG | | - | | |
| Width: | 500 mm | | | | |
| L | | | | | |
| Description: | Pallet | | Material: | Wood | |
| Quantity: | 1,0000 PCE | | | | |
| Weight: | 25.000 g | | | | |
| Colour: | Light brown, Blu | ue | | | |
| Length: | 1.200 mm | | | | |
| Width: | 800 mm | | | | |
| Height: | 144 mm | | | | |
| | | | | | |

FOOD SAFETY / HACCP

| Physical hazards - specif | ic control system | | | | |
|---------------------------|-------------------|-------------------|--------|---------|--|
| - | Present | | | Remarks | |
| Filters: | Yes | | | | |
| Metal detection: | Yes | | | | |
| Ferrous: | | Ø control device: | 2,5 mm | | |
| Non-ferrous: | | Ø control device: | 2,5 mm | | |
| Stainless steel: | | Ø control device: | 3,5 mm | | |

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LEGAL INFORMATION

| International ingredient numbering | | | | | |
|---|--|--|--|--|--|
| Type Number Remarks | | | | | |
| CN code (EU) 21069098 | | | | | |
| All products are conform to the European and National food legislation. | | | | | |

STATEMENT

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