

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 19.06.2020
DEBCO ICE VANILLA 4x5 KG UNIPRO		

MATERIAL CODES

Article number	
CSM article number	10058173
Company	Product code
CSM FRANCE SAS	10483
CSM BENELUX BV	20856
CSM DEUTSCHLAND GMBH	5413321208560
Others	
EAN code	5413321208560
CN code (EU)	19012000

NAME OF THE FOOD

Name of the food:	Mix powder for ice cream with vanilla flavour
--------------------------	---

PRODUCT DESCRIPTION

Mix powder for ice cream with vanilla flavour. Do not give right to the name "vanilla ice" and even less to "vanilla ice cream".
--

GENERAL INFORMATION

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

USER INSTRUCTION

Application	
For professional use only.	
Dosage:	
Remarks:	350 g / L milk

SENSORIAL INFORMATION

Taste:	Sweet, Milk, Vanilla	Odour:	Milk, Vanilla
Visual aspect:	Fine powder	Colour:	Light yellow
Structure:	Fine powder		

INGREDIENT DECLARATION

Sugar; Vegetable fat: Fully hydrogenated coconut; SKIMMED MILK POWDER; Glucose syrup; Modified starch; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Mono- and diglycerides of fatty acids; MILK PROTEINS; Thickener: Guar gum, Cellulose; Salt; Flavouring; Colour: Carotenes, Riboflavins, Beef gelatin; Stabiliser: Sodium polyphosphate.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.050 kJ	(488 kcal)
Fat:	19,0 g	
of which saturated fatty acids:	18,8 g	
of which mono unsaturated fatty acids:	0,2 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	75,8 g	
of which sugars:	68,5 g	
Fibre:	0,5 g	
Protein:	3,1 g	
Salt (Na x 2.5):	0,435 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,2 g
Salt (NaCl):	153,3 mg
Minerals - Sodium:	174,0 mg
Water:	0,7 g

Article number: 10058173

Last changed on: 19.06.2020

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	Yes
Wheat	No	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, GLUTEN, 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:	No	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	No	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	10 000				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

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

Article number:	10058173	Last changed on:	19.06.2020
-----------------	----------	------------------	------------

PACKAGING INFORMATION

Distribution unit			
Weight net:	20 kg	Weight gross:	21,4 kg
Pallet		Number of pieces:	4 PCE
Pallet type:	Euro pallet		
DU's per layer:	8 PCE	Layers:	5 PCE
Weight net:	800 kg	Weight gross:	880 kg
		DU's per pallet:	40 PCE
		Total pallet height:	208,4 cm
Primary packaging			
Description:	Film	Material:	Nylon, LDPE
Quantity:	0,1020 KG		
Colour:	Transparent		
Width:	680 mm		
Coding			
Production date:	Batch number	Expiry date:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes
EAN:	Yes	Lot code:	DD/MM/YYYY
		Material code:	Yes
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	4,0000 PCE		
Weight:	1 g		
Colour:	White		
Width:	140 mm		
Height:	180 mm		
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	550 g		
Colour:	White		
Length (outside):	399 mm		
Width (outside):	294 mm		
Height (outside):	388 mm		
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1 g		
Colour:	White		
Width:	140 mm		
Height:	180 mm		
Quantity:	0,0002 PCE		
Quantity:	0,0021 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		

FOOD SAFETY / HACCP

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

Article number:	10058173	Last changed on:	19.06.2020
-----------------	----------	------------------	------------

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000	
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.

Last changed on:	19.06.2020
Change:	Food safety / HACCP