

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 03.07.2020

CALCIUM PROPIONATE 2**MATERIAL CODES**

Article number	
CSM article number	10141592
Company	
CSM UNITED KINGDOM LTD	OAG
CSM Global One	10141592
Product code	
Others	
EAN code	5025183027359
CN code (EU)	2915500000

NAME OF THE FOOD

Name of the food:	Calcium propionate
-------------------	--------------------

PRODUCT DESCRIPTION

Calcium salt of propionic acid

GENERAL INFORMATION

Country of origin:	Germany
EU category:	Preservative
Product origin:	Synthetical
Product type:	Synthetical
Physical condition:	Powder

USER INSTRUCTION

Application
Ready to use

SENSORIAL INFORMATION

Taste:	Typical	Odour:	Typical
Visual aspect:	Granulated, Powder	Colour:	White
Structure:	Granulate		

INGREDIENT DECLARATION

Preservative Calcium propionate (E 282)

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	980 kJ	(234 kcal)
Fat:	0,0 g	
of which saturated fatty acids:	0,0 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	0,0 g	
of which sugars:	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0000 g	

CALCIUM PROPIONATE 2

Article number: 10141592	Last changed on: 03.07.2020
--------------------------	-----------------------------

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
Salt (NaCl):	0,0 mg
Minerals - Sodium:	0,0 mg
Minerals - Calcium:	20.000,0 mg
Organic acids:	74,0 g
Water:	3,0 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	No
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (including lactose)	No	No	No
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
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.			
"May contain" allergens			
May contain traces of: -.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

SUSTAINABILITY

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

DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		
<i>"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.</i>			

CALCIUM PROPIONATE 2

Article number: 10141592	Last changed on: 03.07.2020
--------------------------	-----------------------------

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH 10 % solution:		6,0 - 9,0		FCC, E 282
Contents				
Moisture content:		<= 4 %		FCC, 2h at 105°C / E 282
Others				
Water insoluble matter:		<= 0,3 %		FCC, E 282

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Purity:		> 99 %		FCC, E 282

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				ISO 4833
Enterobacteriaceae:	/ g	10				ISO 7402
Moulds:	/ g	100				ISO 7954
Yeasts:	/ g	100				ISO 7954
Salmonella:	/ 25 g	Not detectable				ISO 6579:2002
Microbiologic not part of supplier's specification						

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	1.095 Days
Storage temperature:	15 - 25 °C
Storage advice:	Cool, Dry, Infestation free, Ambient
Transport conditions	
Transport temperature:	15 - 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	25 kg	Weight gross:	25,3 kg		
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	3 PCE	Layers:	10 PCE	DU's per pallet:	30 PCE
Weight net:	750 kg	Weight gross:	785 kg	Total pallet height:	120 cm
Primary packaging					
Description:	Bag	Material:	Paper with PE inliner		
Weight:	274 g				
Colour:	Brown				
Length:	950 mm				
Width:	500 mm				
Height:	180 mm				
Remarks:	274 g per bag: 74 g PE film + 200 g Paper bag				
Coding					
Production date:	DD/MM/YY	Expiry date:	DD/MM/YY	Lot code:	LXY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Dimensions:	1200x800x144				
Weight:	22.000 g				
Colour:	Brown				
Coding					
Production date:	DD/MM/YY	Expiry date:	DD/MM/YY	Lot code:	LXY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				

CALCIUM PROPIONATE 2

Article number: 10141592 Last changed on: 03.07.2020

CONTAMINATION

	Legally maximum allowed level	Maximum value	Typical value	Method / Remarks
Heavy metals				
As:	3 mg/kg	3 mg/kg		
Fe:	50 mg/kg	50 mg/kg		
Hg:	1 mg/kg	1 mg/kg		
Pb:	5 mg/kg	5 mg/kg		
Other contaminants				
Fluoride	10 mg/kg			

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 3 mm	Remarks Sieve is placed before magnetic separator and filling area / material of sieve is stainless steel
Others:	Yes		Metal separator: The production line is equipped with magnetic separators with a magnetic field intensity of approx. 8000 Gaus. The separators are able to catch iron-and steel particles with a diameter larger than 0,03 mm.

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
EU (E-number)	E 282	
CN code (EU)	2915500000	

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: 03.07.2020
Change: Food safety / HACCP