

**PRODUCT DATA SHEET**

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



|                         |   |
|-------------------------|---|
| <b>Last changed on:</b> | 06.04.2016                                      |
| <b>EAN code:</b>        | 5025183000291<br>5025183000291<br>5025183000291 |

**CARROT CAKE MIX. MB****MATERIAL CODES****Article number**

CSM article number **10141615**

**Company****Product code**

|                        |               |
|------------------------|---------------|
| CSM DEUTSCHLAND GMBH   | 5025183000291 |
| CSM UNITED KINGDOM LTD | FVA           |
| CSM IBERIA S.A.(PT)    | 15228         |
| CSM Global One         | 10141615      |

**NAME OF THE FOOD**

**Name of the food:** A mix for the production of a moist carrot cake, requiring the addition of water, oil, nuts and carrot.

**PRODUCT DESCRIPTION**

A mix for the production of a moist carrot cake, requiring the addition of water, oil, nuts and carrot.

**GENERAL INFORMATION**

**Physical condition:** Powder  
**Country of origin:** Great Britain

**USER INSTRUCTION****Standard recipe****Instructions for use**

|                             |         |
|-----------------------------|---------|
| 100% Dry mix                | 12.5kg  |
| 23% Water                   | 2.87kg  |
| 10% Saladin vegetable oil   | 1.25kg  |
| 30% Grated carrot           | 3.75kg  |
| Total                       | 20.37kg |
| 7% Optional chopped walnuts | 875g    |

Add combined water and oil to dry mix over 1 minute on low speed using beater.  
Scrape down, beat for 3 minutes on medium speed.  
Add grated carrot and walnut.  
Blend through on low speed.  
Do not over mix.  
For Loaf tins scale at 380g and bake at 180°C for 40 mins.  
For 30 x 18 sheet scale at 4.3kg and bake at 205° C for 25 □ 30 minutes.  
Finish with carrot cake topping.

**Working instructions**

**Dosage:** 100 %

**SENSORIAL INFORMATION**

|                                       |                            |
|---------------------------------------|----------------------------|
| <b>Structure:</b> Free flowing powder | <b>Odour:</b> Sweet, Spicy |
| <b>Colour:</b> Light brown            |                            |

**INGREDIENT DECLARATION**

Sugar; **Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin); Whole egg powder;** Palm oil; Rapeseed oil; Raising agent: Diphosphates (E 450), Sodium carbonates (E 500); **Wheat gluten;** Modified corn starch; Emulsifier: Sodium stearoyl-2- lactylate (E 481), Mono- and diglycerides of fatty acids (E 471); Herbs and Spices: Cinnamon, Coriander, Caraway, Fennel, Ginger, Clove, Nutmeg, Turmeric; Salt; Flavouring; Caramelized sugar; Maltodextrin; Colour: Annatto (E 160b).

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## NUTRITIONAL INFORMATION

| Per 100 grams product                      |                     |
|--|---------------------|
| Energy:                                    | 1.891 kJ (450 kcal) |
| Fat:                                       | 16,1 g              |
| of which safa:                             | 5,8 g               |
| Carbohydrate:                              | 66,9 g              |
| of which sugars (mono- and disaccharides): | 38,7 g              |
| Protein:                                   | 8,6 g               |
| Salt (Na x 2.5):                           | 1,517 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     |
| 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  | No      | Yes             | Yes     |
| Milk and products thereof (including lactose)  | No      | Yes             | Yes     |
| Nuts and products thereof  | No      | No              | No      |
| Celery and products thereof  | No      | No              | No      |
| Mustard and products thereof   | No      | No              | No      |
| Sesame and products thereof  | No      | No              | Yes     |
| Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l  | 0 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 than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled. |         |                 |         |
| <b>"May contain" allergens</b>   |         |                 |         |
| May contain traces of: Milk / Lactose, Soy.  |         |                 |         |

## GMO INFORMATION

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

## ORGANIC INFORMATION

Organic: No

## 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.rsपो.info](http://www.rsपो.info).  
RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623

## DIET INFORMATION

Kosher: Yes - not certified  
Halal: Yes - not certified  
Suitable for (lacto ovo) vegetarians: Yes

## MICROBIOLOGICAL INFORMATION

|                     |       |  |  |  |  |
|---------------------|-------|--|--|--|--|
| Total viable count: | / g   |  |  |  | Not applicable as product undergoes further processing ie baking |
| Salmonella:         | / g   |  |  |  |  |
| Salmonella:         | /25 g |  |  |  |  |

## SHELF LIFE AND LOGISTICAL INFORMATION

**Storage conditions**  
Shelf life after production: 300 Days  
Storage temperature: < 20 °C  
Storage advice: Cool, Infestation free, Dry

|                                 |                                    |
|---------------------------------|------------------------------------|
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**PACKAGING INFORMATION**

|                            |                                   |                                |  |
|----------------------------|-----------------------------------|--------------------------------|--|
| <b>Distribution unit</b>   |                                   |                                |  |
| <b>Weight net:</b> 12,5 kg | <b>Weight gross:</b> 12,85 kg     | <b>Number of pieces:</b> 1 PCE |  |
| <b>Primary packaging</b>   |                                   |                                |  |
| <b>Description:</b> Bag    | <b>Material:</b> MDPE             |                                |  |
| <b>Secondary packaging</b> |                                   |                                |  |
| <b>Description:</b> Box    | <b>Material:</b> Corrugated board |                                |  |
| <b>Description:</b> Label  | <b>Material:</b> Paper            |                                |  |

**LEGAL INFORMATION**

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.