PRODUCT DATA SHEET

Last changed on:

23.08.2021

CSM Ingredients

www.csmingredients.com



MATERIAL CODES

Article number		
CSM article number	10142320	
Company	Product code	
CSM UNITED KINGDOM LTD CSM Global One	FZW 10142320	
Others		
EAN code CN code (EU)	5025183020718 19012000007012	

NAME OF THE FOOD

Name of the food:

PRODUCT DESCRIPTION

A complete cake mix, requiring only the addition of water with fruit/nuts as desired.

Cake Mix

United Kingdom

GENERAL INFORMATION

Country of origin: Physical condition:

Powder

USER INSTRUCTION

Standard recipe				
Instructions for use				
100% Dry mix 12.5 kg				
45% Water 5.6 kg				
43% Fruit 5.4 kg				
Add water to mix over 2 minutes on low sp Scrape down then beat for 3 minutes on m				
Blend in fruit until fully distributed, on low speed. Scale and bake.				
For 450g loaf tin scale at 400g and bake for	or approximately 50 minutes at 180°C.			

PRODUCT DIMENSIONS Target Interval Method Remark Weight 12,5 kg Interval Method Remark

SENSORIAL I	NFORMATION			
Taste:	Typical	Odour:	Typical	
Visual aspect:	Powder	Colour:	Off White	
Structure:	Free flowing powder			

INGREDIENT DECLARATION

WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Sugar; Vegetable fat: Palm; Vegetable oil: Rapeseed oil; Pregelatinized starch; WHOLE EGG POWDER; WHEY POWDER; Raising agent: Diphosphates, Sodium carbonates; EGG WHITE POWDER; Emulsifier: Mono- and diglycerides of fatty acids; Flavouring; Salt.

FARMHOUSE CAKE MIX

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NUTRITIONAL INFORMATION			
Per 100 grams product			
Energy:	1.942 kJ	(462 kcal)	
Fat:	16,9 g		
of which saturated fatty acids:	4,9 g		
of which mono unsaturated fatty acids:	7,7 g		
of which poly unsaturated fatty acids:	3,0 g		
Carbohydrate:	69,7 g		
of which sugars:	33,8 g		
Fibre:	1,3 g		
Protein:	7,0 g		
Salt (Na x 2.5):	1,140 g		

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which trans unsaturated fatty acids:	0,1 g	
Fats of which animal derived trans fatty acids:	0,0 g	
Fats of which non-animal derived trans fatty acids:	0,1 g	
Salt (NaCl):	158,0 mg	
Minerals - Sodium:	455,9 mg	
Water:	5,5 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	Yes			
Barley	No	Yes	Yes			
Oat	No	No	Yes			
Spelt	No	No	Yes			
Khorasan wheat	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	No	Yes	Yes			
Milk and products thereof (including lactose)	Yes	Yes	Yes			
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	3 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 t	han 10 mg/kg or 10 mg/liter expres	sed as SO2 need to be labelled.				
"May contain" allergens						
May contain traces of: SOYA.						

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: Segregation Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org. Segregation Supply Chain Model: Segregation Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org. Segregation Segregation RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987 Segregation Segregation

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DIET INFORMATION Suitable for (lacto ovo) vegetarians: Yes 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 Suitable for persons with cow's milk protein allergy: No

MICROBIOLOGICAL	. INFORMATIO	N		
Total viable count: Salmonella:	/g /25g			Not applicable as product undergoes further processing ie baking

SHELF LIFE AND LOGISTICAL INFORMATION

10142320

Storage conditions	
Shelf life after production:	300 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Cool, Dry conditions
Storage conditions once opened	I (Lab simulation)
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry conditions, Do not freeze
Remarks:	shelf life after opening: remainder of labelled life if kept cool and dry
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	12,5 kg	Weight gross:	12,7 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	7 PCE	Layers:	11 PCE	DU's per pallet:	77 PCE
Weight net:	962,5 kg	Weight gross:	1.002,9 kg	Total pallet height:	168,4 cm
Primary packaging					
Description:	Bag		Material:	Paper	
Quantity:	1,0000 PCE				
Weight:	186 g				
Colour:	White				
Width:	455 mm				
Height:	670 mm				
Secondary packaging]				
Description:	Label		Material:	Paper	
Quantity:	1,0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	170 mm				
Height:	230 mm				
Description:	Label		Material:	Paper	
Quantity:	1,0000 PCE				
Weight:	1,6660 g				
Colour:	White				
Width:	170 mm				
Height:	100 mm				
Coding					
		Expiry date:	Yes	Lot code:	YDDDPPBB
Tertiary packaging					
Description:	Sheet		Material:	LDPE, LLDPE	
Quantity:	1,0000 PCE				
Weight:	62,85 g				
Colour:	Blue				
Width:	915 mm				
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,5000 KG				
Width:	500 mm				

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FOOD SAFETY / HACCP

Physical hazards - specific control system				
	Present			Remarks
Sieves:	Yes	Mesh:	2,4 mm	
Metal detection:	Yes			
Ferrous:		Ø control device:	2,5 mm	
Non-ferrous:		Ø control device:	2,5 mm	
Stainless steel:		Ø control device:	3,0 mm	

LEGAL INFORMATION

International ingredient numbering				
Туре	Number	Remarks		
CN code (EU) 19012000007012				
All products are conform to the Eu	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.

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