

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 06.05.2021

MELLO-MALLO

MATERIAL CODES

Article number	
CSM article number	10143149
Company	Product code
CSM Global One	10143149
Others	
EAN code	5025183026567
CN code (EU)	2106909260

NAME OF THE FOOD

Name of the food:	Albumen based marshmallow
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PRODUCT DESCRIPTION

An albumen based marshmallow

GENERAL INFORMATION

Country of origin:	Great Britain	Continent of origin:	Europe
Physical condition:	Smooth mass		

USER INSTRUCTION

Application
Ideal for filling cream and meringue topping. Suitable for manufacture of filling cream. Can be oven flashed.
Standard recipe
Instructions for use
Mix together 2 kg Mellomallo and 600g egg white on slow speed. Whisk to peak on top speed. Do not overfill mixing bowl (¼ full maximum). Pipe into shape and allow to set.
For filling cream:
Blend 1.5kg Marvello cake margarine with 1.25kg fondant on slow speed. Add 500g Mellomallo and beat for 10-15 mins on top speed.

SENSORIAL INFORMATION

Taste:	Sweet, Slightly vanilla, Without foreign taste	Odour:	Sweet, Slightly vanilla, No foreign odours
Visual aspect:	Smooth mass	Colour:	White
Structure:	Homogeneous, Smooth, Light, Aerated		

INGREDIENT DECLARATION

Glucose syrup (Preservative: SULPHUR DIOXIDE); Sugar; Water; Maize starch; DRIED EGG WHITE; Modified starch; Stabiliser: Diphosphates; Acid: Acetic acid; Flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.211 kJ	(285 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:	70,2 g	
of which sugars:	41,7 g	
Fibre:	0,2 g	
Protein:	0,8 g	
Salt (Na x 2.5):	0,063 g	

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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:	25,0 mg
Water:	28,7 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	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	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)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	No	Yes
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	47 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: MILK / LACTOSE, SOYA.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.
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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:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		4,0 - 4,8		

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method, PCA, ISO 4833, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line monthly with the view of testing all product groups annually
Enterobacteriaceae:	/ g	10				
E. coli:	/ g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/ 25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	161 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
Storage conditions once opened (Lab simulation)	
Shelf life:	28 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Do not freeze, Keep packaging closed during storage.
Remarks:	Replace lid after use. Once opened, best used within 4 weeks
Transport conditions	
Transport temperature:	< 20 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	10 kg	Weight gross:	10,699 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	11 PCE	Layers:	3 PCE
Weight net:	330 kg	Weight gross:	379 kg
		DU's per pallet:	33 PCE
		Total pallet height:	115,3 cm
Primary packaging			
Description:	Bucket	Material:	PP
Weight:	595 g		
Height:	331 mm		
Diameter:	326 mm		
Description:	Lid	Material:	PP
Weight:	100 g		
Height:	14,4 mm		
Diameter:	325 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Weight:	1 g		
Width:	170 mm		
Height:	219 mm		
Coding			
	Expiry date:	Yes	Lot code:
			YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
Tertiary packaging			
Description:	Pallet	Material:	Wood
Length:	1.200 mm		
Width:	1.000 mm		
Height:	160 mm		
Description:	Stretch foil	Material:	LLDPE
Weight:	15 g		
Width:	400 mm		
Description:	Stretch foil	Material:	LLDPE
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Weight:	456 g		
Length:	1.170 mm		
Width:	970 mm		

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Filters:	Yes		Terlet 2 or 3mm filter (dependant on product); Mallo 3mm & 5mm filter; Jelly 2mm filter

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	2106909260	
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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