

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 11.03.2022

NATURAL CHOCOLATE CREMBEL PO SG UTZ MB

MATERIAL CODES

Article number	
CSM article number	10143325
Company	
CSM DEUTSCHLAND GMBH	5025183035248
CSM Global One	10143325
Product code	
Others	
EAN code	5025183035248
CN code (EU)	18062080197008

NAME OF THE FOOD

Name of the food:	Chocolate flavour fudge icing
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PRODUCT DESCRIPTION

Chocolate flavour fudge icing for garnishing and filling of bakery products. Ready to use.

GENERAL INFORMATION

Country of origin:	Great Britain
Physical condition:	Soft, Solid

USER INSTRUCTION

General advice	
Beat air in & pipe or spread on cakes and other bakery products, OR Melt to 40-50°C & dip, enrobe or pipe on to cakes & other bakery products.	
Application	
For professional use only.	
For use after beating, piping and metling	

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	12.500 g			

SENSORIAL INFORMATION

Total product			
Taste:	Sweet, Chocolate, Without foreign taste	Odour:	Sweet, Chocolate, No foreign odours
Visual aspect:	Soft, Solid	Colour:	Brown
Structure:	Homogeneous, Smooth, Soft, Solid		

INGREDIENT DECLARATION

Sugar; Glucose syrup (Preservative: SULPHUR DIOXIDE); Vegetable fat: Palm; Water; Vegetable oil: Rapeseed; Fat reduced cocoa powder (3,9%); WHEY POWDER (MILK); Emulsifier: Mono- and diglycerides of fatty acids; Acid: Lactic acid; Flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.867 kJ	(445 kcal)
Fat:	19,5 g	
of which saturated fatty acids:	6,4 g	
of which mono unsaturated fatty acids:	8,9 g	
of which poly unsaturated fatty acids:	3,2 g	
Carbohydrate:	65,2 g	
of which sugars:	57,8 g	
Fibre:	1,4 g	
Protein:	1,2 g	
Salt (Na x 2.5):	0,0184 g	

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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):	9,1 mg
Minerals - Sodium:	7,3 mg
Water:	11,5 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	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	No	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	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	17 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, 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 . RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-816623					
Type:	Cocoa - UTZ	Value:	100 %	Supply chain model:	Mass balance
By buying UTZ certified cocoa, we support sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet. www.utz.org . Supply Chain Model: Mass Balance. UTZ ID: UTZ_CO1000005757; UTZ #: C848290CU-UTZ					

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DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	Yes	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		
Remarks: Flavouring contains ethanol			

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		5,3 - 5,7		
Others				
Refractive index:		37 - 39		

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Texture analysis				
Penetrometer:		120 - 220 mm		

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:	/ 1 g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/ 25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	183 Days
Storage temperature:	< 20 °C
Storage advice:	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, Dry conditions
Remarks:	Use within 4 weeks
Transport conditions	
Transport temperature:	< 20 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	12,5 kg	Weight gross:	12,8 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	5 PCE
Weight net:	1.000 kg	Weight gross:	1.051,06 kg
		DU's per pallet:	80 PCE
		Total pallet height:	143 cm
Primary packaging			
Description:	Bucket	Material:	PP
Weight:	313 g		
Height:	254 mm		
Diameter:	270 mm		
Description:	Lid	Material:	PP
Weight:	60 g		
Height:	16 mm		
Diameter:	265 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
Weight:	25.000 g		
Length:	1.200 mm		
Width:	1.000 mm		
Height:	160 mm		
Description:	Stretch foil	Material:	LLDPE
Weight:	15 g		
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

Microbiological hazards - specific control system			
Food Safety / HACCP:			
Remarks:	Please see above for Product Micro Monitoring		
Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 2 - 5 mm	Remarks 5 mm filter for Fondants 2 mm filter for soft icings
Metal detection:	Not applicable		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	18062080197008	
All products are conform to the European and National food legislation.		

STATEMENT

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Change:	Material codes, Sustainability, Origin (Information Sheet On Origin Of Raw Materials)