

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 04.09.2017
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CREMBEL CARAMEL FUDGE MB

MATERIAL CODES

Article number

CSM article number **10141960**

Company

CSM UNITED KINGDOM LTD
CSM Global One

Product code

MGC
10141960

NAME OF THE FOOD

Name of the food: Caramel flavoured icing

PRODUCT DESCRIPTION

Ready to use caramel fudge icing for topping, filling and coating a wide range of confectionery.

GENERAL INFORMATION

Physical condition: Semi-solid
Country of origin: Great Britain

USER INSTRUCTION

General advice

A caramel, fudge icing for use after melting, beating or piping:

For coating work melted

Warm to 43-46 °C for enrobing, spreading and dripping

For coating/filling work (beaten)

Using a machine fitted with a beater, beat on medium speed until desired consistency is obtained (approximately 3-54 minutes).

The final beaten consistency can be "heavy" or "light" depending on the mixing time given

For light filling

A light and delicate texture filling can be obtained by blending one part Marvello Cake Margarine to three parts Crembel Fudge.

Beat together on medium speed, until desired texture is obtained.

Replace Lid after use

Application

For professional use only.

SENSORIAL INFORMATION

Taste:	Sweet, Caramel, Without foreign taste	Odour:	Sweet, Caramel, No foreign odours
Visual aspect:	Soft, Solid	Colour:	Caramel, Brown
Structure:	Smooth, Homogeneous, Semi-solid		

INGREDIENT DECLARATION

Sugar; Glucose syrup (Preservative: **Sulphur dioxide (E 220)**); Vegetable fat: Palm; Vegetable oil: Rapeseed; Water; **Whey powder**; Emulsifier: Mono- and diglycerides of fatty acids (E 471); Colour: Plain caramel (E 150a), Ammonia caramel (E 150c); Flavouring; Preservative: Potassium sorbate (E 202); Acid: Acetic acid (E 260).

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.895 kJ	(451 kcal)
Fat:	19,4 g	
of which safa:	6,9 g	
Carbohydrate:	68,7 g	
of which sugars (mono- and disaccharides):	61,2 g	
Protein:	0,4 g	
Salt (Na x 2.5):	23,774 mg	

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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
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
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	Yes
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	13 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, 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.rspo.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: No
 Halal: No
 Suitable for (lacto ovo) vegetarians: Yes

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				

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	182 Days
Storage temperature:	< 20 °C
Storage advice:	Store in a cool and dry place., Infestation free

PACKAGING INFORMATION

Distribution unit			
Weight net:	12,5 kg	Weight gross:	12,8 kg
		Number of pieces:	1 PCE
Primary packaging			
Description:	Pail	Material:	PP
Description:	Lid	Material:	PP
Secondary packaging			
Description:	Label	Material:	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.