#### **PRODUCT DATA SHEET**

# **CSM** Ingredients

www.csmingredients.com



**Last changed on:** 20.07.2022

## WHITE WRAP ICE PO SG

## MATERIAL CODES

Article number		
CSM article number	10144512	
Company	Product code	
CSM DEUTSCHLAND GMBH CSM Global One	5025183023351 10144512	
Others		
EAN code CN code (EU)	5025183023351 17049051007004	

#### NAME OF THE FOOD

Name of the food: White wrapable icing

#### **PRODUCT DESCRIPTION**

A white wrapable icing

#### **GENERAL INFORMATION**

Country of origin: Great Britain Continent of origin: Europe

#### **USER INSTRUCTION**

#### Standard recipe

Water jacketed kettle Wrap Ice is ready to use. Place in a water jacketed kettle (au bain marie) and heat to between 50°C - 60°C. Heat to 50 - 60 °C to dip or pipe. Store cool & dry (5-15 °C). Close case after use. Once opened, best used within 4 weeks.

## **SENSORIAL INFORMATION**

Taste: Sweet	Odour:	Sweet
Visual aspect: Paste	Colour:	White

#### **INGREDIENT DECLARATION**

Sugar; Water; Glucose syrup; Palm fat; Corn flour extrudate; Gelling agent: Agar, Locust bean gum; Preservative: Potassium sorbate; Colour: Titanium dioxide; Flavouring; Emulsifier: Sunflower lecithin, Mono- and diglycerides of fatty acids; Acidity regulator: Citric acid.

#### **NUTRITIONAL INFORMATION**

Per 100 grams product		
Energy:	1.447 kJ	(341 kcal)
Fat:	2,5 g	
of which saturated fatty acids:	2,2 g	
of which mono unsaturated fatty acids:	0,2 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	79,5 g	
of which sugars:	77,2 g	
Fibre:	0,2 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0021 g	

## 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:	0,8 mg	
Water:	17,0 g	

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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		
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)	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	8 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 expres	sed as SO2 need to be labelled.			
"May contain" allergens					
May contain traces of: EGG, MILK / LACTOSE, SOYA, GLUTEN.					

#### **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: Palm Kernel 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

#### **DIET INFORMATION**

 Suitable for (lacto ovo) vegetarians:
 Yes
 Suitable for coeliac diet:
 No

 Suitable for lacto vegetarians:
 Yes
 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:
 Yes

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

#### **CHEMICAL INFORMATION**

	Target	Interval	Typical value	Method / Remarks
Others				
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## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity::		7.000 - 11.000		

## 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
Enterobacteriaceae:	/ g	10				the view of testing all product groups annually UKAS Accredited Method, ISO 21528-2, VRBD
Enterobacteriaceae.	, a	10				agar, Random Sample taken from the line monthly
						with the view of testing all product groups annually
E. coli:	/ 1 g	10				UKAS Accredited Method, ISO 16649-2, TBX Agar,
						Random Sample taken from the line monthly with
						the view of testing all product groups annually
Moulds:	/ g	100				UKAS Accredited Method, ISO 21527-1, Random
						Sample taken from the line monthly with the view
						of testing all product groups annually
Yeasts:	/ g	100				UKAS Accredited Method, ISO 21527-1, Random
						Sample taken from the line monthly with the view
						of testing all product groups annually
Salmonella:	/ 25 g	Absent				UKAS Accredited Method, ISO 6579:2002,
						Random Sample taken from the line monthly with
						the view of testing all product groups annually

## SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
Shelf life after production: Storage temperature: Storage advice: 5 - 15 °C

Ambient, Store in a cool and dry place.

Storage conditions once opened (Lab simulation) Shelf life: 28 Days Storage temperature: 5 - 15 °C

Storage advice: Ambient, Store in a cool and dry place.

Transport conditions
Transport temperature: 5 - 15 °C

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	ORMATION				
Distribution unit					
Weight net:	12,5 kg	Weight gross:	12,769 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	16 PCE	Layers:	5 PCE	DU's per pallet:	80 PCE
Weight net:	1.000 kg	Weight gross:	1.047 kg	Total pallet height:	111,5 cm
Primary packaging				·	
Description:	Bag		Material:	MDPE	
Weight:	20,52 g			MB1 E	
Colour:	Blue				
Length:	100 mm				
Width:	540 mm				
Height:	400 mm				
-	400 11111				
Secondary packaging					
Description:	Label		Material:	Paper	
Weight:	1,85 g				
Width:	102 mm				
Height:	176 mm				
Description:	Box		Material:	Corrugated board	
Weight:	246 g		matorian	corrugated board	
Length:	320 mm				
Width:	202 mm				
Height:	191 mm				
L					
Coding					
		Expiry date:	Yes	Lot code:	YDDDLLTT
					(Year/Daycode/Producti
					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				
Width:	400 mm				
Description:			Material:	LLDPE	
•	Stretch foil		wateriai:	LLUPE	
Weight:	400 g				
Description:	Таре		Material:	PP	
Width:	48 mm				
Description:	Sheet		Material:	Corrugated board	
Weight:	456 g				
Length:	1.170 mm				
Width:	970 mm				
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## FOOD SAFETY / HACCP

Physical hazards - specific control system				
	Present			Remarks
Sieves:	Yes	Mesh:	2 - 5 mm	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:		

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## **LEGAL INFORMATION**

International ingredient numbering					
Туре	Number	Remarks			
CN code (EU) 17049051007004					
All products are conform to the	European and National food legis	lation.			

## 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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Change:	Allergens "May contain", Sustainability, Material codes

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