Last changed on:

CHOCOLATE CAKE MIX PO MB

## MATERIAL CODES

| Article number |  |
| :--- | :---: |
| CSM article number | $\mathbf{1 0 1 4 1 7 5 8}$ |
| Company | Product code |
| CSM UNITED KINGDOM LTD | FZB |
| CSM Global One | 10141758 |
| Others |  |
| EAN code | 5000241907064 |
| CN code (EU) | 19012000007012 |

## NAME OF THE FOOD

Name of the food:
Chocolate Cake Mix

## PRODUCT DESCRIPTION

A complete chocolate cake mix, requiring only the addition of water.

## GENERAL INFORMATION

| Country of origin: | Great Britain |
| :--- | :--- |
| Physical condition: | Powder |

## USER INSTRUCTION

| Standard recipe |
| :--- |
| Instructions for use |
| $100 \%$ Dry mix $\quad 12.5 \mathrm{~kg}$ |
| $43 \%$ Water $\quad 5.375 \mathrm{~kg}$ |
| Place dry mix in a bowl fitted with a beater |
| Add half the water to dry mix over 3 minutes on low speed. |
| Beat for 2 minutes on top speed. |
| Add remaining water slowly and scrape down. |
| Beat for 3 minutes on low speed. |
| Scale at 300 g into 450 mm prepared loaf tins. |
| Bake at $180^{\circ} \mathrm{C}$ for 30 minutes. |
|  |
| For Genoese sheets and Hoop cakes add 450 g medium strength flour to 3.2 kg dry mix plus 170 g water. |
| For $30 \times 18$ sheet scale at 4.3 kg and bake at $205^{\circ} \mathrm{C}$ for $25-30$ minutes. |

## SENSORIAL INFORMATION

Structure: Fiee flowng powier $\quad$ Colour $\quad$ Brown

## INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Vegetable fat: Palm; Vegetable oil: Rapeseed oil; Fat reduced cocoa powder; [5.8\%] WHOLE EGG POWDER; SKIMMED MILK POWDER; Raising agent: Diphosphates, Sodium carbonates; Pregelatinized starch; Emulsifier: Monoand diglycerides of fatty acids, Lactic acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids; EGG WHITE POWDER; Salt; Dried glucose syrup; WHEAT GLUTEN; Flavouring

## NUTRITIONAL INFORMATION

| Per 100 grams product |  |
| :--- | ---: |
| Energy: | 1.918 kJ |
| Fat: | $17,9 \mathrm{~g}$ |
| of which saturated fatty acids: | $5,6 \mathrm{~g}$ |
| of which mono unsaturated fatty acids: | $8,0 \mathrm{~g}$ |
| of which poly unsaturated fatty acids: | $3,0 \mathrm{~g}$ |
| Carbohydrate: | $64,4 \mathrm{~g}$ |
| of which sugars: | $35,7 \mathrm{~g}$ |
| Fibre: | $3,3 \mathrm{~g}$ |
| Protein: | $7,7 \mathrm{~g}$ |
| Salt (Na $\mathbf{x ~ 2 . 5 ) : ~}$ | $1,931 \mathrm{~g}$ |

## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product
Fats of which trans unsaturated fatty acids: $0,1 \mathrm{~g}$
Fats of which animal derived trans fatty acids:
Fats of which non-animal derived trans fatty acids:
Salt ( NaCl ):
Minerals - Sodium:
Sodium: $\quad 772,4 \mathrm{mg}$
Water: $\quad 4,7 \mathrm{~g}$

## 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 > $10 \mathrm{mg} / \mathrm{kg}$ or $\boldsymbol{>} \mathbf{1 0 ~ m g / l}$ | 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 than $10 \mathrm{mg} / \mathrm{kg}$ or $10 \mathrm{mg} / \mathrm{liter}$ expressed 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: |
| :--- | :--- | :--- | :--- |
| Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org. |  |  |  |
| RSPO ID: 2-1223-21-000-00; RSPO \#: CU-RSPO SCC-881987 |  |  |  |

## DIET INFORMATION

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

# CHOCOLATE CAKE MIX PO MB 



## PACKAGING INFORMATION

| Distribution unit |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Weight net: | $12,5 \mathrm{~kg}$ |  | Weight gross: | $12,7 \mathrm{~kg}$ | Number of pieces: | 1 PCE |
| Pallet |  |  |  |  |  |  |
| Pallet type: | Pallet 10 | $000 \times 1200$ |  |  |  |  |
| DU's per layer: | 7 PCE |  | Layers: | 11 PCE | DU's per pallet: | 77 PCE |
| Weight net: | $962,5 \mathrm{~kg}$ |  | Weight gross: | $1.002,9 \mathrm{~kg}$ | Total pallet height: | $168,4 \mathrm{~cm}$ |
| 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 |  |  |  |  |  |  |
|  |  |  |  |  | Lot code: | YDDDPPBB |
| Tertiary packaging |  |  |  |  |  |  |
| Description: |  | Sheet |  | Material: | LDPE, LLDPE |  |
| Quantity: |  | 1,0000 PCE |  |  |  |  |
| Weight: |  | $62,85 \mathrm{~g}$ |  |  |  |  |
| Colour: |  | Blue |  |  |  |  |
| Width: |  | 915 mm |  |  |  |  |
| Description: |  | Stretchwrap |  | Material: | L̄̄̄̄P- |  |
| Quantity: |  | 0,5000 KG |  |  |  |  |
| Width: |  | 500 mm |  |  |  |  |

## FOOD SAFETY / HACCP

| Physical hazards - specific control system |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Sieves: | Present Yes | Mesh: | $2,4 \mathrm{~mm}$ | Remarks |
| Metal detection: Ferrous: Non-ferrous: Stainless steel: | Yes | $\varnothing$ control device: <br> Ø control device: <br> $\varnothing$ control device: | $\begin{aligned} & 2,5 \mathrm{~mm} \\ & 2,5 \mathrm{~mm} \\ & 3,0 \mathrm{~mm} \end{aligned}$ |  |

## LEGAL INFORMATION

|| International ingredient numbering

| Type | Number | Remarks |
| :--- | :--- | :--- |
| CN code (EU) | 19012000007012 |  |
| All products are conform to the European and National food legislation. |  |  |

## STATEMENT

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| Last changed on: | 23.08 .2021 |
| :--- | :--- |
| Change: | Sustainability |

