PRODUCT DATA SHEET

CSM Ingredients www.csmingredients.com

CSM

Last changed on: 23.08.2021

CHOCOLATE CAKE MIX PO MB

MATERIAL CODES

 Article number

 CSM article number
 10141758

 Company
 Product code

 CSM UNITED KINGDOM LTD CSM Global One
 FZB 10141758

 Others
 EAN code CN code (EU)
 5000241907064 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 12.5kg 43% Water 5.375kg

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 300g into 450mm prepared loaf tins.

Bake at 180°C for 30 minutes.

For Genoese sheets and Hoop cakes add 450g medium strength flour to 3.2kg dry mix plus 170g water.

For 30 x 18 sheet scale at 4.3kg and bake at 205°C for 25 – 30 minutes.

SENSORIAL INFORMATION

Structure: Free flowing powder Colour: 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	(457 kcal)
Fat:	17,9 g	
of which saturated fatty acids:	5,6 g	
of which mono unsaturated fatty acids:	8,0 g	
of which poly unsaturated fatty acids:	3,0 g	
Carbohydrate:	64,4 g	
of which sugars:	35,7 g	
Fibre:	3,3 g	
Protein:	7,7 g	
Salt (Na x 2.5):	1,931 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 (NaCI):	408,0 mg	!
Minerals - Sodium:	772,4 mg	!
Water:	4,7 g	

ALLERGENS INFORMATION

Allergen		Present			
	product	production line	factory		
Legal allergens (according to Regulation (EU) No 1169/2011)					
Cereals containing gluten and products thereof	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 mg/kg or > 10 mg/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 mg/kg or 10 mg/liter expres	sed 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: Mass balance

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
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:	No
Suitable for vegans:	No		

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MICROBIOLOGICAL INFORMATION

Total viable count: / g
Salmonella: / 25 g
Not applicable as product undergoes further processing ie baking

SHELF LIFE AND LOGISTICAL INFORMATION

Shelf life after production: 300 Days
Storage temperature: < 20 °C

Storage advice: Ambient, Cool, Dry conditions

Storage conditions once opened (Lab simulation)

Storage temperature: < 20 °C

Storage advice: Ambient, Dry conditions, Do not freeze Remarks: remainder of product life if kept cool & dry

Transport conditions

Transport temperature: < 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	12,5 kg	Weight gross:	12,7 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	7 PCE	Layers:	11 PCE	DU's per pallet:	77 PCE
Weight net:	962,5 kg	Weight gross:	1.002,9 kg	Total pallet height:	168,4 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 g				
Colour:	Blue				
Width:	915 mm				
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,5000 KG				
Width:	500 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system				
	Present			Remarks
Sieves:	Yes	Mesh:	2,4 mm	
Metal detection:	Yes			
Ferrous:		Ø control device:	2,5 mm	
Non-ferrous:		Ø control device:	2,5 mm	
Stainless steel:		Ø control device:	3,0 mm	

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LEGAL INFORMATION

International ingredient numbering				
Туре	Number	Remarks		
CN code (EU) 19012000007012				
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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