

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



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VANILLA LIGHT 'N' FLUFFY 2 MB**MATERIAL CODES****Article number**

CSM article number **10144413**

Company

CSM UNITED KINGDOM LTD
CSM Global One

Product code

BVL
10144413

NAME OF THE FOOD

Name of the food: A ready to use frosting cream with light texture and vanilla flavour

PRODUCT DESCRIPTION

A ready to use frosting cream with light texture and vanilla flavour.

GENERAL INFORMATION

Physical condition: Creamy
Country of origin: Great Britain

USER INSTRUCTION**Application**

Ready to use

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	8.000 g			

SENSORIAL INFORMATION

Taste: Vanilla, Sweet, Without foreign taste Odour: Vanilla, Sweet, No foreign odours
Visual aspect: Cream, Semi liquid Colour: White
Structure: Light, Aerated, Smooth, Paste, No lumps

INGREDIENT DECLARATION

Sugar; Palm fat; Rapeseed oil; Water; Glucose syrup; Corn flour; Emulsifier: Mono- and diglycerides of fatty acids (E 471), Polysorbate 60 (E 435); Flavouring; Preservative: Potassium sorbate (E 202); Salt; Stabiliser: Guar gum (E 412); Acid: Phosphoric acid (E 338).

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy: 2.024 kJ (484 kcal)
Fat: 24,6 g
of which safa: 8,5 g
Carbohydrate: 65,0 g
of which sugars (mono- and disaccharides): 63,9 g
Protein: 0,0 g
Salt (Na x 2.5): 0,097 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
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
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	7 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, Milk / Lactose, 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

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Density:		79 - 84 g/l		

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				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	180 Days
Storage temperature:	< 20 °C
Storage advice:	Store in a cool and dry place., Infestation free



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PACKAGING INFORMATION

Distribution unit					
Weight net:	8 kg	Weight gross:	8,325 kg	Number of pieces:	1 PCE
Primary packaging					
Description:	Lid	Material:	PP		
Description:	Pail	Material:	PP		
Secondary packaging					
Description:	Label	Material:	Paper		

LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

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