


PRODUCT DATA SHEET		
CSM Ingredients www.csmingredients.com		Last changed on: 23.08.2021
EXTRA MOIST TOFFEE CAKE		

MATERIAL CODES

Article number	
CSM article number	10142288
Company	Product code
CSM UNITED KINGDOM LTD	SXT
CSM DEUTSCHLAND GMBH	5025183038218
CSM Global One	10142288
Others	
EAN code	5025183038218
CN code (EU)	19012000007013

NAME OF THE FOOD

Name of the food:	Toffee flavoured cake mix
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PRODUCT DESCRIPTION

Toffee flavoured cake mix

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Powder

USER INSTRUCTION

Standard recipe
<p>RECIPE</p> <p>1000g Mix 350g Egg 300g Saladin oil 280g Water</p> <p>METHOD</p> <p>Place mix in bowl fitted with a beater. Add egg and half water over 1 minute on first speed. Scrape down. Mix for 3 minutes on second speed. Add oil and remaining water over 1 minute on first speed. Scrape down. Mix for 3 minutes on second speed.</p> <p>Scale at 100g into prepared Muffin tins.</p> <p>Bake at 190°C (375°F) for approximately 30 – 35 minutes.</p>

SENSORIAL INFORMATION

Taste:	Sweet, Toffee	Odour:	Sweet, Toffee
Visual aspect:	Powder	Colour:	Caramel
Structure:	Free flowing powder		

INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Modified starch; WHEY POWDER; Raising agent: Diphosphates, Sodium carbonates, Calcium phosphates; WHEAT GLUTEN; Emulsifier: Mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids; Flavouring; Palm fat; Rapeseed oil; Caramelized sugar; Salt; Maltodextrin; Stabiliser: Xanthan gum.

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NUTRITIONAL INFORMATION

Per 100 grams product			
Energy:	1.676 kJ	(395 kcal)	
Fat:	3,4 g		
of which saturated fatty acids:	1,8 g		
of which mono unsaturated fatty acids:	0,9 g		
of which poly unsaturated fatty acids:	0,4 g		
Carbohydrate:	85,7 g		
of which sugars:	52,5 g		
Fibre:	1,5 g		
Protein:	4,8 g		
Salt (Na x 2.5):	0,8466 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):	252,6 mg
Minerals - Sodium:	338,6 mg
Water:	4,9 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	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	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	5 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 expressed as SO2 need to be labelled.			
"May contain" allergens			
May contain traces of: EGG, 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					

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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:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

MICROBIOLOGICAL INFORMATION

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

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	300 Days
Storage temperature:	< 20 °C
Storage advice:	Cool, Infestation free, Dry
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry, Do not freeze
Remarks:	shelf life after opening: remainder of labelled life if kept cool and 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					
	Expiry date:	Yes	Lot code:	YDDDPBB	
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				

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FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present 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

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007013	
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.

Last changed on:	23.08.2021
Change:	Sustainability