PRODUCT DATA SHEET

CSM Ingredients

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Last changed on: 03.11.2021

CARROT CAKE MIX. MB

MATERIAL CODES

Article number		
CSM article number	10141615	
Company	Product code	
CSM DEUTSCHLAND GMBH	5025183000291	
CSM Global One	10141615	
Others		
EAN code	5025183000291	

NAME OF THE FOOD

Name of the food: Powder mix for the preparation of carrot cake

PRODUCT DESCRIPTION

A mix for the production of a moist carrot cake, requiring the addition of water, oil, nuts and carrot.

GENERAL INFORMATION

Country of origin:	Great Britain
Physical condition:	Powder

USER INSTRUCTION

Standard recipe

Instructions for use

 100% Dry mix
 12.5kg

 23% Water
 2.87kg

 10% Saladin vegetable oil
 1.25kg

 30% Grated carrot
 3.75kg

Total 20.37kg

7% Optional chopped walnuts 875g

Add combined water and oil to dry mix over 1 minute on low speed using beater.

Scrape down, beat for 3 minutes on medium speed.

Add grated carrot and walnut.

Blend through on low speed.

Do not over mix.

For Loaf tins scale at 380g and bake at 180°C for 40 mins.

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

Finish with carrot cake topping.

SENSORIAL INFORMATION

 Taste:
 Sweet, Spicy
 Odour:
 Sweet, Spicy

 Visual aspect:
 Powder
 Colour:
 Light brown

Structure: Free flowing powder

INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); WHOLE EGG POWDER; Palm fat; Rapeseed oil; Raising agent: Diphosphates, Sodium carbonates; WHEAT GLUTEN; Modified corn starch; Emulsifier: Sodium stearoyl-2- lactylate, Mono- and diglycerides of fatty acids; Herbs and Spices: Cinnamon, Coriander, Caraway, Fennel, Ginger, Clove, Nutmeg, Turmeric; Salt; Flavouring; Caramelized sugar; Maltodextrin; Colour: Annatto norbixin.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.931 kJ	(459 kcal)
Fat:	16,1 g	
of which saturated fatty acids:	5,0 g	
of which mono unsaturated fatty acids:	7,0 g	
of which poly unsaturated fatty acids:	2,7 g	
Carbohydrate:	69,4 g	
of which sugars:	38,2 g	
Fibre:	1,7 g	
Protein:	8,3 g	
Salt (Na x 2.5):	1,4934 g	

ADDITIONAL NUTRITIONAL INFORMATION

0,1 g
0,0 g
0,1 g
703,7 mg
597,4 mg
5,1 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)	No	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: MILK / LACTOSE, 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:
 No
 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:
 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 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:	1.003 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:	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				

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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	

LEGAL INFORMATION

Ī	International ingredient numbering			
	Туре	Number	Remarks	
ſ	All products are conform to the European and National food legislation.			

STATEMENT

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Change:	Origin (Information Sheet On Origin Of Raw Materials)