CSM Ingredients www.csmingredients.com		**Last changed on:**	06.05.2021

MATERIAL CODES

Article number	
CSM article number	**10141616**

Company	Product code
CSM DEUTSCHLAND GMBH	5025183000796
CSM Global One	10141616

Others	
EAN code	5025183000796
CN code (EU)	21069098497108

NAME OF THE FOOD

Name of the food:	Ready to use cream cheese flavoured topping. Contains min 3.5% cheese powder

PRODUCT DESCRIPTION

Ready to use topping for sheet cakes and similar products with delicious cream cheese flavour.

Easy to use. Use directly from pail

GENERAL INFORMATION

Country of origin:	Great Britain	Continent of origin:	Europe
Physical condition:	Paste		

USER INSTRUCTION

General advice
Instructions for Use: Spread straight from the pail or beat to desired consistency. Spread onto sheet of carrot cake using spatula or comb scrapper. Can also be piped. Can be beaten for lighter texture. Not recommend for freeze thaw or overwrapping applications.
Application
For professional use only.

SENSORIAL INFORMATION

Taste:	Sweet, Cream cheese, Dairy, Vanilla	**Odour:**	Sweet, Cream cheese, Dairy, Vanilla
Visual aspect:	Soft, Paste	**Colour:**	Cream colour
Structure:	Homogeneous, Smooth, Light, Creamy, No lumps		

INGREDIENT DECLARATION

Sugar; Margarine (Palm fat; Vegetable oils: Rapeseed, Sunflower; Water; Salt; Emulsifier: Polyglycerol esters of fatty acids; Flavouring; Colour: Curcumin, Annatto bixin); Water; SKIMMED MILK POWDER; Modified starch; Glucose syrup; MILK CREAM POWDER; CHEESE POWDER; Flavouring (CONTAINS BARLEY; CONTAINS MILK; contains caffeine); EGG WHITE POWDER; Acid: Lactic acid, Acetic acid; Corn flour; Emulsifier: Polysorbate 60; Preservative: Potassium sorbate; Emulsifying salt: Sodium phosphates; Salt; Thickener: Xanthan gum; Colour: Annatto norbixin.

CARROT CAKE TOPPING MB

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NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.827 kJ	(436 kcal)
Fat:	21,9 g	
of which saturated fatty acids:	8,3 g	
of which mono unsaturated fatty acids:	9,8 g	
of which poly unsaturated fatty acids:	3,6 g	
Carbohydrate:	56,5 g	
of which sugars:	50,8 g	
Fibre:	0,0 g	
Protein:	2,8 g	
Salt (Na x 2.5):	0,702 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,2 g
Fats of which animal derived trans fatty acids:	0,1 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	574,8 mg
Minerals - Sodium:	280,8 mg
Water:	17,0 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	No	Yes	Yes
Rye	No	No	No
Barley	Yes	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	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	No	Yes
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	6 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: 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: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-816623

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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:	No	**Suitable for persons with cow's milk protein allergy:**	No
Suitable for vegans:	No		
Remarks:	Flavouring contains ethanol		

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		4,7 - 5,2		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	Not applicable				
Staphylococcus aureus:	/ g	50				UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line Monthly with the view of testing all product groups annually
Salmonella:	/ 25 g	Not detectable				Random Sample taken from the line weekly with the view of testing all product groups annually

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	182 Days
Storage temperature:	5 - 15 °C
Storage advice:	Store away from direct sunlight, Store in a cool and dry place.
Storage conditions once opened (Lab simulation)	
Shelf life:	28 Days
Storage temperature:	5 - 15 °C
Storage advice:	Store in a cool and dry place., Store away from direct sunlight
Remarks:	Replace lid after use. Once opened, best used within 4 weeks
Transport conditions	
Transport temperature:	< 20 °C

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PACKAGING INFORMATION

Distribution unit

Weight net:	10 kg	Weight gross:	10,325 kg	Number of pieces:	1 PCE

Pallet

Pallet type:	Pallet 1000 X 1200				
DU's per layer:	16 PCE	Layers:	5 PCE	DU's per pallet:	80 PCE
Weight net:	800 kg	Weight gross:	852,36 kg	Total pallet height:	143 cm

Primary packaging

Description:	Bucket	Material:	PP
Weight:	313 g		
Height:	254 mm		
Diameter:	270 mm		
Description:	Lid	Material:	PP
Weight:	60 g		
Height:	16 mm		
Diameter:	265 mm		

Secondary packaging

Description:	Label	Material:	Paper
Weight:	1 g		
Width:	170 mm		
Height:	219 mm		

Coding

		Expiry date:	Yes	Lot code:	YDDDLLTT (Year/Daycode/Productionline/Time of being packed or palletised)

Tertiary packaging

Description:	Pallet	Material:	Wood
Length:	1.200 mm		
Width:	1.000 mm		
Height:	160 mm		
Description:	Stretch foil	Material:	LLDPE
Weight:	15 g		
Width:	400 mm		
Description:	Stretch foil	Material:	LLDPE
Width:	500 mm		

FOOD SAFETY / HACCP

Microbiological hazards - specific control system

Food Safety / HACCP: Remarks:	Where Cream Cheesed is used: Cream cheese to be kept in refrigerator until use. Cream cheese to be used within four hours of being brought onto plant. Please see above for Product Micro Monitoring

Physical hazards - specific control system

	Present			Remarks
Sieves:	Yes	Mesh:	8 mm	8mm filter (for all boxed product) 3mm filter (for all product not being metal detected)
Metal detection:	Yes			Bag in box
Ferrous:		Ø control device:	2 mm	
Non-ferrous:		Ø control device:	2,5 mm	
Stainless steel:		Ø control device:	3 mm	

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	21069098497108	

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

STATEMENT

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