

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	19.07.2018
EAN code:	5025183026550 5025183026550

SNOMALLOW**MATERIAL CODES****Article number**

CSM article number **10144028**

Company

CSM UNITED KINGDOM LTD
CSM Global One

Product code

MMD
10144028

NAME OF THE FOOD

Name of the food: Gelatin based marshmallow

PRODUCT DESCRIPTION

A gelatin based marshmallow

GENERAL INFORMATION

Country of origin: Great Britain

Continent of origin: Europe

Physical condition: Gel

USER INSTRUCTION**Application**

For professional use only.
Ideal for snowballs and deposited lines.
Also use for layering gateaux and slices.

Not suitable for manufacture of filling cream

Standard recipe

Instructions for use

Melt 1kg Snowmallow to 60°C.
Add 125g cold water.
Whisk to peak on top speed.
No not overfill mixing bowl (¼ full maximum).
Pipe into shape and allow to set.

SENSORIAL INFORMATION

Taste: Sweet, Vanilla

Odour: Sweet

Visual aspect: Smooth mass, Gelatinous

Colour: White, Transparent

Structure: Smooth, Firm, No lumps

Remarks: Visual aspect: Thin surface layer of foam

INGREDIENT DECLARATION

Sugar; Water; Dextrose; Glucose syrup (Preservative: SULPHUR DIOXIDE); Beef gelatin; Acidity regulator: Sodiumcitrates; Preservative: Potassium sorbate; Acid: Citric acid; Flavouring.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.230 kJ	(289 kcal)
Fat:	0,0 g	
of which safa:	0,0 g	
of which mufa:	0,0 g	
of which pufa:	0,0 g	
Carbohydrate:	69,3 g	
of which sugars (mono- and disaccharides):	59,2 g	
Fibre:	0,1 g	
Protein:	2,6 g	
Salt (Na x 2.5):	0,239 g	

Article number: 10144028 Last changed on: 19.07.2018

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which tfa:	0,0 g
Salt (NaCl):	22,8 mg
Minerals - Sodium:	95,5 mg
Water:	27,7 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Kamut	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)	No	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	Yes
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	22 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

DIET INFORMATION

Kosher:	No	Suitable for Coeliac diet:	No
Halal:	Yes - not certified	Suitable for persons with lactose intolerance:	No
Suitable for (lacto ovo) vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for lacto vegetarians:	No		
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		5,3 - 5,7		

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks

Article number: 10144028 Last changed on: 19.07.2018

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:	365 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
Transport conditions	
Transport temperature:	< 20 °C

Article number: 10144028 Last changed on: 19.07.2018

PACKAGING INFORMATION

Distribution unit			
Weight net:	12,5 kg	Weight gross:	12,825 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	5 PCE
Weight net:	1.000 kg	Weight gross:	1.052,26 kg
		DU's per pallet:	80 PCE
		Total pallet height:	143 cm
Primary packaging			
Description:	Pail	Material:	PP
Quantity:	1,0000 PCE		
Weight:	265 g		
Colour:	Blue		
Height:	254 mm		
Description:	Lid	Material:	PP
Quantity:	1,0000 PCE		
Weight:	60 g		
Colour:	Blue		
Description:	Disc	Material:	LDPE
Quantity:	1,0000 PCE		
Weight:	3,74 g		
Colour:	Blue		
Diameter:	258 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1 g		
Colour:	White		
Width:	170 mm		
Height:	219 mm		
Coding			
Expiry date:		Yes	Lot code:
			YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
Tertiary packaging			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,2000 KG		
Weight:	15 g		
Width:	400 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,4000 KG		
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	456 g		
Surface:	1,13 m2		
Colour:	Brown		
Length:	1.170 mm		
Width:	970 mm		

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Filters:	Yes		Terlet 2 or 3mm filter (dependant on product); Mallo 3mm & 5mm filter; Jelly 2mm filter

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069092	
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.