PRODUCT DATA SHEET

CSM Ingredients

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Last changed on: 06.05.2021

SNOMALLOW

MATERIAL CODES

Article number		
CSM article number	10144028	
Company	Product code	
CSM Global One CSM DEUTSCHLAND GMBH	10144028 5025183026550	
Others		
EAN code CN code (EU)	5025183026550 21069098497012	

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

Ap	pli	ca	tic	n

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

Smooth mass, Gelatinous Visual aspect: White, Transparent Colour:

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 saturated fatty acids:	0,0 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	69,3 g	
of which sugars:	59,2 g	
Fibre:	0,1 g	
Protein:	2,6 g	
Salt (Na x 2.5):	0,239 g	

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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):	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				
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)	No	Yes	Yes				
Nuts and products thereof	No	No	Yes				
Almonds	No	No	Yes				
HazeInuts	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	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 expres	sed as SO2 need to be labelled.					
"May contain" allergens							
May contain traces of: EGG, 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.

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	No	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		

CHEMICAL INFORMATION

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

PHYSICAL INFORMATION

Target Interval Typical value Method / Remarks								

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method, PCA, ISO 4833,
Enterobacteriaceae:	/ g	10				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
E. coli:	/ g	10				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
Moulds:	/ g	100				the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view
Yeasts:	/ g	100				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
Salmonella:	/ 25 g	Absent				UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line monthly with the view of testing all product groups annually

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.

Storage conditions once opened (Lab simulation)
Shelf life: 28 Days 28 Days < 20 °C

Storage temperature: Storage advice: Ambient, Do not freeze, Keep packaging closed during storage. 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:	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	DU's per pallet:	80 PCE
Weight net:	1.000 kg	Weight gross:	1.052,26 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/Producti online/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				
Description:	Sheet		Material:	Corrugated board	
Weight:	456 g			-	
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 numberi	ng	
Туре	Number	Remarks
CN code (EU)	21069098497012	
All products are conform to the Eur	opean and National food legislat	tion.

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.

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