

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 13.04.2017
EAN code: 5025183045513
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MULTISEED MIX MB

MATERIAL CODES

Article number

CSM article number **10176778**

Company

CSM UNITED KINGDOM LTD
CSM Global One

Product code

SPI
10176778

NAME OF THE FOOD

Name of the food: Multiseed bread mix

PRODUCT DESCRIPTION

Bread mix

GENERAL INFORMATION

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

SENSORIAL INFORMATION

Visual aspect: Cereals

INGREDIENT DECLARATION

Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin); Sunflower seeds(22%); Brown Linseed(12%); Oat grit(7%); Wheat gluten; Wheat bran(5%); Sugar; Caramelized sugar syrup (Caramelized sugar syrup; Maltodextrin; Water); Salt; Corn grits(2%); Pumpkin seeds(2%); Soy flour; Calcium sulphate (E 516); Emulsifier: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E 472e), Sodium stearoyl-2- lactylate (E 481); Wheat flour; Dextrose; Palm oil; Enzymes (contains gluten); Rapeseed oil; Flour treatment agent: Ascorbic acid (E 300).

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.840 kJ	(440 kcal)
Fat:	19,5 g	
of which safa:	2,8 g	
of which mufa:	4,3 g	
of which pufa:	12,7 g	
Carbohydrate:	45,0 g	
of which sugars (mono- and disaccharides):	8,1 g	
Fibre:	8,4 g	
Protein:	16,9 g	
Salt (Na x 2.5):	2,8589 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which tfa:	0,1 g
Salt (NaCl):	2.882,9 mg
Minerals - Sodium:	1.143,5 mg
Water:	8,7 g

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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
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	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: Milk / Lactose, Sesame.			
Allergens according LEDA			
Gluten	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	Yes	Yes
Barley	No	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	Yes	Yes
Kamut	No	No	No
Crustaceans	No	No	No
Egg	No	No	Yes
Fish	No	No	No
Peanuts	No	No	No
Soy	Yes	Yes	Yes
Milk	No	Yes	Yes
Nuts	No	No	No
Almonds	No	No	No
Hazelnut	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	No	No	No
Mustard	No	No	No
Sesame	No	Yes	Yes
Sulphite	0 PPM	No	Yes
Lupine	No	No	No
Molluscs	No	No	No
Lactose	No	Yes	Yes
Cocoa	No	No	Yes
Glutamate (E 620 - E 625)	No	No	No
Chicken meat	No	No	No
Coriander	No	Yes	Yes
Corn	Yes	Yes	Yes
Legumes	Yes	Yes	No
Beef	No	No	No
Pork	No	No	No
Carrot	No	No	No

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



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SUSTAINABILITY

Type: Palm oil	Value: 100 %	Supply chain model: Mass balance
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Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.info.
 RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623

DIET INFORMATION

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

MICROBIOLOGICAL INFORMATION

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

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	183 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Away from light, important temperature variations
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry conditions, Do not freeze
Remarks:	shelf life after opening: remainder of labelled life if kept cool and dry
Transport conditions	
Transport temperature:	< 20 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	16 kg	Weight gross:	16,413 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	5 PCE	Layers:	12 PCE	DU's per pallet:	60 PCE
Weight net:	960 kg	Weight gross:	1.009,78 kg	Total pallet height:	136 cm
Primary packaging					
Description:	Bag	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	210 g				
Colour:	Brown				
Width:	460 mm				
Height:	860 mm				
Coding					
Name:	Yes	Expiry date:	DDMMYYYY	Lot code:	Batch number
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1,6660 g				
Colour:	White				
Width:	170 mm				
Height:	100 mm				
Description:	Sheet	Material:	Paper		
Quantity:	0,1000 PCE				
Weight:	203 g				
Width:	915 mm				
Coding					
				Lot code:	YDDPPBB
Tertiary packaging					
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,5400 KG				
Width:	500 mm				

FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP:	N/A		
Remarks:			
Physical hazards - specific control system			
Sieves:	Present	Mesh:	2,4 mm
	Yes		
Metal detection:	Yes		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
			Metal Detection (SACHETS) 2 mm Ferrous, 2 mm Non-ferrous and 2.5 mm stainless steel Metal Detection (SACKS) 2.5 mm Ferrous, 3.0 mm Nonferrous, and 4.5 mm stainless steel

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069092	
All products are conform to the European and National food legislation.		

STATEMENT

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