PRODUCT DATA SHEET

CSM Ingredients

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Last changed on: 23.08.2021

COMPLETE SPONGE MIX 3 MB

MATERIAL CODES

Article number CSM article number 10141882 Product code Company CSM UNITED KINGDOM LTD FZU CSM Global One 10141882 Others 5000241907088 EAN code CN code (EU) 19012000007012

NAME OF THE FOOD

Name of the food: Cake Mix

PRODUCT DESCRIPTION

A complete mix requiring only the addition of water, with colours and flavours if required, for the production of fat-free sponges

GENERAL INFORMATION

Country of origin: United Kingdom **Physical condition:** Powder

USER INSTRUCTION

Standard recipe

Instructions for use

100% Dry mix 12.5kg

54% Water 6.75kg

For sandwich sponge:

Add water to dry mix over 2 minutes on low speed using whisk.

Whisk for 8 minutes on top speed.

Scale at 170g into 150mm prepared sandwich pans

Bake at 190°C for 25 to 30 minutes.

For Swiss roll and sponge sheets:

As above, reducing top speed whisk time to 4 minutes.

Scale at 950g into lined 30 x 18 sheet.

Spread evenly and bake at 250°C for approx. 4 minutes.

Immediately after baking turn out onto sugared cloth or greaseproof paper.

Removing the paper from sponge, roll up and allow to cool.

Unroll the sponge, spread filling then re-roll and cut into lengths.

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	12,5 kg			

SENSORIAL INFORMATION

Taste: Typical Odour: Bland Off White Visual aspect: Powder Colour:

Free flowing powder Structure:

INGREDIENT DECLARATION

WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Sugar; WHOLE EGG POWDER; Raising agent: Diphosphates, Potassium carbonates, Sodium carbonates, Glucono-delta-lactone, Calcium phosphates; SKIMMED MILK POWDER; Starch; Emulsifier: Polyglycerol esters of fatty acids, Mono- and diglycerides of fatty acids; EGG WHITE POWDER; Stabiliser: Xanthan gum.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.658 kJ	(392 kcal)
Fat:	5,0 g	
of which saturated fatty acids:	2,3 g	
of which mono unsaturated fatty acids:	1,5 g	
of which poly unsaturated fatty acids:	0,6 g	
Carbohydrate:	76,8 g	
of which sugars:	39,6 g	
Fibre:	1,8 g	
Protein:	9,0 g	
Salt (Na x 2.5):	1,224 g	

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 (NaCI):	26,2 mg	
Minerals - Sodium:	489,6 mg	
Water:	6,0 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	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)	Yes	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: 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:
 No
 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

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions

Shelf life after production: 300 Days Storage temperature: < 20 °C

Storage advice: Ambient, Cool, Dry conditions

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:	1.002,9 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

International ingredient numbering				
Туре	Number	Remarks		
CN code (EU) 19012000007012				
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.

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Change: Sustainability

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