

**PRODUCT DATA SHEET**

**CSM Ingredients**  
www.csmingredients.com



Last changed on: 29.07.2022

**LACTOFIL CLASSIC UK****MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10187153</b>
<b>Company</b>	
CSM ITALIA SPA	801951
CSM Global One	10187153
<b>Others</b>	
EAN code	5000241005722
CN code (EU)	2106909849

**NAME OF THE FOOD**

<b>Name of the food:</b>	Semi-finished product for confectionary applications.
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**PRODUCT DESCRIPTION**

Sweetened vegetable fat based cream.  
Semi-finished product for confectionary applications, for professional uses.  
UHT product.

**GENERAL INFORMATION**

<b>Country of origin:</b>	Italy	<b>Continent of origin:</b>	Europe (EU)
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**USER INSTRUCTION**

<b>General advice</b>	
For best whipping results, refrigerate to 4-7°C for at least 12 hours prior to use. Pour contents into a clean cool bowl and whip to required consistency. Typically, 2 Litres of LACTOFIL in a 9 Litres capacity mixing bowl at high speed will take approximately 3-6 minutes. Take care not to over whip.	
<b>Application</b>	
The product can be used for topping and filling.	

**SENSORIAL INFORMATION**

<b>Taste:</b>	Characteristic, Free from off-taste, Typical	<b>Odour:</b>	Typical, Free from off-flavours, Characteristic
<b>Visual aspect:</b>	Typical, Liquid viscous	<b>Colour:</b>	Typical
<b>Structure:</b>	Typical		

**INGREDIENT DECLARATION**

Water; Vegetable fat: Fully hydrogenated palm; Sugar; Vegetable oil: Sunflower; SKIMMED MILK POWDER; MILK PROTEINS; Stabiliser: Sodium phosphates, Methyl cellulose, Guar gum; Emulsifier: Polysorbate 60, Sodium stearoyl-2- lactylate; Salt; Flavouring; Colour: Carotenes.

**NUTRITIONAL INFORMATION**

<b>Per 100 grams product</b>		
<b>Energy:</b>	1.590 kJ	(384 kcal)
<b>Fat:</b>	32,9 g	
of which saturated fatty acids:	30,8 g	
of which mono unsaturated fatty acids:	0,9 g	
of which poly unsaturated fatty acids:	1,2 g	
<b>Carbohydrate:</b>	20,5 g	
of which sugars:	20,5 g	
<b>Fibre:</b>	0,1 g	
<b>Protein:</b>	1,3 g	
<b>Salt (Na x 2.5):</b>	0,272 g	

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## 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:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,2 g
Carbohydrates of which fructose:	0,0 g
Salt (NaCl):	87,7 mg
Minerals - Sodium:	108,6 mg
Water:	44,7 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	No	No	No
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	Yes	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	No	No	No
<b>Milk and products thereof (including lactose)</b>	Yes	Yes	Yes
<b>Nuts and products thereof</b>	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
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	2 PPM *	No	No
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	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.			
<b>"May contain" allergens</b>			
May contain traces of: -.			
Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.			

## GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.
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## DIET INFORMATION

Halal:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		

## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Rheology</b>				
<b>Texture analysis</b>				
Consistency 0 h:		> 100 g		internal method, Hobart 200 (2L): whipping time max 6 min.

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## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	0				

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	182 Days
Storage temperature:	2 - 20 °C
Storage advice:	Store in a cool and dry place., Do not freeze
Remarks:	Whipping performance may be adversely effected by storage at temperatures in excess of 20°C.
<b>Storage conditions once opened (Lab simulation)</b>	
Shelf life:	4 Days
Storage temperature:	2 - 10 °C
Remarks:	Once the package is opened, keep refrigerated between 2-10°C and use within 4 days.
<b>Transport conditions</b>	
Transport temperature:	2 - 10 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	12,840 kg	Weight gross:	13,339 kg	Number of pieces:	12 PCE
<b>Pallet</b>					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	13 PCE	Layers:	6 PCE	DU's per pallet:	78 PCE
Weight net:	1.001,520 kg	Weight gross:	1.058,442 kg	Total pallet height:	1.180 mm
<b>Primary packaging</b>					
Description:	Tetra	Material:	Paper, PE, Aluminium		
Quantity:	12,0000 PCE				
Weight:	27 g				
Colour:	White				
Length:	245 mm				
Width:	322 mm				
<b>Coding</b>					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes
<b>Secondary packaging</b>					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	180 g				
Length (outside):	403 mm				
Width (outside):	205 mm				
Height (outside):	175 mm				
Description:	Glue	Material:	Polyolefin		
Quantity:	0,0036 KG				
Weight:	25 kg				
Colour:	Whitish				
<b>Coding</b>					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes
<b>Tertiary packaging</b>					
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	446 g				
Length:	1,000 mm				
Width:	1,200 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	412 g				
Length:	1,160 mm				
Width:	950 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,1820 KG				
Colour:	Transparent				
Width:	500 mm				
Description:	Label	Material:	Paper		
Quantity:	3,0000 PCE				
Weight:	2,85 g				
Colour:	White				
Width:	130 mm				
Height:	210 mm				
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PCE				
Weight:	17,000 g				
Length:	1,200 mm				
Width:	1,000 mm				
Height:	134 mm				
<b>Coding</b>					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes

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## FOOD SAFETY / HACCP

### Microbiological hazards - specific control system

Food Safety / HACCP: Aseptic packaging, Sterilisation

### Physical hazards - specific control system

	Present	Mesh	Remarks
Sieves:	No		
Filters:	Yes		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		
Visual inspection:	No		

### Process description

Aseptic packaging, Sterilisation

## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	2106909849	

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

## STATEMENT

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Change: Packaging Information