

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 23.08.2021

DIAMOND 2000 ULTIMATE 16KG PO SG

MATERIAL CODES

Article number	
CSM article number	10148227
Company	
CSM Global One	10148227
Others	
CN code (EU)	19012000007005

NAME OF THE FOOD

Name of the food:	Dough conditioner in powdered form
--------------------------	------------------------------------

PRODUCT DESCRIPTION

Dough conditioner in powdered form

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Powder

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	16 kg			

SENSORIAL INFORMATION

Taste:	Characteristic	Odour:	Bland
Visual aspect:	Powder	Colour:	Off White
Structure:	Free flowing powder		

INGREDIENT DECLARATION

SOY FLOUR; Calcium sulphate; Emulsifier: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate; WHEAT FLOUR; Palm; Dextrose; Rapeseed oil; Enzymes; Flour treatment agent: Ascorbic acid.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.693 kJ (408 kcal)
Fat:	31,8 g
of which saturated fatty acids:	23,5 g
of which mono unsaturated fatty acids:	3,2 g
of which poly unsaturated fatty acids:	4,5 g
Carbohydrate:	14,5 g
of which sugars:	6,7 g
Fibre:	3,5 g
Protein:	13,4 g
Salt (Na x 2.5):	0,914 g

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
Salt (NaCl):	913,4 mg
Minerals - Sodium:	365,6 mg
Water:	4,9 g

DIAMOND 2000 ULTIMATE 16KG PO SG

Article number: 10148227	Last changed on: 23.08.2021
--------------------------	-----------------------------

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	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	No	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	0 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 expressed as SO2 need to be labelled.

"May contain" allergens

May contain traces of: OTHER CEREALS CONTAINING GLUTEN.

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:** Segregation

Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rsपो.org.
RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987

DIET INFORMATION

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

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

MICROBIOLOGICAL INFORMATION

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

DIAMOND 2000 ULTIMATE 16KG PO SG

Article number: 10148227	Last changed on: 23.08.2021
--------------------------	-----------------------------

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	183 Days
Storage temperature:	< 20 °C
Storage advice:	Cool, Infestation free, Dry
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry conditions, Do not freeze
Remarks:	Until end of labelled shelf life, if stored correctly
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	16 kg	Weight gross:	16,2 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:	998 kg	Total pallet height: 150 cm
Primary packaging				
Description:	Bag	Material:	Paper	
Quantity:	1,0000 PCE			
Weight:	147 g			
Colour:	White			
Width:	495 mm			
Height:	720 mm			
Secondary packaging				
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:	YDDPPBB
Tertiary packaging				
Description:	Sheet	Material:	LDPE, LLDPE	
Quantity:	3,0000 PCE			
Weight:	62,85 g			
Colour:	Blue			
Width:	915 mm			
Description: Sheet Material: Paper				
Quantity:	1,0000 PCE			
Weight:	203 g			
Width:	915 mm			
Description: Stretchwrap Material: LLDPE				
Quantity:	0,5100 KG			
Width:	500 mm			

FOOD SAFETY / HACCP

Physical hazards - specific control system				
Sieves:	Present	Mesh:	2,4 mm	Remarks
	Yes			
Metal detection:	Yes	Ø control device:	2,5 mm	
Ferrous:		Ø control device:	3,0 mm	
Non-ferrous:		Ø control device:	4,5 mm	
Stainless steel:				

DIAMOND 2000 ULTIMATE 16KG PO SG

Article number:	10148227	Last changed on:	23.08.2021
-----------------	----------	------------------	------------

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007005	
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.

Last changed on:	23.08.2021
Change:	