PRODUCT DATA SHEET

Last changed on:

CHOCOLATE EXTRA MOIST CAKE MIX MB

MATERIAL CODES

CSM Ingredients www.csmingredients.com

Article number		
CSM article number	10141762	
Company	Product code	
CSM UNITED KINGDOM LTD CSM DEUTSCHLAND GMBH CSM Global One	RCE 5025183036016 10141762	
Others		
EAN code CN code (EU)	5025183036016 19012000007012	

NAME OF THE FOOD

Name of the food:

PRODUCT DESCRIPTION

Mixes

Chocolate cake mix in powdered form

GENERAL INFORMATION

Country of origin: Physical condition: United Kingdom Powder

Chocolate Cake Mix

USER INSTRUCTION

Standard recipe
RECIPE
1000g Mix
345g Egg
310g Saladin oil
415g Water
METHOD
Place mix in bowl fitted with a beater.
Add egg and half water over 1 minute on first speed.
Scrape down.
Mix for 3 minutes on second speed.
Add oil and remaining water over 1 minute on first speed. Scrape down.
Mix for 3 minutes on second speed.
Scale at 100g into prepared Muffin tins.
Bake at 190°C (375°F) for approximately 30–35 minutes.

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark	
Weight	12,5 kg				
SENSORIAL I	NFORMATION				
Taste:	Sweet, Chocolate	Odo	ur:	Sweet, Chocolate, Aromatic	
laste.		Colour: Brown		_	
Visual aspect:	Powder	Colo	ur:	Brown	

INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Fat reduced cocoa powder; [7.3%] Modified starch; Raising agent: Diphosphates, Sodium carbonates, Calcium phosphates; WHEY POWDER; Emulsifier: Mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids; WHEAT GLUTEN; Salt; Vegetable fat: Palm; Vegetable oil: Rapeseed oil; Flavouring; Stabiliser: Xanthan gum;

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NUTRITIONAL INFORMATION			
Per 100 grams product			
Energy:	1.625 kJ	(384 kcal)	
Fat:	4,4 g		
of which saturated fatty acids:	2,5 g		
of which mono unsaturated fatty acids:	1,2 g		
of which poly unsaturated fatty acids:	0,4 g		
Carbohydrate:	77,7 g		
of which sugars:	46,4 g		
Fibre:	3,8 g		
Protein:	6,4 g		
Salt (Na x 2.5):	1,822 g		

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):	1.007,2 mg	
Minerals - Sodium:	728,9 mg	
Water:	5,0 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	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)	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	4 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 to	han 10 mg/kg or 10 mg/liter expres	sed as SO2 need to be labelled.			
"May contain" allergens					
May contain traces of: EGG, 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. Mass balance RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987 Value: Value: Value:

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01.12.2021

DIET INFORMATION			
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	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: Salmonella:	/g /25g				Not applicable as product undergoes further processing ie baking	

SHELF LIFE AND LOGISTICAL INFORMATION

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Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 20 °C
Storage advice:	Cool, Ambient, Dry conditions
Storage conditions once opened	l (Lab simulation)
Storage temperature:	< 20 °C
Storage advice:	Ambient, Do not freeze, Dry conditions
Remarks:	shelf life after opening: remainder of labelled life if kept cool and 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	3				
Description:	Label		Material:	Paper	
Quantity:	1,0000 PCE				
Weight:	3,6754 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

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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

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Last changed on: 01.12.2021 Change: Sustainability