

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 02.02.2021

CREME PAT**MATERIAL CODES**

Article number	
CSM article number	10185266
Company	
CSM UNITED KINGDOM LTD	FOG
CSM FRANCE SAS	16731
CSM Global One	10185266
Others	
EAN code	5025183026444
CN code (EU)	21069098497048

NAME OF THE FOOD

Name of the food:	Mix powder for cold custard cream. Contains vegetable fats.
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PRODUCT DESCRIPTION

Premix powder for cold custard cream. Contains vegetable fats.
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GENERAL INFORMATION

Country of origin:	France	Continent of origin:	Europe (EU)
Physical condition:	Powder		

USER INSTRUCTION

Application	
Mix powder for cold custard cream. Contains vegetable fats.	
Dosage:	
Remarks:	400 g / L

SENSORIAL INFORMATION

Taste:	Sweet custard	Odour:	Sweet custard
Visual aspect:	Fine powder	Colour:	Light yellow
Structure:	Free flowing powder		

INGREDIENT DECLARATION

Sugar; Modified starch; SKIMMED MILK POWDER; LACTOSE AND MILK PROTEINS; Coconut oil; Gelling agent: Sodium phosphates, Diphosphates, Sodium alginate, Calcium sulphate; Firming agent: Calcium sulphate; Flavouring (CONTAINS MILK); Colour: Carotenes.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.723 kJ	(407 kcal)
Fat:	6,3 g	
of which saturated fatty acids:	5,7 g	
of which mono unsaturated fatty acids:	0,5 g	
of which poly unsaturated fatty acids:	0,1 g	
Carbohydrate:	81,5 g	
of which sugars:	62,1 g	
Fibre:	0,4 g	
Protein:	5,9 g	
Salt (Na x 2.5):	1,3053 g	

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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 (NaCl):	678,5 mg
Minerals - Sodium:	522,1 mg
Water:	2,3 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	Yes
Wheat	No	Yes	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	No
Spelt	No	No	No
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	No	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	Yes
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	6 PPM *	Yes	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: GLUTEN, EGG, NUTS.

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

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		

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Colour				
Colour:	L	73 - 91		Minolta CR410
Colour:	a	-3 - 5		Minolta CR410
Colour:	b	41 - 49		Minolta CR410
Others				
Compressive strength:	60	51 - 69		TAXT2

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				NF EN ISO 4833-1
Enterobacteriaceae:	/ g	100				NF V08-054
Moulds:	/ g	500				NF V08-036
Yeasts:	/ g	100				NF V08-036
Salmonella:	/ 25 g	Absent				BRD 07/11 - 12/05
Listeria monocytogenes:	/25 g	Absent				AES 10/03-09/00

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 30 °C
Storage advice:	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., Consume rapidly after opening.
Transport conditions	
Transport temperature:	< 30 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,1 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	7 PCE	Layers:	11 PCE	DU's per pallet:	77 PCE
Weight net:	770 kg	Weight gross:	802,7 kg	Total pallet height:	137,2 cm
Primary packaging					
Description:	Bag				
Description:	Bag	Material:	Paper, HDPE		
Quantity:	1,0000 PCE				
Weight:	96,7 g				
Colour:	White				
Width:	350 mm				
Height:	600 mm				
Coding					
Production date:	Batch number	Expiry date:	DD/MM/YYYY	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Secondary packaging					
Tertiary packaging					
Description:	Sheet		Material:	Corrugated board	
Quantity:	5,0000 PCE				
Weight:	487,56 g				
Surface:	1,2 m2				
Colour:	Brown				
Length:	1.000 mm				
Width:	1.200 mm				
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	1,1400 KG				
Width:	500 mm				
Description:	Shrinkwrap		Material:	LDPE	
Quantity:	0,0000 PCE				
Width:	1.600 mm				
Description:	Pallet		Material:	Wood	
Quantity:	1,0000 PCE				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	1.000 mm				
Height:	162 mm				

FOOD SAFETY / HACCP

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

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LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098497048	
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:	Others