

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 19.10.2015
EAN code: 5000144245867
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LACTOFIL CLASSIC UK**MATERIAL CODES****Article number**

CSM article number **10187153**

Company**Product code**

CSM ITALIA S.R.L.	801951
CSM UNITED KINGDOM LTD	HPS
CSM Global One	10187153

NAME OF THE FOOD

Name of the food: Semi-finished product for confectionary applications.

PRODUCT DESCRIPTION

Sweetened vegetable fat based cream.
Semi-finished product for confectionary applications, for professional uses.
The product could be used for topping and filling.
UHT product.

GENERAL INFORMATION

Country of origin: Italy

USER INSTRUCTION**Application**

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.

SENSORIAL INFORMATION

Taste:	Characteristic, Typical	Odour:	Typical
Visual aspect:	Typical	Colour:	Typical, Yellow
Structure:	Typical		

INGREDIENT DECLARATION

Water; Vegetable fat: Fully hydrogenated palm; Sugar; Vegetable oil: Sunflower; **Skimmed milk powder; Milk proteins;** Stabiliser: Sodium phosphates (E 339), Methylcellulose (E 461), Guar gum (E 412); Emulsifier: Polyoxyethylene sorbitan monostearate (E 435), Sodium stearoyl-2- lactylate (E 481); Salt; Flavouring; Colour: Carotenes (E 160a).

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.590 kJ	(384 kcal)
Fat:	32,9 g	
of which safa:	30,8 g	
Carbohydrate:	20,5 g	
of which sugars (mono- and disaccharides):	20,5 g	
Protein:	1,3 g	
Salt (Na x 2.5):	0,272 g	

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	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	No
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	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: -.			
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.

ORGANIC INFORMATION

Organic: No

DIET INFORMATION

Kosher: No
Halal: No
Suitable for (lacto ovo) vegetarians: Yes

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Density 20 °C:	1.070 g/l	1065 - 1075 g/l		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	0				
Salmonella:	/25 g	0				ISO 6579:2002

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
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.

PACKAGING INFORMATION

Distribution unit			
Weight net:	12,8 kg	Weight gross:	13,26 kg
		Number of pieces:	12 PCE
Primary packaging			
Description:	Tetra	Material:	
Secondary packaging			
Description:	Box	Material:	Corrugated board



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LEGAL INFORMATION

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.