

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 23.08.2021

PLAIN CREME CAKE MIX MB

MATERIAL CODES

Article number	
CSM article number	10143601
Company	Product code
CSM Global One	10143601
CSM DEUTSCHLAND GMBH	5025183011341
Others	
EAN code	5025183011341
CN code (EU)	19012000007012

NAME OF THE FOOD

Name of the food:	Cake mix
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PRODUCT DESCRIPTION

Base mix requiring the addition of egg, oil and water to manufacture delicious moist eating cakes and muffins.

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Powder

USER INSTRUCTION

Standard recipe	
Instructions for use	
100% Dry mix	12.5kg
36% Egg	4.5kg
36% Vegetable oil	4.5kg
22% Water	2.75kg
Add egg over 1 minute on slow speed. Mix for 3 minutes on medium speed.	
Scrape down. Blend oil and water together, add over 2 minutes on slow speed.	
Mix for further 3 minutes on slow speed.	
Scale and bake.	
For 450g loaf tins scale at 350g. Bake at 180°C for 40 minutes.	
For 30 x 18 sheet scale at 4.5kg and bake at 195/200°C for 25 minutes.	
For muffins scale at 100g. Bake at 195°C for 30 minutes.	

SENSORIAL INFORMATION

Taste:	Sweet, Typical	Odour:	Sweet, Typical
Visual aspect:	Powder	Colour:	Light yellow
Structure:	Free flowing powder		

INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Modified corn starch; Emulsifier: Mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate, Propane-1,2-diol esters of fatty acids; Rapeseed oil; Raising agent: Diphosphates, Sodium carbonates, Glucono-delta-lactone, Calcium phosphates; WHEY POWDER; WHEAT GLUTEN; Preservative: Potassium sorbate; Acidity regulator: Tartaric acid (L(+)-).

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.720 kJ (407 kcal)
Fat:	6,1 g
of which saturated fatty acids:	2,8 g
of which mono unsaturated fatty acids:	1,9 g
of which poly unsaturated fatty acids:	1,0 g
Carbohydrate:	82,2 g
of which sugars:	44,6 g
Fibre:	1,7 g
Protein:	4,7 g
Salt (Na x 2.5):	1,1740 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):	77,3 mg
Minerals - Sodium:	469,6 mg
Water:	5,6 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 than 10 mg/kg or 10 mg/liter expressed 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.
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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. www.rspo.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:	No
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

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MICROBIOLOGICAL INFORMATION

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

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 20 °C
Storage advice:	Cool, Ambient, Dry conditions
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Do not freeze, Dry conditions
Remarks:	remainder of product life if kept cool & 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
Weight net:	962,5 kg	Weight gross:	1.003 kg
		DU's per pallet:	77 PCE
		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			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1 g		
Colour:	White		
Width:	170 mm		
Height:	230 mm		
<hr style="border-top: 1px dashed black;"/>			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1,6660 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		
<hr style="border-top: 1px dashed black;"/>			
Coding		Expiry date:	Yes
		Lot code:	YDDPPBB
Tertiary packaging			
Description:	Sheet	Material:	LDPE, LLDPE
Quantity:	1,0010 PCE		
Weight:	62,85 g		
Colour:	Blue		
Width:	915 mm		
<hr style="border-top: 1px dashed black;"/>			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,5000 KG		
Width:	500 mm		

FOOD SAFETY / HACCP

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	

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LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007012	
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:	Sustainability