#### **PRODUCT DATA SHEET**

# CSM Ingredients www.csmingredients.com



Last changed on: 26.05.2022

# **CHOC FUDGE BROWNIE MB**

# **MATERIAL CODES**

Article number		
CSM article number	10141740	
Company	Product code	
CSM DEUTSCHLAND GMBH CSM Global One	5000241986878 10141740	
Others		
EAN code CN code (EU)	5000241986878 19012000007008	

#### NAME OF THE FOOD

Name of the food: Chocolate Brownie Mix

# **PRODUCT DESCRIPTION**

A mix suitable for the production of chocolate brownies, requiring only the addition of water. Add nuts or chocolate chips as required.

# **GENERAL INFORMATION**

Country of origin:	Great Britain
Physical condition:	Powder

#### **USER INSTRUCTION**

# Standard recipe

100% Dry mix 12.5kg 25% Water 3.125kg 25% Walnuts/Choc Chips 3.125kg

Add water to dry mix over 1 minute on low speed using beater.

Scrape down then mix for a further 1minute on low speed.

Add walnuts/chocolate chips on low speed until fully distributed.

Scale at 7.5kg for 30 x 18 baking sheet and bake at  $180^{\circ}$ C for 30 to 40 minutes.

When cool finish with Crembel fudge icing and cut into slices.

# **SENSORIAL INFORMATION**

 Taste:
 Cocoa, Vanilla
 Odour:
 Cocoa, Vanilla

 Visual aspect:
 Powder
 Colour:
 Brown

 Structure:
 Free flowing powder

# **INGREDIENT DECLARATION**

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Vegetable oils: Palm, Rapeseed oil; Fat reduced cocoa powder; [6.2%] Pregelatinized starch; EGG WHITE POWDER; Cocoa mass; [0.6%] Salt; Flavouring (CONTAINS MILK); Dried glucose syrup; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Mono- and diglycerides of fatty acids; Raising agent: Sodium carbonates; SKIMMED MILK POWDER;

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# **NUTRITIONAL INFORMATION**

Per 100 grams product		
Energy:	1.939 kJ	(461 kcal)
Fat:	16,4 g	
of which saturated fatty acids:	6,8 g	
of which mono unsaturated fatty acids:	7,4 g	
of which poly unsaturated fatty acids:	2,0 g	
Carbohydrate:	71,4 g	
of which sugars:	51,9 g	
Fibre:	2,8 g	
Protein:	5,4 g	
Salt (Na x 2.5):	0,639 g	

# ADDITIONAL NUTRITIONAL INFORMATION

0,0 g	
0,0 g	
0,0 g	
503,7 mg	
255,8 mg	
3,2 g	
	0,0 g 0,0 g 503,7 mg 255,8 mg

# **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	Yes	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	5 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: 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. www.rspo.org. RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987

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# **DIET INFORMATION**

 Suitable for (lacto ovo) vegetarians:
 No
 Suitable for coeliac diet:
 No

 Suitable for lacto vegetarians:
 No
 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: / g Not applicable as product undergoes further processing ie baking

Salmonella: / 25 g

# SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions

Shelf life after production: 300 Days Storage temperature: < 20 °C

Storage advice: Ambient, Cool, Dry conditions

Storage conditions once opened (Lab simulation)

Storage temperature: < 20 °C

Storage advice: Ambient, Dry conditions, Do not freeze 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	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					
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**

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) 1901200007008			
All products are conform to the European and National food legislation.			

# **STATEMENT**

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Last changed on: 26.05.2022 Change: Diet Information