

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 09.05.2023

Magic Glaze 12 x 1Ltr

MATERIAL CODES

Article number

CSM article number **10261260**

Others

EAN code 8030141051885
CN code (EU) 2106909260

NAME OF THE FOOD

Name of the food: Vegetable surface-browning and shining-agent

PRODUCT DESCRIPTION

Unsweetened egg wash substitute for bakery and pastry applications, for professional uses. UHT product

USER INSTRUCTION

Application

Ready to use
Apply with a brush or spray onto the product before baking.

SENSORIAL INFORMATION

Taste:	Characteristic, Free from off-taste, Typical	Odour:	Typical, Free from off-flavours, Characteristic
Visual aspect:	Typical, Liquid viscous	Colour:	Typical
Structure:	Typical		

INGREDIENT DECLARATION

Water; Pea protein; Vegetable oil: Sunflower; Dextrose; Maltodextrin; Starch.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	316 kJ	(76 kcal)
Fat:	4,5 g	
of which saturated fatty acids:	0,6 g	
of which mono unsaturated fatty acids:	1,2 g	
of which poly unsaturated fatty acids:	2,6 g	
Carbohydrate:	0,9 g	
of which sugars:	0,4 g	
Fibre:	0,1 g	
Protein:	7,8 g	
Salt (Na x 2.5):	0,248 g	

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):	248,3 mg
Minerals - Sodium:	99,3 mg
Minerals - Potassium:	36,7 mg
Water:	86,3 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
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
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	No
Milk and products thereof (including lactose)	No	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	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: MILK / LACTOSE.			
Based on the factory's risk analysis and risk management, the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on cross contamination. The allergens present on production line and in the factory are given as information only and do not necessarily pose a cross contamination risk.			

DIET INFORMATION

Halal:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		
"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.			

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Density:	1.022 g/l			

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	0				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	278 Days
Storage temperature:	2 - 20 °C
Remarks:	Once the package is opened, keep refrigerated and use within 3 days.
Transport conditions	
Transport temperature:	2 - 10 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	12,264 kg	Weight gross:	12,768 kg	Number of pieces:	12 PC
Pallet					
Pallet type:	Pallet 1200 x 800				
DU's per layer:	10 PC	Layers:	8 PC	DU's per pallet:	80 PC
Weight net:	981,12 kg	Weight gross:	1.042,94 kg	Total pallet height:	1.550 mm
Primary packaging					
Description:	Tetra	Material:	Paper, PE, Aluminium		
Quantity:	12,0000 PC				
Weight:	27 g				
Length:	245 mm				
Width:	322 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Secondary packaging					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	180 g				
Length (outside):	403 mm				
Width (outside):	205 mm				
Height (outside):	175 mm				
Description:	Glue	Material:	Polyolefin		
Quantity:	0,0042 KG				
Weight:	25 kg				
Colour:	Whitish				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PC				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	800 mm				
Height:	144 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	360 g				
Length:	800 mm				
Width:	1.200 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	305 g				
Length:	1.150 mm				
Width:	700 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,2064 KG				
Colour:	Transparent				
Width:	500 mm				
Description:	Label	Material:	Paper		
Quantity:	3,0000 PC				
Weight:	2,85 g				
Colour:	White				
Width:	130 mm				
Height:	210 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes

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FOOD SAFETY / HACCP

Microbiological hazards - specific control system

Food Safety / HACCP:	Aseptic packaging, Sterilisation
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Physical hazards - specific control system

	Present	Mesh	Remarks
Sieves:	No		
Filters:	Yes		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		
Visual inspection:	No		

Process description

Aseptic packaging, Sterilisation

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	2106909260	

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:	09.05.2023
Change:	Physical Information