

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 03.11.2023

### PRIMA GOLD

#### MATERIAL CODES

##### Article number

CSM article number **10270211**

##### Others

CN code (EU) 2106909849

#### NAME OF THE FOOD

**Name of the food:** UHT semi-finished product for professional applications

#### PRODUCT DESCRIPTION

Unsweetened cream based on real dairy cream and vegetable fat.  
Semi-finished product for confectionary applications, for professional uses.  
For savoury and sweet bakery application.  
UHT product.

The fresh and delicate taste and flexibility in all the applications makes the product ideal for all the uses in which a cream is needed.

#### GENERAL INFORMATION

**Country of origin:** Italy **Continent of origin:** Europe (EU)

#### USER INSTRUCTION

##### Application

For best whipping results, refrigerate to 2-5°C for at least 12 hours prior to use. Pour contents into a clean cool bowl and whip to required consistency. Typically, 1 liter of product + 100 grams sugar in a 4 liters capacity mixing bowl at high speed will take approximately 2-3 minutes.  
Takes care not to over whip.

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	1.000 g			

#### 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; Vegetable fat: Coconut; Fully hydrogenated vegetable fat: Palm; ButterMILK powder; CREAM; Emulsifier: Polysorbate 60, Lecithins, Mono- and diglycerides of fatty acids; Stabiliser: Guar gum, Locust bean gum; Flavouring; Colour: Carotenes.

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

Energy:	1.383 kJ	(336 kcal)
Fat:	34,6 g	
of which saturated fatty acids:	32,2 g	
of which mono unsaturated fatty acids:	1,9 g	
of which poly unsaturated fatty acids:	0,4 g	
Carbohydrate:	3,7 g	
of which sugars:	3,7 g	
Fibre:	0,1 g	
Protein:	2,4 g	
Salt (Na x 2.5):	0,0879 g	

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## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,3 g
Fats of which animal derived trans fatty acids:	0,1 g
Fats of which non-animal derived trans fatty acids:	0,2 g
Cholesterol:	99,4 ppm
Salt (NaCl):	37,7 mg
Minerals - Sodium:	35,2 mg
Water:	58,7 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	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)	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	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 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.

## GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

## DIET INFORMATION

Halal:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		

## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Texture analysis				
Consistency 0 h:		> 130 g		internal method, Hobart 50 (1L+100g sugar): whipping time max 5 min.

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## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	0				ISO 4833-1

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	370 Days
Storage temperature:	2 - 10 °C
Storage advice:	Do not freeze
Remarks:	Whipping performance may be adversely effected by storage at temperatures in excess of 10°C.
<b>Storage conditions once opened (Lab simulation)</b>	
Shelf life:	3 Days
Storage temperature:	2 - 10 °C
Remarks:	Once the package is opened, keep refrigerated between 2-10°C and use within 3 days.
<b>Transport conditions</b>	
Transport temperature:	2 - 10 °C

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## PACKAGING INFORMATION

### Distribution unit

Weight net: 12,000 kg Weight gross: 12,504 kg Number of pieces: 12 PC

### Pallet

DU's per layer: 13 PC Layers: 8 PC DU's per pallet: 104 PC  
Weight net: 1.248,000 kg Weight gross: 1.318,416 kg Total pallet height: 1.530 mm

### Primary packaging

Description: Tetra Material: Paper, PE, Aluminium  
Quantity: 12,0000 PC  
Weight: 27 g  
Colour: White  
Length: 245 mm  
Width: 322 mm

### Coding

Name: Yes Expiry date: DD/MM/YYYY Lot code: LYDDD  
Supplier: Yes Material code: Yes  
EAN: Yes

### Secondary packaging

Description: Box Material: Corrugated board  
Quantity: 1,0000 PC  
Weight: 175 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  
Supplier: Yes Material code: Yes  
EAN: Yes

### Tertiary packaging

Description: Pallet Material: Wood  
Quantity: 1,0000 PC  
Weight: 17.000 g  
Length: 1.200 mm  
Width: 1.000 mm  
Height: 134 mm

Description: Sheet Material: Corrugated board  
Quantity: 1,0000 PC  
Weight: 397 g  
Surface: 1,2 m2  
Length: 1.200 mm  
Width: 1.000 mm

Description: Sheet Material: Corrugated board  
Quantity: 1,0000 PC  
Weight: 388 g  
Surface: 1.102 m2  
Length: 1.160 mm  
Width: 950 mm

Description: Stretchwrap Material: LDPE  
Quantity: 0,2434 KG  
Colour: Transparent  
Width: 500 mm

Description: Label Material: Paper  
Quantity: 3,0000 PC  
Weight: 3,25 g  
Width: 148 mm  
Height: 210 mm

### Coding

Name: Yes Expiry date: DD/MM/YYYY Lot code: LYDDD  
Supplier: Yes Material code: Yes  
EAN: Yes

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## FOOD SAFETY / HACCP

### Microbiological hazards - specific control system

Food Safety / HACCP: Sterilisation, Aseptic packaging

### 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

Sterilisation, Aseptic packaging

## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	2106909849	

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: