

# PRODUCT DATA SHEET

**CSM Ingredients**  
www.csmingredients.com



Last changed on:

03.11.2023

## PRIMA GOLD

### MATERIAL CODES

Article number	
CSM article number	<b>10270211</b>
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)
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### 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
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
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 SO<sub>2</sub> 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
<b>Rheology</b>				
<b>Texture analysis</b>				
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

### Storage conditions

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.

### Storage conditions once opened (Lab simulation)

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.

### Transport conditions

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:
Pallet				
DU's per layer:	13 PC	Layers:	8 PC	DU's per pallet:
Weight net:	1.248,000 kg	Weight gross:	1.318,416 kg	Total pallet height:
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:
EAN:	Yes	Supplier:	Yes	Material code:
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:
EAN:	Yes	Supplier:	Yes	Material code:
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:
EAN:	Yes	Supplier:	Yes	Material code:

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## FOOD SAFETY / HACCP

### Microbiological hazards - specific control system

Food Safety / HACCP: Sterilisation, Aseptic packaging

### Physical hazards - specific control system

	Present		Remarks
Sieves:	No	Mesh	
Filters:	Yes		
Metal detection:	No	<b>Ø control device:</b> Ø control device: Ø control device:	
Ferrous:			
Non-ferrous:			
Stainless steel:			
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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