

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 18.02.2019
		EAN code: 3040400000153 3040400000153
WHITE ALMOND PASTE 50% 4		

MATERIAL CODES	
Article number	
CSM article number	10056661
Company	Product code
CSM FRANCE SAS CSM DEUTSCHLAND GMBH CSM BAKEMARK USA LLC	15 3040400000153 60192

NAME OF THE FOOD	
Name of the food:	White almond paste 50%, for confectionery and "petits fours"

PRODUCT DESCRIPTION	
Oven stable almond paste containing 50% of European almonds, for pastry and confectionery applications	

GENERAL INFORMATION			
Country of origin:	France	Continent of origin:	Europe (EU)

USER INSTRUCTION	
General advice	
For manufacturing purpose only	

SENSORIAL INFORMATION			
Taste:	Almond	Odour:	Almond
Visual aspect:	Paste	Colour:	Cream colour
Structure:	Malleable, Paste		

FORMULATION						
Ingredient			E-Number	%*		
Dried fruits				50		
	Almonds				50	
	Bitter blanched almonds				1	
Sugar				40		
Stabiliser				4		
	Sorbitols		E 420		4	
Glucose syrup				4		
Preservative				< 1		
	Potassium sorbate		E 202		< 1	
* Rounded values. The rounding is as follows: > 10 %: Rounded at 5 % (12,4 %: 10 % and 12,5 %: 15 %) > 1 % - < 10 %: Rounded at 1 % (2,4 %: 2 % and 2,5 %: 3 %) < 1 %: < 1 %						

INGREDIENT DECLARATION	
50%Dried fruits: ALMONDS, 1,2%BITTER BLANCHED ALMONDS; Sugar; Stabiliser: Sorbitols; Glucose syrup; Preservative: Potassium sorbate.	

NUTRITIONAL INFORMATION		
Per 100 grams product		
Energy:	2.162 kJ (517 kcal)	
Fat:	24,9 g	
of which safa:	2,2 g	
of which mufa:	17,1 g	
of which pufa:	5,5 g	
Carbohydrate:	57,6 g	
of which sugars (mono- and disaccharides):	43,1 g	
Fibre:	7,6 g	
Protein:	11,8 g	
Salt (Na x 2.5):	27,469 mg	

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which tfa:	0,0 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	11,0 mg
Water:	5,1 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	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	Yes	Yes	Yes
Almonds	Yes	Yes	Yes
Hazelnuts	No	Yes	Yes
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	2 PPM *	No	Yes
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: Nuts.

Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

Remarks: Hazelnuts

GMO INFORMATION

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

ORGANIC INFORMATION

Organic: No

DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.

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PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Texture analysis				
Penetrometer:		9 - 13 mm		Penetrometer SUR Berlin, D+1, 5s + Cone dural 20° at 45g + guide to 47,5g
Others				
Water activity (aw):		<= 0,8		Water activity meter

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	20 000				NF EN ISO 4833-1
Enterobacteriaceae:	/ g	100				NF V08-054
Moulds:	/ g	500				NF V08-036
Yeasts:	/ g	100				NF V08-036

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	545 Days
Storage temperature:	< 30 °C
Storage advice:	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., After opening, consume rapidly and keep refrigerated in its original sealed packaging.
Transport conditions	
Transport temperature:	< 30 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	4 kg	Weight gross:	4,28 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	18 PCE	Layers:	8 PCE	DU's per pallet:	144 PCE
Weight net:	576 kg	Weight gross:	640,32 kg		
Primary packaging					
Description:	Bag	Material:	LDPE		
Quantity:	1,0000 PCE				
Colour:	Transparent				
Width:	370 mm				
Height:	350 mm				
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	33 g				
Colour:	White				
Description:	Pail	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	158 g				
Colour:	Yellow				
Height:	156 mm				
Coding					
Production date:	Batch number	Expiry date:	DD/MM/YYYY	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
Quantity:	0,6319 KG				
Colour:	Transparent				
Tertiary packaging					
Description:	Sheet	Material:	Corrugated board		
Weight:	310 g				
Length:	1.200 mm				
Width:	800 mm				
Description:	Foil	Material:	LDPE		
Colour:	Transparent				
Length:	1.600 mm				
Width:	1.400 mm				
Description:	Stretchwrap	Material:	LLDPE		
Width:	500 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Metal detection:	Yes		
Ferrous:		Ø control device:	3 mm
Non-ferrous:		Ø control device:	4 mm
Stainless steel:		Ø control device:	4,5 mm

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	17049051	
All products are conform to the European and National food legislation.		

STATEMENT

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