

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 02.07.2019
		EAN code: 3040409120043
ALMOND PASTE 33% 5		

MATERIAL CODES

Article number	
CSM article number	10185432
Company	Product code
CSM FRANCE SAS	12004
CSM DEUTSCHLAND GMBH	3040409120043

NAME OF THE FOOD

Name of the food:	White almond paste 33%, for fillings and pastry decorations
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PRODUCT DESCRIPTION

White almond paste 33%, with European almonds, for fillings and pastry decorations
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GENERAL INFORMATION

Country of origin:	France	Continent of origin:	Europe (EU)
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USER INSTRUCTION

General advice
For manufacturing purpose only

SENSORIAL INFORMATION

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

FORMULATION

Ingredient	E-Number	%*									
Sugar		55									
Almonds		35									
Glucose syrup		10									
Stabiliser		3									
	Sorbitols	3									
Preservative		< 1									
	Potassium sorbate	< 1									
* Rounded values. The rounding is as follows: <table border="0" style="width: 100%;"> <tr> <td style="width: 33%;">> 10 %:</td> <td style="width: 33%;">Rounded at 5 %</td> <td style="width: 33%;">(12,4 %: 10 % and 12,5 %: 15 %)</td> </tr> <tr> <td>> 1 % - < 10 %:</td> <td>Rounded at 1 %</td> <td>(2,4 %: 2 % and 2,5 %: 3 %)</td> </tr> <tr> <td>< 1 %:</td> <td>< 1 %</td> <td></td> </tr> </table>			> 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 %	
> 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

Sugar; ALMONDS (33%); Glucose syrup; Stabiliser: Sorbitols; Preservative: Potassium sorbate.
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NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.935 kJ (461 kcal)
Fat:	18,2 g
of which saturated fatty acids:	1,4 g
of which mono unsaturated fatty acids:	11,1 g
of which poly unsaturated fatty acids:	4,4 g
Carbohydrate:	65,3 g
of which sugars (mono- and disaccharides):	60,9 g
Fibre:	4,6 g
Protein:	7,5 g
Salt (Na x 2.5):	0,004 g

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	68,8 mg
Minerals - Sodium:	1,8 mg
Water:	2,8 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	Yes
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	3 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 18 °C:		8,5 - 11,5 mm		Penetrometer SUR Berlin
Others				
Water activity (aw):		<= 0,75		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
Salmonella:	/25 g	Absent				BRD 07/11 - 12/05
Listeria monocytogenes:	/25 g	Absent				AES 10/03-09/00

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

PACKAGING INFORMATION

Distribution unit					
Weight net:	5 kg	Weight gross:	5,35 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:	720 kg	Weight gross:	794,4 kg		
Primary packaging					
Description:	Pail	Material:	PP		
Weight:	158 g				
Colour:	Yellow				
Height:	156 mm				
Description:	Lid	Material:	PP		
Weight:	35 g				
Colour:	White				
Height:	12 mm				
Description:	Bag	Material:	LDPE		
Colour:	Transparent				
Width:	370 mm				
Height:	350 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		
Weight:	1 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
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				

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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

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.