PRODUCT DATA SHEET

CSM Ingredients www.csmingredients.com



Last changed on: 31.03.2021

ROYAL MIROIR NEUTRAL 5 EM

MATERIAL CODES

10121256	
Product code	
30148	
3040409301480	
251032	
30148	
7121087	
30148	
10121256	
3040409301480	
21069098	
	Product code 30148 3040409301480 251032 30148 7121087 30148 10121256

NAME OF THE FOOD

Name of the food: Ready to use neutral mirror.

PRODUCT DESCRIPTION

Ready to use neutral mirror

GENERAL INFORMATION

 Country of origin:
 The Netherlands

 Physical condition:
 Viscous

USER INSTRUCTION

General advice

Topping - glazing thixotropic ready to use, freeze / thaw stable.

SENSORIAL INFORMATION

Taste:SweetOdour:NeutralStructure:TypicalColour:Colourless

INGREDIENT DECLARATION

Glucose Fructose syrup; Water; Humectant: Glycerol; Sugar; Thickener: Pectins; Acidity regulator: Citric acid, Sodium citrates.

NUTRITIONAL INFORMATION

Energy:	1.047 kJ	(247 kcal)
Fat:	0,0 g	
of which saturated fatty acids:	0,0 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	64,3 g	
of which sugars:	46,3 g	
Fibre:	0,3 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,165 g	

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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 (NaCI):	0,6 mg	
Minerals - Sodium:	66,1 mg	
Water:	34,7 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	Yes			
Wheat	No	No	Yes			
Rye	No	No	No			
Barley	No	No	Yes			
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	Yes	Yes			
Milk and products thereof (including lactose)	No	Yes	Yes			
Nuts and products thereof	No	Yes	Yes			
Almonds	No	No	No			
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	6 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 that	an 10 mg/kg or 10 mg/liter expres	sed as SO2 need to be labelled.				

"May contain" allergens

May contain traces of: -.

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'.

GMO INFORMATION

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

DIET INFORMATION

Kosher: Yes - certified Suitable for coeliac diet: Yes Halal: Suitable for persons with lactose intolerance: Yes - certified 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

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:	3,6	3,3 - 3,9		pH meter

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PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity: 20 °C:	15.000	10.000 - 20.000		Brookfield spindle 93
Others				
Brix:	63 deg	60 - 66 deg		Refractometer 20 °C

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				
Enterobacteriaceae:	/ g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/ 25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	5 - 20 °C
Storage advice:	After opening, limited shelf life, Store the opened packaging cool and dry, consume quickly., Keep packaging closed during storage.
Transport conditions	
Remarks:	Ambient

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PACKAGING INFORMATION

Distribution unit					
Weight net:	5 kg	Weight gross:	5,203 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet		7.005	5	440 005
DU's per layer:	20 PCE	Layers:	7 PCE	DU's per pallet:	140 PCE
Weight net:	700 kg	Weight gross:	748 kg	Total pallet height:	124,2 cm
Primary packaging			Material:		
Description:	Pail		Materiai:	PP	
Quantity: Weight:	1,0000 PCE				
Colour:	158 g Yellow				
Height:	156 mm				
_					
Description:	Flexible film		Material:	PET, CPP	
Quantity: Colour:	11,1000 G				
Width:	Transparent, Blu 330 mm	le			
Coding			5511100001		
		Expiry date:	DDMMYYYY	Lot code:	SAP batch code
Other codes:	HH:MM Bucket number			Material code:	Yes
Other codes:	HH:MM, Bucket number				
Secondary packaging	1.54		Matarial	DD	
Description:	Lid		Material:	PP	
Quantity: Weight:	1,0000 PCE 35 g				
weight: Colour:	35 g Yellow				
Height:	19 mm				
Diameter:	222 mm				
			M - 4		
Description:	Label 1,0000 PCE		Material:	Paper	
Quantity:					
Weight: Colour:	2,7945 g White				
Width:	115 mm				
Height:	180 mm				
	100 11111				
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Quantity:	1,0000 PCE				
Weight:	16,91 kg				
Length: Width:	1.200 mm 800 mm				
Height:	145 mm				
_					
Description:	Stretchwrap		Material:	LDPE	
Quantity: Colour:	0,5600 KG				
Width:	Transparent				
	500 mm				
Description:	Sheet		Material:	Corrugated board	
Quantity:	2,0000 PCE				
Weight:	463 g				
Surface:	0,94 m2				
Colour:	Brown				
Length: Width:	1.190 mm 790 mm				
Description:	Sheet		Material:	HDPE	
Quantity:	1,0000 PCE				
Weight:	56 g				
Length:	1.400 mm				
Width:	1.500 mm				
Description:	Label		Material:	Paper	
Quantity:	2,0000 PCE				
Weight:	3,2012 g				
Colour:	White				
Width:	148 mm				
Height:	210 mm				
Coding					
		Expiry date:	DDMMYYYY	Lot code:	Batch number
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Other codes:	SSCC				

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FOOD SAFETY / HACCP

Physical hazards - specific control system				
	Present			Remarks
Sieves:	Yes	Mesh:	0,5 mm	
Metal detection:	Yes			
Ferrous:		Ø control device:	1,5 mm	
Non-ferrous:		Ø control device:	2,0 mm	
Stainless steel:		Ø control device:	3,0 mm	
Visual inspection:	No			

LEGAL INFORMATION

International ingredient numbering				
Туре	Number	Remarks		
CN code (EU)	21069098			
All products are conform to	the European and National fo	od legislation.		

STATEMENT

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Change:	Others