### **PRODUCT DATA SHEET**

# **CSM Bakery Solutions**

www.csmbakerysolutions.com



Last changed on: 13.07.2020

# **FONDANT PM WHITE EXTRA 15**

### MATERIAL CODES

Article number		
CSM article number	10058888	
Company	Product code	
CSM FRANCE SAS CSM DEUTSCHLAND GMBH	143 3040400001433	
Others		
EAN code CN code (EU)	3040400001433 17049051	

#### NAME OF THE FOOD

Name of the food: Fondant

#### **PRODUCT DESCRIPTION**

White pasty mixture, composed of sucrose, glucose and water.

#### **GENERAL INFORMATION**

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

#### **USER INSTRUCTION**

General advice

To warm in a water bath, microwave oven or oven at about 30 ° 35 ° C.

### **SENSORIAL INFORMATION**

 Taste:
 Sweet
 Odour:
 Sweet

 Visual aspect:
 Paste
 Plasticity:
 Kneadable

 Structure:
 Paste, Homogeneous
 Colour:
 White

### **FORMULATION**

Ingredient						%*	
Sucrose					75		
Glucose syrup					15		
Water					9		
* Rounded values.	The rounding is as follows:	> 10 %: > 1 % - < 10 %:	Rounded at 5 % Rounded at 1 %		: 10 % and 2 % and 2,	12,5 %: 15 5 %: 3 %)	%)

### **INGREDIENT DECLARATION**

Sucrose; Glucose syrup; Water.

#### **NUTRITIONAL INFORMATION**

Energy:	1.513 kJ	(356 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:	89,0 g	
of which sugars:	78,8 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0000 q	



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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):	0,0 mg	
Minerals - Sodium:	0,0 mg	
Water:	11,0 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
Kamut	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
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	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 expres	sed as SO2 need to be labelled.	
"May contain" allergens			
May contain traces of:			

### **GMO INFORMATION**

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

#### **SUSTAINABILITY**

Type: No PO/PK Value: Supply chain model:

### DIET INFORMATION

Kosher:Yes - certifiedSuitable for coeliac diet:YesSuitable for (lacto ovo) vegetarians:YesSuitable for persons with lactose intolerance:YesSuitable for lacto vegetarians:YesSuitable for persons with cow's milk protein allergy:YesSuitable 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.



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### **CHEMICAL INFORMATION**

	Target	Interval	Typical value	Method / Remarks
Contents				
Moisture content:	11 %	10,5 - 11,5 %		
Sulphur dioxide content:		< 0,001 %		Monnier Williams

### PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Colour				
Colour:		< 30		ICUMSA GS 2/3-10 (2007)

### **MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	5 000				ICUMSA GS 2/3-41
Coliforms:	/ g	Absent				NF V08 - 050
Moulds:	/ g	25				ICUMSA GS 2/3-47
Yeasts:	/ g	25				ICUMSA GS 2/3-47

### SHELF LIFE AND LOGISTICAL INFORMATION

 Storage conditions

 Shelf life after production:
 365 Days

 Storage temperature:
 < 25 °C</td>

Storage advice: Cool, Keep packaging closed during storage

Transport conditions

Transport temperature: < 25 °C

### **PACKAGING INFORMATION**

Distribution unit					
Weight net:	15 kg	Weight gross:	15,4 kg		
Pallet			<u> </u>		
Pallet type:	Euro pallet				
DU's per layer:	11 PCE	Layers:	5 PCE	DU's per pallet:	55 PCE
Weight net:	825 kg	Weight gross:	872 kg	Total pallet height:	130 cm
Primary packaging					
Description:	Bucket		Material:	PP	
Weight:	316 g				
Colour:	Blue				
Height:	222 mm				
Diameter top:	277 mm				
Diameter bottom:	256 mm				
Description:	Lid		Material:	PP	
Weight:	70 g				
Colour:	Blue				
Height:	15 mm				
Diameter:	289 mm				
Coding					
		Expiry date:	Yes	Lot code:	Yes
Name:	Yes			Material code:	Yes
EAN:	Yes				
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Dimensions:	1200 x 800	x 144 mm			
Weight:	25 kg				
Colour:	Brown				
Coding					
				Lot code:	Yes

### **FOOD SAFETY / HACCP**

Physical hazards - specific control system				
	Present			Remarks
Metal detection:	Yes			
Ferrous:		Ø control device:	3,5 mm	
Non-ferrous:		Ø control device:	6 mm	
Stainless steel:		Ø control device:	4 mm	

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# LEGAL INFORMATION

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

### STATEMENT

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Change:	Ingredient declaration, Nutritional information, Product description, Packaging Information

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