

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 18.04.2019
		EAN code: 3040409170116 3040409170116
MACAROON MIX 4 KG		

MATERIAL CODES	
Article number	
CSM article number	10179191
Company	Product code
CSM FRANCE SAS	17011
CSM DEUTSCHLAND GMBH	3040409170116

NAME OF THE FOOD	
Name of the food:	Powder for macaroons preparation

PRODUCT DESCRIPTION	
Premix for macaroon preparation.	

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

USER INSTRUCTION			
Application			
Cooking			
Working instructions			
Dosage:	100 %		
Remarks:	500g Mix + 100g water at 50°C.		
Mixing:	Time:	4 min	
Baking (Deck oven):	Time:	22 min	Temperature: 160 °C

SENSORIAL INFORMATION			
Taste:	Almond, Sweet	Odour:	Neutral
Visual aspect:	Powder	Colour:	Cream colour
Structure:	Powder		

INGREDIENT DECLARATION	
Sugar; WHEAT FLOUR; ALMOND POWDER (16%); EGG WHITE POWDER; MILK PROTEINS; Maize starch; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Acetic acid esters of mono- and diglycerides of fatty acids; Glucose syrup; SKIMMED MILK POWDER; Flavouring.	

NUTRITIONAL INFORMATION	
Per 100 grams product	
Energy:	1.818 kJ (431 kcal)
Fat:	10,4 g
of which saturated fatty acids:	2,1 g
of which mono unsaturated fatty acids:	5,8 g
of which poly unsaturated fatty acids:	2,1 g
Carbohydrate:	73,9 g
of which sugars (mono- and disaccharides):	61,6 g
Fibre:	2,1 g
Protein:	9,5 g
Salt (Na x 2.5):	0,141 g

ADDITIONAL NUTRITIONAL INFORMATION	
Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,1 g
Salt (NaCl):	4,5 mg
Minerals - Sodium:	56,2 mg
Water:	2,3 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	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)	Yes	Yes	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 *	Yes	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: Hazelnut			

GMO INFORMATION

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

Organic:	No
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DIET INFORMATION

Halal:	Yes - certified	Suitable for coeliac diet:	No
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for lacto vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		
Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.			

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity::		3,5 - 7 cm		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000				NF EN ISO 4833-1
E. coli:	/ g	10				ISO 16649-2
Moulds:	/ g	5 000				NF V08-036
Yeasts:	/ g	1 000				NF V08-036

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 30 °C
Storage advice:	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., Consume rapidly after opening.
Transport conditions	
Transport temperature:	< 30 °C

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:	9 PCE	Layers:	14 PCE	DU's per pallet:	126 PCE
Weight net:	504 kg	Weight gross:	556,28 kg	Total pallet height:	154,5 cm
Primary packaging					
Description:	Bag	Material:	Paper, HDPE		
Quantity:	1,0000 PCE				
Weight:	73,5 g				
Colour:	White				
Width:	350 mm				
Height:	520 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:	140 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	310 g				
Length:	1.200 mm				
Width:	800 mm				
Description:	Foil	Material:	LDPE		
Quantity:	1,0000 PCE				
Colour:	Transparent				
Length:	1.600 mm				
Width:	1.400 mm				
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	1,24 kg				
Length (inside):	1.190 mm				
Length (outside):	1.198 mm				
Width (inside):	790 mm				
Width (outside):	798 mm				
Height (inside):	360 mm				
Height (outside):	376 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,6400 KG				
Width:	500 mm				
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PCE				
Weight:	16,91 kg				
Length:	1.200 mm				
Width:	800 mm				
Height:	145 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system				
Sieves:	Present	Mesh:	3 mm	Remarks
	Yes			or 10 mm
Metal detection:	Yes			
Ferrous:		Ø control device:	3 mm	
Non-ferrous:		Ø control device:	3 mm	
Stainless steel:		Ø control device:	3,5 mm	

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LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000	
All products are conform to the European and National food legislation.		

STATEMENT

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