

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 19.09.2017
		EAN code: 3040409246484 3040409246484
ISAROME NOTE VANILLE 6X1L		

MATERIAL CODES

Article number	
CSM article number	10059710
Company	Product code
CSM FRANCE SAS	24648
CSM DEUTSCHLAND GMBH	3040409246484

NAME OF THE FOOD

Name of the food:	Flavouring, vanilla taste, for fine bakery wares
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PRODUCT DESCRIPTION

Flavouring, vanilla taste, for fine bakery wares.

GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe
Physical condition:			
Remarks:	Viscous		

USER INSTRUCTION

Dosage:	
Remarks:	5g : 1000g in whipped cream 8g : 1000g in fillings 10g : 1000g in bavarois mousse, baked products Max. 150g : 1000g

SENSORIAL INFORMATION

Taste:	Vanilla, Balsamic, Sweet	Odour:	Vanilla
Visual aspect:	Viscous	Colour:	Dark brown
Structure:	Viscous		

FORMULATION

Ingredient			E-Number	%*		
Categories of flavouring				2		
	Flavouring substances				< 1	
	Flavouring preparations				< 1	
	Natural flavouring substances					
Other substances				100		
	Glucose syrup				50	
	Invert sugar syrup				30	
	Water				15	
	Humectant				2	
		Propylene glycol	E 1520			2
	Preservative				< 1	
		Sodium benzoate	E 211			< 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

Categories of flavouring (Flavouring substances; Flavouring preparations; Natural flavouring substances); Other substances (Glucose syrup; Invert sugar syrup; Water; Humectant: Propylene glycol (E 1520); Preservative: Sodium benzoate (E 211)).

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NUTRITIONAL INFORMATION

Per 100 grams product			
Energy:	3.700 kJ	(900 kcal)	
Fat:	0,0 g		
of which safa:	0,0 g		
of which mufa:	0,0 g		
of which pufa:	0,0 g		
Carbohydrate:	65,0 g		
of which sugars (mono- and disaccharides):	46,1 g		
Fibre:	0,0 g		
Protein:	0,0 g		
Salt (Na x 2.5):	0,0700 g		

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which tfa:	0,0 g
Salt (NaCl):	70,0 mg
Minerals - Sodium:	30,0 mg
Alcohol:	0,1 g
Water:	34,0 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	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)	No	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	Yes	Yes
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	Yes	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	0 PPM *	No	Yes
Lupine and products thereof	No	No	Yes
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: Milk / Lactose, Nuts, Egg.

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.

ORGANIC INFORMATION

Organic: No

SUSTAINABILITY

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

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DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	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.

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:	3,6	3,1 - 4,1		pH meter
Others				
Refractive index (20 °C):	1,455	1,45 - 1,46		Refractometer

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Brix:	65,7 deg	63,2 - 68,2 deg		Refractometer
Density 20 °C:				Density meter, Target: 1,31 g/cm³ Interval: 1,30 g/cm³ - 1,32 g/cm³

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				\$64 LFGB
Coliforms:	/ g	Absent				\$64 LFGB
E. coli:	/ g	Absent				\$64 LFGB
Moulds:	/ g	100				ISO 21527-1
Yeasts:	/ g	100				ISO 21527-1
Salmonella:	/25 g	Absent				\$64 LFGB

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	15 - 20 °C
Storage advice:	Keep packaging closed during storage, Cool, Protect from light
Transport conditions	
Transport temperature:	8 - 25 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	7,86 kg	Weight gross:	8,33 kg	Number of pieces:	6 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	19 PCE	Layers:	4 PCE	DU's per pallet:	76 PCE
Weight net:	597,36 kg	Weight gross:	655 kg	Total pallet height:	136 cm
Primary packaging					
Description:	Bottle	Material:	PET		
Number of pieces:	6 PCE				
Dimensions:	288 x 83 mm				
Weight:	60 g				
Height:	288 mm				
Diameter:	88 mm				
Diameter top:	83 mm				
Diameter bottom:	88 mm				
Coding					
Name:	Yes			Lot code:	Yes
Secondary packaging					
Description:	Carton	Material:	Corrugated board		
Dimensions:	303 x 178 x 258 mm				
Weight:	155 g				
Coding					
				Lot code:	Yes
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Dimensions:	1200 x 800 x 144 mm				
Weight:	22 kg				
Colour:	Brown				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Metal detection:	Yes		
Ferrous:		Ø control device:	2,5 mm
Non-ferrous:		Ø control device:	3 mm
Stainless steel:		Ø control device:	4 mm

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	33021090	
All products are conform to the European and National food legislation.		

STATEMENT

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