

## PRODUCT DATA SHEET

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



Last changed on:	02.07.2019
EAN code:	3040400000023 3040400000023 3040400000023 3040400000023

### WHITE ALMOND PASTE 22% 5

#### MATERIAL CODES

##### Article number

CSM article number **10056674**

##### Company

##### Product code

CSM FRANCE SAS	2
CSM MAGYARORSZÁG KFT.	7122044
CSM DEUTSCHLAND GMBH	3040400000023
CSM POLSKA SP. Z O.O.	221161
CSM Global One	10056674
CSM BENELUX BV	34011

#### NAME OF THE FOOD

Name of the food: White almond paste 22%, for pastry decorations

#### PRODUCT DESCRIPTION

White almond paste 22%, with American almonds, for pastry decoration

#### GENERAL INFORMATION

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

#### USER INSTRUCTION

##### General advice

For manufacturing purpose only

#### SENSORIAL INFORMATION

<b>Taste:</b>	Almond	<b>Odour:</b>	Almond
<b>Visual aspect:</b>	Paste, Malleable	<b>Colour:</b>	Cream colour
<b>Structure:</b>	Malleable		

#### FORMULATION

Ingredient	E-Number	%*
Sugar		60
Almonds		20
Glucose syrup		15
Stabiliser		2
Preservative	Sorbitols	2
	Potassium sorbate	< 1
		< 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

Sugar; ALMONDS (22%); Glucose syrup; Stabiliser: Sorbitols; Preservative: Potassium sorbate.

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

<b>Energy:</b>	1.849 kJ	(439 kcal)
<b>Fat:</b>	11,8 g	
of which saturated fatty acids:	0,9 g	
of which mono unsaturated fatty acids:	7,3 g	
of which poly unsaturated fatty acids:	2,7 g	
<b>Carbohydrate:</b>	77,4 g	
of which sugars (mono- and disaccharides):	70,6 g	
<b>Fibre:</b>	2,4 g	
<b>Protein:</b>	4,5 g	
<b>Salt (Na x 2.5):</b>	6,433 mg	

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## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	2,6 mg
Water:	2,0 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
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	4 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
<b>Rheology</b>				
<b>Texture analysis</b>				
<b>Penetrometer:</b>		8,5 - 11,5 mm		Penetrometer SUR Berlin
<b>Others</b>				
<b>Water activity (aw):</b>		<= 0,7		Water activity meter
:				Nr of skins: < or = 3

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
<b>Total viable count:</b>	/ g	20 000				NF EN ISO 4833-1
<b>Enterobacteriaceae:</b>	/ g	100				NF V08-054
<b>Moulds:</b>	/ g	500				NF V08-036
<b>Yeasts:</b>	/ g	100				NF V08-036
<b>Salmonella:</b>	/25 g	Absent				BRD 07/11 - 12/05
<b>Listeria monocytogenes:</b>	/25 g	Absent				AES 10/03-09/00

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
<b>Shelf life after production:</b>	545 Days
<b>Storage temperature:</b>	< 30 °C
<b>Storage advice:</b>	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., After opening, consume rapidly and keep refrigerated in its original sealed packaging.
<b>Transport conditions</b>	
<b>Transport temperature:</b>	< 30 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	5 kg	Weight gross:	5,35 kg	Number of pieces:	1 PCE
<b>Pallet</b>					
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		
<b>Primary packaging</b>					
Description:	Bag	Material:	LDPE		
Quantity:	1,0000 PCE				
Colour:	Transparent				
Width:	370 mm				
Height:	350 mm				
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	35 g				
Colour:	White				
Height:	12 mm				
Description:	Pail	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	158 g				
Colour:	Yellow				
Height:	156 mm				
<b>Coding</b>					
Production date:	Batch number	Expiry date:	DD/MM/YYYY	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
<b>Secondary packaging</b>					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
Quantity:	0,6319 KG				
Colour:	Transparent				
<b>Tertiary packaging</b>					
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				
Description:	Stretchwrap	Material:	LLDPE		
Width:	500 mm				

## 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

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