

PRODUCT DATA SHEET

CSM Bakery Solutions
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PRIMA NATCREAM INT 12L**MATERIAL CODES****Article number**

CSM article number **10231034**

Company Product code

CSM ITALIA S.R.L. 801120

NAME OF THE FOOD

Name of the food: Semi-finished product for confectionary applications.

PRODUCT DESCRIPTION

Unsweetened cream based on real dairy cream and vegetable fat.
Semi-finished product for confectionary applications, for professional uses.
For savoury and sweet bakery application.
UHT product.

The fresh and delicate taste and flexibility in all the applications make PRIMA NATCREAM ideal for all the uses in which a cream is needed.

USER INSTRUCTION**Application**

FOR BEST WHIPPING RESULTS, REFRIGERATE TO 2-5°C FOR AT LEAST 12 HOURS PRIOR TO USE. POUR CONTENTS INTO A CLEAN COOL BOWL AND WHIP TO REQUIRED CONSISTENCY. TYPICALLY, 1 LITRE OF PRIMA NATCREAM + 100 GRAMS SUGAR IN A 4 LITRES CAPACITY MIXING BOWL AT HIGHT SPEED WILL TAKE APPROXIMATELY 2-3 MINUTES.
TAKES CARE NOT TO OVER WHIP.

SENSORIAL INFORMATION

Taste:	Characteristic, Free from off-flavours, Free from off-taste, Typical	Odour:	Typical, Free from off-taste, Free from off-flavours, Characteristic
Visual aspect:	Typical, Liquid viscous	Colour:	Typical
Structure:	Typical		

INGREDIENT DECLARATION

Water; **Cream:** Fully hydrogenated palm kernel; Vegetable fat: Coconut; **Buttermilk powder:** Partly hydrogenated palm; Emulsifier: Polysorbate 60 (E 435), Lecithins (E 322), Mono- and diglycerides of fatty acids (E 471); Stabiliser: Guar gum (E 412), Locust bean gum (E 410); Colour: Carotenes (E 160a).

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.433 kJ	(348 kcal)
Fat:	35,7 g	
of which safa:	31,6 g	
of which mufa:	3,2 g	
of which pufa:	0,4 g	
Carbohydrate:	3,9 g	
of which sugars (mono- and disaccharides):	3,9 g	
Fibre:	0,1 g	
Protein:	2,6 g	
Salt (Na x 2.5):	0,103 g	

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which tfa:	0,5 g
Salt (NaCl):	61,6 mg
Minerals - Sodium:	41,3 mg

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
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	No
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	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 expressed 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'.			
Allergens according LEDA			
Gluten	No	No	No
Wheat	No		
Rye	No		
Barley	No		
Oat	No		
Spelt	No		
Kamut	No		
Crustaceans	No	No	No
Egg	No	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk	Yes	Yes	Yes
Nuts	No	No	No
Almonds	No		
Hazelnut	No		
Walnuts	No		
Cashew	No		
Pecan nuts	No		
Brazil nuts	No		
Pistachio nuts	No		
Macadamia/Queensland nuts	No		
Celery	No	No	No
Mustard	No	No	No
Sesame	No	No	No
Sulphite	0 PPM	No	No
Lupine	No	No	No
Molluscs	No	No	No
Lactose	Yes		
Cocoa	No		
Glutamate (E 620 - E 625)	No		
Chicken meat	No		
Coriander	No		
Corn	No		
Legumes	No		
Beef	No		
Pork	No		
Carrot	No		

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DIET INFORMATION

Kosher:	No	Suitable for Coeliac diet:	Yes
Halal:	No	Suitable for persons with lactose intolerance:	No
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Texture analysis				
Consistency 0 h:		> 130 g		internal method, Hobart 50 (1L+100g sugar): whipping time max 5 min.

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	0				
Salmonella:	/25 g	0				ISO 6579:2002

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	270 Days
Storage temperature:	2 - 10 °C
Storage advice:	Store in a cool and dry place., Do not freeze
Remarks:	Whipping performance may be adversely effected by storage at temperatures in excess of 10°C.
Storage conditions once opened (Lab simulation)	
Shelf life:	3 Days
Storage temperature:	2 - 10 °C
Remarks:	Once the package is opened, keep refrigerated between 2-10°C and use within 3 days.
Transport conditions	
Transport temperature:	2 - 10 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	12 kg	Weight gross:	12,549 kg
		Number of pieces:	12 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	13 PCE	Layers:	7 PCE
Weight net:	1.092 kg	Weight gross:	1.160 kg
		DU's per pallet:	91 PCE
		Total pallet height:	136,7 cm
Primary packaging			
Description:	Tetra		
Weight:	27,1 g		
Colour:	White		
Length:	245 mm		
Width:	322 mm		
Coding			
	Expiry date:	DD/MM/YYYY	Lot code:
			LYDDD
Secondary packaging			
Description:	Box	Material:	Corrugated board
Weight:	209 g		
Length (outside):	393 mm		
Width (outside):	213 mm		
Height (outside):	181 mm		
Description:	Glue	Material:	Polyolefin
Weight:	25 kg		
Colour:	Whitish		
Coding			
	Expiry date:	DD/MM/YYYY	Lot code:
			LYDDD
Name:	Yes	Supplier:	Yes
Tertiary packaging			
Description:	Sheet	Material:	Corrugated board
Weight:	446 g		
Length:	1.000 mm		
Width:	1.200 mm		
Description:	Sheet	Material:	Corrugated board
Weight:	412 g		
Length:	1.160 mm		
Width:	950 mm		
Description:	Stretchwrap	Material:	LLDPE
Width:	500 mm		
Description:	Label	Material:	Paper
Weight:	2,85 g		
Colour:	White		
Width:	130 mm		
Height:	210 mm		

FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP:	Aseptic packaging, Sterilisation		
Physical hazards - specific control system			
	Present		Remarks
Sieves:	No	Mesh	
Filters:	Yes		
Metal detection:	No		
Ferrous:		∅ control device:	
Non-ferrous:		∅ control device:	
Stainless steel:		∅ control device:	
X - ray:	No		
Visual inspection:	No		
Process description			
Aseptic packaging, Sterilisation			

LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.