

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 16.06.2021

PRALINE Almond Hazelnut DOUCEUR 5

MATERIAL CODES

Article number	
CSM article number	10063162
Company	Product code
CSM FRANCE SAS	233
CSM DEUTSCHLAND GMBH	3040400002331
Others	
EAN code	3040400002331
CN code (EU)	2008191980

NAME OF THE FOOD

Name of the food:	Almonds and hazelnuts praliné paste
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PRODUCT DESCRIPTION

Almonds and hazelnuts praliné paste.

GENERAL INFORMATION

Country of origin:	France	Continent of origin:	Europe (EU)
Physical condition:	Paste		

USER INSTRUCTION

Application
For professional use only.

SENSORIAL INFORMATION

Taste:	Caramelized almond, Slightly bitter, Caramelized, Hazelnuts	Odour:	Caramelized almond, Slightly bitter, Caramelized, Hazelnut
Visual aspect:	Low viscosity, Paste	Colour:	Caramel, Brown
Structure:	Low viscosity, Paste		

INGREDIENT DECLARATION

Dried fruits (50%): HAZELNUTS, ALMONDS; Sugar; Stabiliser: Sorbitols; Emulsifier: SOYA LECITHIN.
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NUTRITIONAL INFORMATION

Per 100 grams product			
Energy:	2.307 kJ	(552 kcal)	
Fat:	29,1 g		
of which saturated fatty acids:	2,0 g		
of which mono unsaturated fatty acids:	21,5 g		
of which poly unsaturated fatty acids:	4,9 g		
Carbohydrate:	60,5 g		
of which sugars:	54,6 g		
Fibre:	5,7 g		
Protein:	9,3 g		
Salt (Na x 2.5):	0,0114 g		

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 (NaCl):	8,1 mg
Minerals - Sodium:	4,6 mg
Water:	-2,2 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	No	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	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	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	Yes	Yes	Yes
Almonds	Yes	Yes	Yes
Hazelnuts	Yes	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 *	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: -.			
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.

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		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Particle dimensions:		<= 0,08 mm		Palmer

MICROBIOLOGICAL INFORMATION

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

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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:	5 kg	Weight gross:	5,19 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	18 PCE	Layers:	6 PCE	DU's per pallet:	108 PCE
Weight net:	540 kg	Weight gross:	577,4 kg	Total pallet height:	108,1 cm
Primary packaging					
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:	White				
Height:	156 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:	115 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Sheet	Material:	Corrugated board		
Quantity:	2,0000 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:	Tub	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	35 g				
Colour:	White				
Height:	121 mm				
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	9,5 g				
Colour:	White				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,4000 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				

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FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Filters:	Yes		
Metal detection:	Yes		and 2,5 Fe / 2,5 Nfe / 3,5 SS
Ferrous:		Ø control device: 1,5 mm	
Non-ferrous:		Ø control device: 2 mm	
Stainless steel:		Ø control device: 2,5 mm	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	2008191980	
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.

Last changed on:	16.06.2021
Change:	Nutritional information, Packaging Information, Origin (Information Sheet On Origin Of Raw Materials)