

## PRODUCT DATA SHEET

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



Last changed on:	28.06.2019
EAN code:	3040409002394 3040409002394 3040409002394

### CRISPY PISTACHIO PM 4 KG PO MB

#### MATERIAL CODES

<b>Article number</b>	
CSM article number	<b>10063177</b>
<b>Company</b>	
CSM FRANCE SAS	239
CSM POLSKA SP. Z O.O.	221210
CSM DEUTSCHLAND GMBH	3040409002394
TR	IMP 132
CSM Global One	10063177
CSM MAGYARORSZÁG KFT.	7122109

#### NAME OF THE FOOD

<b>Name of the food:</b>	White chocolate paste with almonds and pistachio, and crunchy biscuit pieces
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#### PRODUCT DESCRIPTION

Ready-to-use paste, with almonds and pistachio, and crunchy biscuit pieces. For pastry and confectionery using.

#### GENERAL INFORMATION

<b>Country of origin:</b>	France	<b>Continent of origin:</b>	Europe (EU)
<b>Physical condition:</b>	Paste		

#### USER INSTRUCTION

<b>General advice</b>
For manufacturing purpose only

#### SENSORIAL INFORMATION

<b>Taste:</b>	Pistachio, Cake	<b>Odour:</b>	Pistachio
<b>Visual aspect:</b>	Paste	<b>Colour:</b>	Light green
<b>Structure:</b>	Highly viscous		

#### INGREDIENT DECLARATION

White Chocolate (43%) (Sugar; Cocoa butter; WHOLE MILK POWDER; SWEET WHEY POWDER; LACTOSE; MILK FAT; Emulsifier: SOYA LECITHIN; Natural vanilla flavouring); Crunchy biscuit (21%) (WHEAT FLOUR; Sugar; CONCENTRATED BUTTER; SKIMMED MILK POWDER; BARLEY MALT; Salt); Vegetable oil: Sunflower; Sugar; Vegetable fats: Palm kernel, Palm; ALMONDS (5,8%); PISTACHIO PASTE (2,4%); SOFT ALMOND OIL; Natural flavourings; Colour: Copper complexes of chlorophylls and chlorophyllins, Lutein; Stabiliser: Sorbitols; Emulsifier: SOYA LECITHIN.

#### NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>		
<b>Energy:</b>	2.444 kJ	(586 kcal)
<b>Fat:</b>	38,0 g	
of which saturated fatty acids:	15,6 g	
of which mono unsaturated fatty acids:	10,4 g	
of which poly unsaturated fatty acids:	9,4 g	
<b>Carbohydrate:</b>	55,7 g	
of which sugars (mono- and disaccharides):	46,8 g	
<b>Fibre:</b>	1,2 g	
<b>Protein:</b>	4,6 g	
<b>Salt (Na x 2.5):</b>	0,3504 g	

#### ADDITIONAL NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>	
<b>Salt (NaCl):</b>	355,0 mg
<b>Minerals - Sodium:</b>	140,1 mg
<b>Water:</b>	0,2 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	Yes	Yes	Yes
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	No	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	Yes	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	Yes	Yes	Yes
<b>Nuts and products thereof</b>	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	Yes	Yes	Yes
Macadamia/Queensland nuts	No	No	No
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	1 PPM *	No	Yes
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	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.			
<b>"May contain" allergens</b>			
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'.			
<b>Remarks:</b> Hazelnuts			

## GMO INFORMATION

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

## SUSTAINABILITY

<b>Type:</b>	Palm oil	<b>Value:</b>	100 %	<b>Supply chain model:</b>	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. <a href="http://www.rspo.org">www.rspo.org</a> . RSPO Member ID: 4-0764-16-000-00; RSPO SCCS Certificate code: CU-RSPO SCC-845733					
<b>Type:</b>	Palm Kernel	<b>Value:</b>	100 %	<b>Supply chain model:</b>	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. <a href="http://www.rspo.org">www.rspo.org</a> . RSPO Member ID: 4-0764-16-000-00; RSPO SCCS Certificate code: CU-RSPO SCC-845733					
<b>Type:</b>	Cocoa	<b>Value:</b>	100 %	<b>Supply chain model:</b>	Mass balance
By buying UTZ certified cocoa, CSM supports sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet. <a href="http://www.utzcertified.org">www.utzcertified.org</a> . Supply Chain Model: Mass Balance. UTZ-Member ID: UTZ_CO1000005454 Certification number: C845733CU-UTZ					

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## DIET INFORMATION

<b>Halal:</b>	Yes - certified	<b>Suitable for coeliac diet:</b>	No
<b>Suitable for (lacto ovo) vegetarians:</b>	Yes	<b>Suitable for persons with lactose intolerance:</b>	No
<b>Suitable for lacto vegetarians:</b>	Yes	<b>Suitable for persons with cow's milk protein allergy:</b>	No
<b>Suitable for ovo vegetarians:</b>	No		
<b>Suitable for vegans:</b>	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
<b>Colour</b>				
<b>Colour:</b>	L	54 - 58		Minolta CR410
<b>Colour:</b>	a	-6 - -2		Minolta CR410
<b>Colour:</b>	b	19 - 23		Minolta CR410

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

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	4 kg	Weight gross:	4,28 kg	Number of pieces:	1 PCE
<b>Pallet</b>					
Pallet type:	Euro pallet				
DU's per layer:	18 PCE	Layers:	6 PCE	DU's per pallet:	108 PCE
Weight net:	432 kg	Weight gross:	486,24 kg		
<b>Primary packaging</b>					
Description:	Pail	Material:	PP		
Quantity:	1,000 PCE				
Weight:	158 g				
Colour:	White				
Height:	156 mm				
Description:	Lid	Material:	PP		
Quantity:	1,000 PCE				
Weight:	35 g				
Colour:	White				
Height:	12 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:	1,000 PCE				
Weight:	1 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
<b>Tertiary packaging</b>					
Description:	Pallet	Material:	Wood		
Quantity:	1,000 PCE				
Weight:	25.000 g				
Colour:	Light brown, Blue				
Length:	1.200 mm				
Width:	800 mm				
Height:	144 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	2,000 PCE				
Weight:	310 g				
Length:	1.200 mm				
Width:	800 mm				
Description:	Foil	Material:	LDPE		
Quantity:	1,000 PCE				
Colour:	Transparent				
Length:	1.600 mm				
Width:	1.400 mm				
Description:	Tub	Material:	PP		
Quantity:	1,000 PCE				
Weight:	35 g				
Colour:	White				
Height:	121 mm				
Description:	Lid	Material:	PP		
Quantity:	1,000 PCE				
Weight:	9,5 g				
Colour:	White				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,4000 KG				
Width:	500 mm				

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>			
	<b>Present</b>		<b>Remarks</b>
Metal detection:	Yes		
Ferrous:		Ø control device: 2,5 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)	21069098	
All products are conform to the European and National food legislation.		

**STATEMENT**

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