### **PRODUCT DATA SHEET**

# **CSM Ingredients**

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# Croquant Rose Elégance M 4 kg

## MATERIAL CODES

Article number		
CSM article number	10260158	
Company	Product code	
CSM FRANCE SAS CSM BENELUX BV	264 34327	
Others		
EAN code CN code (EU)	3040409002646 2106909849	

#### NAME OF THE FOOD

Name of the food: White chocolate (44%) paste with rose (0,4%) and crunchy biscuits pieces (22%), flavoured.

### **PRODUCT DESCRIPTION**

White chocolate paste with rose and crunchy biscuits pieces, flavoured.

### **GENERAL INFORMATION**

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

#### **USER INSTRUCTION**

Application
For professional use only.

### **SENSORIAL INFORMATION**

Taste:	Rose	Odour:	Rose
Visual aspect:	Paste	Colour:	Pink
Structure:	Paste, Crunchy		

## **INGREDIENT DECLARATION**

White Chocolate (Sugar; Cocoa butter; WHOLE MILK POWDER; SWEET WHEY POWDER; LACTOSE; MILK FAT; Emulsifier: SOYA LECITHIN; Natural vanilla flavouring; SKIMMED MILK POWDER); Crunchy biscuit (WHEAT FLOUR; Sugar; CONCENTRATED BUTTER; SKIMMED MILK POWDER; BARLEY MALT; Salt); Vegetable oil: Sunflower; Vegetable fats: Palm kernel, Palm; Dried strawberry; Maltodextrin; Rose extract; Colour: Beetroot Red; Natural flavouring; Acidity regulator: Citric acid.

### **NUTRITIONAL INFORMATION**

Per 100 grams product		
Energy:	2.541 kJ	(611 kcal)
Fat:	43,4 g	
of which saturated fatty acids:	18,8 g	
of which mono unsaturated fatty acids:	10,8 g	
of which poly unsaturated fatty acids:	13,0 g	
Carbohydrate:	51,4 g	
of which sugars:	41,8 g	
Fibre:	0,6 g	
Protein:	3,0 g	
Salt (Na x 2.5):	0,3241 g	

### ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which trans unsaturated fatty acids:	0,4 g	
Fats of which animal derived trans fatty acids:	0,3 g	
Fats of which non-animal derived trans fatty acids:	0,1 g	
Salt (NaCI):	321,1 mg	
Minerals - Sodium:	129,6 mg	
Water:	0,2 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	Yes	Yes	Yes	
Wheat	Yes	Yes	Yes	
Rye	No	No	No	
Barley	Yes	Yes	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	Yes	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)	Yes	Yes	Yes	
Nuts and products thereof	No	Yes	Yes	
Almonds	No	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	1 PPM *	No	Yes	
Lupine and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

<sup>\*</sup> 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

### **GMO INFORMATION**

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

## **DIET INFORMATION**

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

## 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

May contain traces of: EGG, 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'.

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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.

Shelf life: 180 Days
Storage temperature: < 30 °C
Remarks: Once opened, use within 6 months.

Transport conditions
Transport temperature: < 30 °C

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# PACKAGING INFORMATION

Distribution unit					
Weight net:	4 kg	Weight gross:	4,19 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:	432 kg	Weight gross:	477,5 kg	Total pallet height:	108 cm
Primary packaging					
Description:	Pail		Material:	PP	
Quantity:	1,0000 PCE				
Weight:	158 g				
Colour:	White				
Height:	156 mm				
Description:	Lid		Material:	PP	
Quantity:	1,0000 PCE				
Weight:	35 g				
Colour:	White				
Height:	12 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:	1,6560 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Sheet		Material:	Corrugated board	
Quantity:	2,0000 PCE				
Weight:	310 g				
Length: Width:	1.200 mm				
	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:	0,4421 KG				
Width:	500 mm				
Description:	Pallet		Material:	Wood	
Quantity:	1,0000 PCE				
Weight:	25.000 g				
Colour:	Light brown, Blu	ne			
Length:	1.200 mm				
Width:	800 mm 144 mm				
Height:	144				

# FOOD SAFETY / HACCP

Dhysical baranda anasid	in control avetors			
Physical hazards - specific control system				
	Present			Remarks
Filters:	Yes			
Metal detection:	Yes			
Ferrous:		Ø control device:	2,5 mm	
Non-ferrous:		Ø control device:	2,5 mm	
Stainless steel:		Ø control device:	3,5 mm	

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# LEGAL INFORMATION

International ingredient numb	ering	
Туре	Number	Remarks
CN code (EU)	2106909849	
All products are conform to the	European and National food legis	lation.

## STATEMENT

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