

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 08.01.2021

STABOLINE 815 7**MATERIAL CODES**

Article number	
CSM article number	10064160
Company	Product code
CSM FRANCE SAS	785
CSM POLSKA SP. Z O.O.	291130
CSM DEUTSCHLAND GMBH	3040400007855
Others	
EAN code	3040400007855
CN code (EU)	1702909500

NAME OF THE FOOD

Name of the food:	Invert sugar syrup
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PRODUCT DESCRIPTION

Inverted sugar syrup.

GENERAL INFORMATION

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

USER INSTRUCTION

Application
Ready to use

SENSORIAL INFORMATION

Taste:	Sweet	Odour:	Characteristic, Sugar odor
Visual aspect:	Liquid	Colour:	Transparent
Structure:	Liquid		

INGREDIENT DECLARATION

Invert sugar; Water.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.394 kJ	(328 kcal)
Fat:	0,0 g	
of which saturated fatty acids:	0,0 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	82,0 g	
of which sugars:	82,0 g	
of which polyvalent alcohol:	0,0 g	
of which starch:	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0000 g	

STABOLINE 815 7

Article number:	10064160	Last changed on:	08.01.2021
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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
Cholesterol:	0,0 ppm
Carbohydrates of which sucrose:	4,0 g
Carbohydrates of which lactose:	0,0 g
Fibers of which soluble fibres:	0,0 g
Fibers of which insoluble fibres:	0,0 g
Protein of which gluten:	0,0 g
Protein of which milk protein:	0,0 g
Protein of which whey protein:	0,0 g
Protein of which soy protein:	0,0 g
Protein of which casein:	0,0 g
Protein of which animal protein:	0,0 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	0,0 mg
Mineral substance (ash):	7,0 mg
Alcohol:	0,0 g
Organic acids:	0,0 g
Water:	18,0 g

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
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
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	No
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)	No	No	No
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
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	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'.			

GMO INFORMATION

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

SUSTAINABILITY

Type:	No PO/PK	Value:	Supply chain model:
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STABOLINE 815 7

Article number: 10064160	Last changed on: 08.01.2021
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DIET INFORMATION

Halal:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	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.

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:	5,5	4,5 - 6,5		
Contents				
Moisture content:		< 20 %		
Sulphur dioxide content:		< 0,001 %		Monnier Williams
Others				
:		< 0,08 %		, Conductivity ash in dry matter

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Colour				
Colour:		< 65		Icumsa
Others				
Brix:	80,3 deg	79,3 - 81,3 deg		
Density 4 °C:	1.400 g/l	1390 - 1410 g/l		
Density 20 °C:	1.400 g/l	1390 - 1410 g/l		
:	1,5Pa	Pa	Pa	Indicative viscosity at 20 °C

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	200				NF V08 - 051, / 10 g
Moulds:	/ g	100				NF V08-059, / 10 g
Yeasts:	/ g	100				NF V08-059, / 10 g
Salmonella:	/ 10 g	Absent	0			AFNOR AES-10/4-05/04

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	15 - 25 °C
Transport conditions	
Transport temperature:	< 25 °C

STABOLINE 815 7

Article number: 10064160	Last changed on: 08.01.2021
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PACKAGING INFORMATION

Distribution unit					
Weight net:	7 kg	Weight gross:	7,2 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	18 PCE	Layers:	5 PCE	DU's per pallet:	90 PCE
Weight net:	630 kg	Weight gross:	671 kg	Total pallet height:	101 cm
Primary packaging					
Description:	Bucket		Material:	Plastic	
Number of pieces:	1 PCE				
Weight:	168 g				
Height:	193 mm				
Diameter top:	227 mm				
Diameter bottom:	194 mm				
Remarks:	Identification of batches: A U 7 SS J E BB: A = year, U = refinery, 7 invariable, SS = week, J = 1 Monday, 2 Tuesday..., E = team, BB = tray)				
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Number of pieces:	1 PCE				
Dimensions:	120 x 80 x 15 cm				
Weight:	23.000 g				
Colour:	Brown				
Length:	1.200 mm				
Width:	800 mm				
Height:	150 mm				

CONTAMINATION

	Legally maximum allowed level	Maximum value	Typical value	Method / Remarks
Heavy metals				
As:		0,05 mg/kg		
Cd:		0,01 mg/kg		
Cu:		0,1 mg/kg		
Fe:				
Hg:		0,01 mg/kg		
Pb:		0,04 mg/kg		

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh:	1 mm
Filters:	Yes		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	1702909500	
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.

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