

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 12.12.2019

CODINEIGE 5

MATERIAL CODES

Article number	
CSM article number	10057763
Company	Product code
CSM FRANCE SAS	315
CSM POLSKA SP. Z O.O.	291150
CSM DEUTSCHLAND GMBH	3040400003154
CSM AUSTRIA GMBH	3040400003154
Others	
EAN code	3040400003154
CN code (EU)	21069098
CN code (EU)	21069098

NAME OF THE FOOD

Name of the food:	sweet dusting powder
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PRODUCT DESCRIPTION

Sweet dusting powder, for fine pastries.
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GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe
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SENSORIAL INFORMATION

Taste:	Vanillin	Odour:	Typical, Free from off-flavours, Vanilla
Visual aspect:	Powder	Colour:	White
Structure:	Powder		

INGREDIENT DECLARATION

Glucose; Maize starch; Partly hydrogenated vegetable fat: Palm; Anti-caking agent: Calcium salts of fatty acids, Calcium phosphates; Flavouring.
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NUTRITIONAL INFORMATION

Per 100 grams product			
Energy:	1.673 kJ	(395 kcal)	
Fat:	5,0 g		
of which saturated fatty acids:	2,7 g		
of which mono unsaturated fatty acids:	0,0 g		
of which poly unsaturated fatty acids:	0,0 g		
Carbohydrate:	87,4 g		
of which sugars:	76,9 g		
Fibre:	0,0 g		
Protein:	0,1 g		
Salt (Na x 2.5):	0,0133 g		

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	1,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	1,0 g
Salt (NaCl):	10,0 mg
Minerals - Sodium:	5,3 mg
Mineral substance (ash):	400,0 mg
Bread Units:	7,3 BU
Water:	8,0 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	Yes	Yes
Wheat	No	Yes	Yes
Rye	No	Yes	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Kamut	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	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	No
Hazelnuts	No	No	Yes
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	Yes	Yes
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: Gluten, Egg, Soya, Milk / Lactose, Sesame.			

GMO INFORMATION

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

SUSTAINABILITY

Type:	PK - Not sustainable	Value:	Supply chain model:
Type:	PO - Not sustainable	Value:	Supply chain model:

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:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		
Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.			

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Contents				
Dry matter:	90 %		90 %	
Moisture content:	10 %		10 %	

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g					
Coliforms:	/ g					
E. coli:	/ g					
Moulds:	/ g	100				ISO 7954, ICUMSA GS 2/3-47
Yeasts:	/ g	100				ISO 7954, ICUMSA GS 2/3-47
Salmonella:	/25 g					

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 25 °C
Storage advice:	Cool, Keep packaging closed during storage

PACKAGING INFORMATION

Distribution unit					
Weight net:	5 kg	Weight gross:	5,25 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	12 PCE	Layers:	10 PCE	DU's per pallet:	120 PCE
Weight net:	600 kg	Weight gross:	655 kg	Total pallet height:	1.300 mm
Primary packaging					
Description:	Bag	Material:	Paper with PE inliner		
Dimensions:	180 x 100 x 470 mm				
Weight:	54,5 g				
Weight:	48 g	Material:	Paper		
Weight:	6,5 g	Material:	PE		
Coding					
Other codes:	Batch number	Expiry date:	YYYYMMDD		
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Dimensions:	1200 x 800 x 145 mm				
Weight:	25 kg				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh:	3 mm
	Yes		
Metal detection:	Yes	Ø control device:	2,5 mm
Ferrous:		Ø control device:	4 mm
Non-ferrous:		Ø control device:	3 mm
Stainless steel:			

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098	
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All products are conform to the European and National food legislation.		

STATEMENT

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Change:	Formulation

