

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	25.04.2019
EAN code:	5025183036009 5025183036009 5025183036009

PLAIN EXTRA MOIST CAKE MIX MB**MATERIAL CODES**

Article number	
CSM article number	10143603
Company	Product code
CSM UNITED KINGDOM LTD	RPE
CSM DEUTSCHLAND GMBH	5025183036009
CSM Global One	10143603

NAME OF THE FOOD

Name of the food:	Cake Mix
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PRODUCT DESCRIPTION

Plain cake mix in powdered form

GENERAL INFORMATION

Country of origin:	Great Britain
Physical condition:	Powder

USER INSTRUCTION

Standard recipe
<p>RECIPE</p> <p>1000g Mix 350g Egg 300g Saladin oil 280g Water</p> <p>METHOD</p> <p>Place mix in bowl fitted with a beater. Add egg and half water over 1 minute on first speed. Scrape down. Mix for 3 minutes on second speed. Add oil and remaining water over 1 minute on first speed. Scrape down. Mix for 3 minutes on second speed. Scale at 100g into prepared Muffin tins. Bake at 190°C (375°F) for approximately 30 – 35 minutes.</p>

SENSORIAL INFORMATION

Taste:	Sweet, Typical	Odour:	Sweet, Typical
Visual aspect:	Powder	Colour:	Light yellow
Structure:	Free flowing powder		

INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Modified corn starch; WHEY POWDER; Raising agent: Diphosphates, Sodium carbonates, Calcium phosphates; DRIED WHEAT PROTEIN; Emulsifier: Mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids; Salt; Thickener: Xanthan gum; Flavouring.

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Last changed on: 25.04.2019

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.619 kJ	(382 kcal)
Fat:	2,1 g	
of which saturated fatty acids:	1,4 g	
of which mono unsaturated fatty acids:	0,2 g	
of which poly unsaturated fatty acids:	0,3 g	
Carbohydrate:	85,5 g	
of which sugars (mono- and disaccharides):	54,2 g	
Fibre:	1,2 g	
Protein:	4,7 g	
Salt (Na x 2.5):	1,517 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	941,8 mg
Minerals - Sodium:	606,8 mg
Water:	4,9 g

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	Yes
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	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)	Yes	Yes	Yes
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: Egg, Soy.

GMO INFORMATION

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

ORGANIC INFORMATION

Organic: No

SUSTAINABILITY

Type: Palm oil Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.
RSPO Member ID: 4-0764-16-000-00; RSPO SCCS Certificate code: CU-RSPO SCC-816623

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DIET INFORMATION

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

MICROBIOLOGICAL INFORMATION

Total viable count:	/ g					Not applicable as product undergoes further processing ie baking
Salmonella:	/ g					
Salmonella:	/25 g					

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	300 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Cool, Dry conditions
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry conditions, Do not freeze
Remarks:	shelf life after opening: remainder of labelled life if kept cool and dry
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	12,5 kg	Weight gross:	12,7 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	7 PCE	Layers:	11 PCE	DU's per pallet:	77 PCE
Weight net:	962,5 kg	Weight gross:	1.002,9 kg	Total pallet height:	168,4 cm
Primary packaging					
Description:	Bag	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	186 g				
Colour:	White				
Width:	455 mm				
Height:	670 mm				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	170 mm				
Height:	230 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1,6660 g				
Colour:	White				
Width:	170 mm				
Height:	100 mm				
Coding					
		Expiry date:	Yes	Lot code:	YDDPPBB
Tertiary packaging					
Description:	Sheet	Material:	LDPE, LLDPE		
Quantity:	1,0010 PCE				
Weight:	62,85 g				
Colour:	Blue				
Width:	915 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,5000 KG				
Width:	500 mm				

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FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present	Mesh:	Remarks
Sieves:	Yes	2,4 mm	
Metal detection:	Yes		
Ferrous:		Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 2,5 mm	
Stainless steel:		Ø control device: 3,0 mm	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000	
All products are conform to the European and National food legislation.		

STATEMENT

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