

**PRODUCT DATA SHEET**

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



|                         |   |
|-------------------------|---|
| <b>Last changed on:</b> | 30.12.2018                                      |
| <b>EAN code:</b>        | 5025183000291<br>5025183000291<br>5025183000291 |

**CARROT CAKE MIX. MB****MATERIAL CODES****Article number**

CSM article number **10141615**

**Company****Product code**

|                        |               |
|------------------------|---------------|
| CSM DEUTSCHLAND GMBH   | 5025183000291 |
| CSM UNITED KINGDOM LTD | FVA           |
| CSM IBERIA S.A.(PT)    | 15228         |
| CSM Global One         | 10141615      |

**NAME OF THE FOOD**

**Name of the food:** Powder mix for the preparation of carrot cake

**PRODUCT DESCRIPTION**

A mix for the production of a moist carrot cake, requiring the addition of water, oil, nuts and carrot.

**GENERAL INFORMATION**

**Country of origin:** Great Britain

**Physical condition:** Powder

**USER INSTRUCTION****Standard recipe**

Instructions for use

|                             |         |
|-----------------------------|---------|
| 100% Dry mix                | 12.5kg  |
| 23% Water                   | 2.87kg  |
| 10% Saladin vegetable oil   | 1.25kg  |
| 30% Grated carrot           | 3.75kg  |
| Total                       | 20.37kg |
| 7% Optional chopped walnuts | 875g    |

Add combined water and oil to dry mix over 1 minute on low speed using beater.

Scrape down, beat for 3 minutes on medium speed.

Add grated carrot and walnut.

Blend through on low speed.

Do not over mix.

For Loaf tins scale at 380g and bake at 180°C for 40 mins.

For 30 x 18 sheet scale at 4.3kg and bake at 205° C for 25 – 30 minutes.

Finish with carrot cake topping.

**SENSORIAL INFORMATION**

|                       |                     |                |              |
|-----------------------|---------------------|----------------|--------------|
| <b>Taste:</b>         | Sweet, Spicy        | <b>Odour:</b>  | Sweet, Spicy |
| <b>Visual aspect:</b> | Powder              | <b>Colour:</b> | Light brown  |
| <b>Structure:</b>     | Free flowing powder |                |              |

**INGREDIENT DECLARATION**

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); WHOLE EGG POWDER; Palm fat; Rapeseed oil; Raising agent: Diphosphates, Sodium carbonates; WHEAT GLUTEN; Modified corn starch; Emulsifier: Sodium stearoyl-2- lactylate, Mono- and diglycerides of fatty acids; Herbs and Spices: Cinnamon, Coriander, Caraway, Fennel, Ginger, Clove, Nutmeg, Turmeric; Salt; Flavouring; Caramelized sugar; Maltodextrin; Colour: Annatto.

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**NUTRITIONAL INFORMATION**
**Per 100 grams product**

|  |          |            |
|--|----------|------------|
| <b>Energy:</b>                             | 1.891 kJ | (450 kcal) |
| <b>Fat:</b>                                | 16,1 g   |            |
| of which safa:                             | 5,8 g    |            |
| of which mufa:                             | 6,9 g    |            |
| of which pufo:                             | 2,9 g    |            |
| <b>Carbohydrate:</b>                       | 66,9 g   |            |
| of which sugars (mono- and disaccharides): | 38,7 g   |            |
| <b>Fibre:</b>                              | 1,6 g    |            |
| <b>Protein:</b>                            | 8,6 g    |            |
| <b>Salt (Na x 2.5):</b>                    | 1,517 g  |            |

**ADDITIONAL NUTRITIONAL INFORMATION**
**Per 100 grams product**

|                           |          |
|---------------------------|----------|
| <b>Fats of which tfa:</b> | 0,1 g    |
| <b>Salt (NaCl):</b>       | 720,7 mg |
| <b>Minerals - Sodium:</b> | 606,7 mg |
| <b>Water:</b>             | 5,6 g    |

**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     |
| <b>Wheat</b>   | Yes     | Yes             | Yes     |
| <b>Rye</b>   | No      | No              | Yes     |
| <b>Barley</b>  | No      | Yes             | Yes     |
| <b>Oat</b>   | No      | No              | Yes     |
| <b>Spelt</b>   | No      | No              | Yes     |
| <b>Kamut</b>   | No      | No              | No      |
| <b>Crustaceans and products thereof</b>  | No      | No              | No      |
| <b>Eggs and products thereof</b>   | Yes     | Yes             | 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>   | No      | Yes             | Yes     |
| <b>Milk and products thereof (including lactose)</b>   | No      | Yes             | Yes     |
| <b>Nuts and products thereof</b>   | No      | No              | No      |
| <b>Almonds</b>   | No      | No              | No      |
| <b>Hazelnuts</b>   | No      | No              | No      |
| <b>Walnuts</b>   | No      | No              | No      |
| <b>Cashew</b>  | No      | No              | No      |
| <b>Pecan nuts</b>  | No      | No              | No      |
| <b>Brazil nuts</b>   | No      | No              | No      |
| <b>Pistachio nuts</b>  | No      | No              | No      |
| <b>Macadamia/Queensland nuts</b>   | 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>   | 0 PPM * | No              | No      |
| <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: Milk / Lactose, 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.info.  
 RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623

|                 |          |                  |            |
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| Article number: | 10141615 | Last changed on: | 30.12.2018 |
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## DIET INFORMATION

|                                       |     |   |    |
|---------------------------------------|-----|---|----|
| Suitable for (lacto ovo) vegetarians: | Yes | Suitable for coeliac diet:                            | No |
| Suitable for lacto vegetarians:       | No  | 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.

## 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

|  |  |
|--|--|
| <b>Storage conditions</b>                              |  |
| Shelf life after production:                           | 300 Days                                     |
| Storage temperature:                                   | < 20 °C                                      |
| Storage advice:  | Cool, Infestation free, Dry                  |
| <b>Storage conditions once opened (Lab simulation)</b> |  |
| Storage temperature:                                   | < 20 °C                                      |
| Storage advice:  | Ambient, Dry conditions, Do not freeze       |
| Remarks:   | remainder of product life if kept cool & dry |
| <b>Transport conditions</b>                            |  |
| Transport temperature:                                 | < 20 °C                                      |

## PACKAGING INFORMATION

|                            |                    |               |             |                      |          |
|----------------------------|--------------------|---------------|-------------|----------------------|----------|
| <b>Distribution unit</b>   |                    |               |             |                      |          |
| Weight net:                | 12,5 kg            | Weight gross: | 12,7 kg     | Number of pieces:    | 1 PCE    |
| <b>Pallet</b>              |                    |               |             |                      |          |
| 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 |
| <b>Primary packaging</b>   |                    |               |             |                      |          |
| Description:               | Bag                | Material:     | Paper       |                      |          |
| Quantity:                  | 1,0000 PCE         |               |             |                      |          |
| Weight:                    | 169 g              |               |             |                      |          |
| Colour:                    | White              |               |             |                      |          |
| Width:                     | 455 mm             |               |             |                      |          |
| Height:                    | 600 mm             |               |             |                      |          |
| <b>Secondary packaging</b> |                    |               |             |                      |          |
| Description:               | Label              | Material:     | Paper       |                      |          |
| Quantity:                  | 1,0000 PCE         |               |             |                      |          |
| Weight:                    | 1 g                |               |             |                      |          |
| Colour:                    | White              |               |             |                      |          |
| Width:                     | 230 mm             |               |             |                      |          |
| Height:                    | 170 mm             |               |             |                      |          |
| Description:               | Label              | Material:     | Paper       |                      |          |
| Quantity:                  | 1,0000 PCE         |               |             |                      |          |
| Weight:                    | 1,6660 g           |               |             |                      |          |
| Colour:                    | White              |               |             |                      |          |
| Width:                     | 170 mm             |               |             |                      |          |
| Height:                    | 100 mm             |               |             |                      |          |
| <b>Coding</b>              |                    |               |             |                      |          |
|                            |                    | Expiry date:  | Yes         | Lot code:            | YDDPPBB  |
| <b>Tertiary packaging</b>  |                    |               |             |                      |          |
| Description:               | Sheet              | Material:     | LDPE, LLDPE |                      |          |
| Quantity:                  | 1,0000 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 |                                 | Remarks |
| <b>Sieves:</b>                             | Yes     | <b>Mesh:</b> 2,4 mm             |         |
| <b>Metal detection:</b>                    | Yes     |                                 |         |
| <b>Ferrous:</b>                            |         | <b>Ø control device:</b> 2,5 mm |         |
| <b>Non-ferrous:</b>                        |         | <b>Ø control device:</b> 2,5 mm |         |
| <b>Stainless steel:</b>                    |         | <b>Ø control device:</b> 3,0 mm |         |

## LEGAL INFORMATION

| International ingredient numbering                                      |          |         |
|---|----------|---------|
| Type  | Number   | Remarks |
| CN code (EU)  | 19019099 |         |
| All products are conform to the European and National food legislation. |          |         |

## STATEMENT

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