

**PRODUCT DATA SHEET**

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



Last changed on: 18.06.2020

**Demax RA 10L**

**MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10187953</b>
<b>Company</b>	
CSM BENELUX BV	20527
CSM DEUTSCHLAND GMBH	5413321205279
CSM Global One	10187953
<b>Others</b>	
EAN code	5413321205279
CN code (EU)	15179093

**NAME OF THE FOOD**

<b>Name of the food:</b>	Anhydrous Release Agent
--------------------------	-------------------------

**PRODUCT DESCRIPTION**

Anhydrous release agent
-------------------------

**GENERAL INFORMATION**

<b>Country of origin:</b>	Germany	<b>Continent of origin:</b>	Europe (EU)
---------------------------	---------	-----------------------------	-------------

**USER INSTRUCTION**

<b>Application</b>
Apply by means of a brush or cloth or spraying device on the surface of the mould.

**SENSORIAL INFORMATION**

<b>Taste:</b>	Fatty, Not rancid, Pleasant	<b>Odour:</b>	Fatty, Not rancid, Pleasant
<b>Visual aspect:</b>	Turbid	<b>Colour:</b>	Yellow
<b>Structure:</b>	Oily liquid		

**INGREDIENT DECLARATION**

Vegetable oils: Rapeseed, Sunflower; Lecithins; Carnauba wax.
---

**NUTRITIONAL INFORMATION**

<b>Per 100 grams product</b>		
<b>Energy:</b>	3.623 kJ	(881 kcal)
<b>Fat:</b>	97,9 g	
of which saturated fatty acids:	7,7 g	
of which mono unsaturated fatty acids:	58,4 g	
of which poly unsaturated fatty acids:	31,1 g	
<b>Carbohydrate:</b>	0,1 g	
of which sugars:	0,0 g	
<b>Fibre:</b>	0,0 g	
<b>Protein:</b>	0,0 g	
<b>Salt (Na x 2.5):</b>	0,0210 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

<b>Per 100 grams product</b>	
Fats of which trans unsaturated fatty acids:	1,4 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	1,4 g
<b>Salt (NaCl):</b>	0,0 mg
<b>Minerals - Sodium:</b>	8,4 mg
<b>Water:</b>	0,1 g

Article number: 10187953	Last changed on: 18.06.2020
--------------------------	-----------------------------

## 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>	No	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	No
Kamut	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	No	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	Yes
<b>Soybeans and products thereof</b>	No	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	No	No	Yes
<b>Nuts and products thereof</b>	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
<b>Celery and products thereof</b>	No	No	Yes
<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.

### "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.

## DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	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
<b>Fats</b>				
Peroxide value:		< 3 meq/kg	meq/kg	Wheeler method, at production
<b>Values</b>				
Iodine value:		105 - 125		Gas chromatography
<b>Others</b>				
Fatty acid spectrum:				Gas chromatography, as reference

Article number:	10187953	Last changed on:	18.06.2020
-----------------	----------	------------------	------------

**MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	10				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
Moulds:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella:	/ 25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05

**SHELF LIFE AND LOGISTICAL INFORMATION**

Storage conditions	
Shelf life after production:	546 Days
Storage temperature:	< 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	< 25 °C

Article number: 10187953	Last changed on: 18.06.2020
--------------------------	-----------------------------

## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	9,200 kg	Weight gross:	9,978 kg	Number of pieces:	1 PCE
<b>Pallet</b>					
Pallet type:	Pallet 1200 x 800				
DU's per layer:	25 PCE	Layers:	3 PCE	DU's per pallet:	75 PCE
Weight net:	690 kg	Weight gross:	773,35 kg	Total pallet height:	116,4 cm
<b>Primary packaging</b>					
Description:	Canister	Material:	Tin		
Quantity:	1,0000 PCE				
Weight:	745 g				
Colour:	Yellow				
Length:	231 mm				
Width:	151 mm				
Height:	338 mm				
Description:	Closing Cap	Material:	HDPE		
Quantity:	1,0000 PCE				
Weight:	22,6 g				
Colour:	Red				
Diameter:	57 mm				
<b>Secondary packaging</b>					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	160 mm				
Height:	35 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	3,5020 g				
Colour:	White				
Width:	200 mm				
Height:	170 mm				
Description:	Tray	Material:	Corrugated board		
Quantity:	0,0000 PCE				
Weight:	635 g				
Colour:	Brown				
<b>Coding</b>					
Name:	Yes	Expiry date:	DD/MM/YY	Lot code:	Batch number
EAN:	Yes	Supplier:	Yes	Material code:	Yes
<b>Tertiary packaging</b>					
Description:	Label	Material:	Paper		
Quantity:	2,0000 PCE				
Weight:	0,87 g				
Colour:	White				
Width:	210 mm				
Height:	148 mm				
Description:	Sheet	Material:	LDPE		
Quantity:	3,0000 PCE				
Weight:	82,8 g				
Colour:	Transparent				
Length:	1,200 mm				
Width:	750 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,5175 KG				
Colour:	Transparent				

## FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 2,5 mm	Remarks
Filters:	No		
Metal detection:	No	Ø control device:	
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:			
X - ray:	No		

<b>Article number:</b>	10187953	<b>Last changed on:</b>	18.06.2020
------------------------	----------	-------------------------	------------

**LEGAL INFORMATION**

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	15179093	
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.

<b>Last changed on:</b>	18.06.2020
<b>Change:</b>	Nutritional information