

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

Waldkorn® Classic

MATERIAL CODES

Article number

CSM article number **10119178**

Others

EAN code 4017040039606

NAME OF THE FOOD

Name of the food: Bread mix

PRODUCT DESCRIPTION

Bread mix with salt for the production of multicereal bread, with grains and seeds.

According to Dutch legislation: suitable for white, brown or wholegrain bread.
See 'Application'.

GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe (EU)
Physical condition:	Powder		

USER INSTRUCTION

Working instructions

Dosage:	50 % on total flour/mix
Remarks:	According to Dutch legislation: - white bread: add 50 % of wheat flour - brown bread: add max. 35 % of wheat flour and min. 15 % of wholegrain wheat flour - wholegrain bread: add 50 % wholegrain wheat flour

SENSORIAL INFORMATION

Taste:	Malt, Roasty, Salted	Odour:	Malt, Roasty
Visual aspect:	Powder	Colour:	Typical
Structure:	Powder		

INGREDIENT DECLARATION

Wholemeal WHEAT flour (30%); SOY grits; WHEAT gluten; OAT grit (8,0%); OAT flakes (7,5%); Wholemeal RYE flour (6,2%); Brown Linseed; Dried BARLEY malt extract; Sunflower seeds; Iodised salt (Salt; Potassium iodate); WHEAT fibre (2,5%); Rapeseed oil; Inactivated dried wholegrain RYE sourdough (1,2%); Flour treatment agent: Ascorbic acid; Enzymes.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.587 kJ	(379 kcal)
Fat:	11,5 g	
of which saturated fatty acids:	1,4 g	
of which mono unsaturated fatty acids:	3,5 g	
of which poly unsaturated fatty acids:	5,6 g	
Carbohydrate:	39,7 g	
of which sugars:	4,2 g	
Fibre:	14,0 g	
Protein:	21,9 g	
Salt (Na x 2.5):	3,039 g	

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
Salt (NaCl):	3.032,2 mg
Minerals - Sodium:	1.215,6 mg
Water:	9,1 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	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	Yes	Yes	Yes
Barley	Yes	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	Yes	Yes
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	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	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	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	Yes	Yes
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, MILK / LACTOSE, SESAME, LUPINE.			
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

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:	Yes		
"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.			

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				\$64 LFGB L 01.00-5
E. coli:	/ 1 g	100				ISO 16649
Moulds:	/ g	20 000				\$64 LFGB L 01.00-37
Yeasts:	/ g	20 000				\$64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000				\$64 LFGB L 00.00-25, API (50CHB)
Staphylococcus aureus:	/ g	100				AFNOR 3M 01/9-04/03, Petrifilm
Salmonella:	/ 25 g	Not detectable				\$64 LFGB L 00.00-66, mini VIDAS

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	270 Days
Storage temperature:	12 - 25 °C
Storage advice:	Keep packaging closed and dry during storage.
Transport conditions	
Transport temperature:	10 - 25 °C

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PACKAGING INFORMATION

Distribution unit							
Weight net:		25 kg	Weight gross:		25,165 kg		
Pallet							
Pallet type:		Pallet 1200 x 800					
DU's per layer:		3 PC	Layers:	10 PC	DU's per pallet:	30 PC	
Weight net:		750 kg	Weight gross:		781 kg	Total pallet height:	155,0 cm
Primary packaging							
Description:		Bag	Material:		Paper, HDPE		
Quantity:		1,0000 PC					
Weight:		165,4 g					
Colour:		White					
Width:		350 mm					
Height:		950 mm					
Coding							
Name:		Yes	Expiry date:	DDMMYY	Lot code:	Batch number	
EAN:		Yes	Supplier:	Yes	Material code:	Yes	
Tertiary packaging							
Description:		Pallet	Material:		Wood		
Quantity:		1,0000 PC					
Weight:		25.000 g					
Length:		1.200 mm					
Width:		800 mm					
Height:		144 mm					
Description:		Sheet	Material:		Paper		
Quantity:		1,0000 PC					
Weight:		552 g					
Colour:		Grey					
Length:		1.150 mm					
Width:		800 mm					
Description:		Sheet	Material:		LDPE		
Quantity:		1,0000 PC					
Weight:		53,75 g					
Length:		1.600 mm					
Width:		1.200 mm					
Description:		Stretchwrap	Material:		LDPE		
Quantity:		0,3900 KG					
Colour:		Transparent					
Description:		Label	Material:		Paper		
Quantity:		1,0000 PC					
Weight:		2,6 g					
Colour:		White					
Width:		210 mm					
Height:		148,5 mm					

FOOD SAFETY / HACCP

Physical hazards - specific control system				
Sieves:	Present	Mesh:	12 mm	Remarks
Filters:	No			
Metal detection:	Yes			
Ferrous:	Yes	Ø control device:	2,5 mm	
Non-ferrous:		Ø control device:	3,5 mm	
Stainless steel:		Ø control device:	3,5 mm	
X - ray:	No			

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code for export products	1901200000	
All products are conform to the European and National food legislation.		

STATEMENT

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