

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 22.09.2020
Waldkorn® Dark Wholegrain		

MATERIAL CODES

Article number	
CSM article number	10119181
Company	Product code
CSM DEUTSCHLAND GMBH	5413321094330
CSM BENELUX BV	9433
CSM POLSKA SP. Z O.O.	115119
Others	
EAN code	5413321094330
CN code (EU)	1901200000

NAME OF THE FOOD

Name of the food:	Baking mixture
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PRODUCT DESCRIPTION

Bread mix with salt for the production of dark wholegrain multicereal bread, with grains and seeds. According to Dutch legislation: suitable for 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: - wholegrain bread (standard recipe): add 50 % of wholegrain wheat flour

SENSORIAL INFORMATION

Taste:	Malt, Slightly salted, Slightly sour	Odour:	Malt
Visual aspect:	Powder with grains and seeds, Oil, Oil, Seeds, Seeds, Grains, Grains	Colour:	Brown
Structure:	Free flowing powder		

INGREDIENT DECLARATION

WHOLEMEAL WHEAT FLOUR (31%); WHEAT GLUTEN; SOY GRITS; OAT GRIT (8,7%); WHOLEMEAL SPELT WHEAT FLOUR (8,7%); Yellow linseed (5,0%); DRIED BARLEY MALT EXTRACT; DRIED WHOLE RYE SOURDOUGH (4,5%); Sunflower seeds (4,4%); Iodised salt (Salt; Potassium iodide); ROASTED BARLEY MALT FLOUR (2,5%); Rapeseed oil; Flour treatment agent: Ascorbic acid; Enzymes.
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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.560 kJ	(372 kcal)
Fat:	10,6 g	
of which saturated fatty acids:	1,5 g	
of which mono unsaturated fatty acids:	3,2 g	
of which poly unsaturated fatty acids:	6,2 g	
Carbohydrate:	38,3 g	
of which sugars:	1,6 g	
Fibre:	12,5 g	
Protein:	24,2 g	
Salt (Na x 2.5):	3,018 g	

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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):		3.058,0 mg	
Minerals - Sodium:		1.207,4 mg	
Water:		9,3 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	Yes	Yes	Yes
Barley	Yes	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	Yes	Yes	Yes
Kamut	No	Yes	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	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: LUPINE, 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.
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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 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.			

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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:	/ 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
Relative humidity storage:	75 %
Storage advice:	Keep packaging closed and dry during storage.
Transport conditions	
Transport temperature:	2 - 25 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	25 kg	Weight gross:	25,159 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1200 x 800				
DU's per layer:	3 PCE	Layers:	10 PCE	DU's per pallet:	30 PCE
Weight net:	750 kg	Weight gross:	779,77 kg	Total pallet height:	154,5 cm
Primary packaging					
Description:	Bag	Material:	Paper, HDPE		
Quantity:	1,0000 PCE				
Weight:	158,70 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
Secondary packaging					
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PCE				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	800 mm				
Height:	144 mm				
Description:	Sheet	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	552 g				
Colour:	Grey				
Length:	1.150 mm				
Width:	800 mm				
Description:	Sheet	Material:	LDPE		
Quantity:	1,0000 PCE				
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 PCE				
Weight:	2,6 g				
Colour:	White				
Width:	210 mm				
Height:	148,5 mm				

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FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh:	12 mm
Filters:	No		
Metal detection:	Yes		
Ferrous:		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		

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	1901200000	
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.

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Change:	Nutritional information