

PRODUCT DATA SHEET**CSM Ingredients**
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Last changed on: 05.12.2022

TRIO KORST-PROBA 4 X 2,5 KG PO MB**MATERIAL CODES****Article number**CSM article number **10236843****Others**EAN code 4017040027887
CN code (EU) 1517109010**NAME OF THE FOOD****Name of the food:** Margarine for puff pastry**PRODUCT DESCRIPTION**

Margarine for puff pastry

Margarine for puff pastry specialized margarine for all kinds of puff pastry dough. Salted, tenacious and very plastic.

GENERAL INFORMATION**Country of origin:** Germany **Continent of origin:** Europe (EU)**Physical condition:** Solid rectangular block**USER INSTRUCTION****Application**

For professional use only.

Standard recipeOnly to be used in the bakery and/or the professional kitchen.
All kinds of puff pastry dough (French, Scottish, fast method). Also for frozen puff pastry dough and Danish pastry.**SENSORIAL INFORMATION**

Taste:	Butterlike	Odour:	Butterlike
Visual aspect:	Solid rectangular block	Plasticity:	Plastic, kneadable
Structure:	Smooth	Colour:	Light yellow

INGREDIENT DECLARATION

Palm fat; Water; Vegetable oils: Rapeseed, Sunflower, in varying proportions; Salt; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Acidity regulator: Citric acid; Flavouring; Colour: Carotenes.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	2.976 kJ	(724 kcal)
Fat:	80,3 g	
of which saturated fatty acids:	40,2 g	
of which mono unsaturated fatty acids:	27,4 g	
of which poly unsaturated fatty acids:	12,1 g	
Carbohydrate:	0,0 g	
of which sugars:	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	1,3775 g	

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which trans unsaturated fatty acids:	0,7 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,7 g
Salt (NaCl):	1.394,0 mg
Minerals - Sodium:	551,0 mg
Water:	18,0 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			
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof			
Eggs and products thereof	No	No	Yes
Fish and products thereof			
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)			
Nuts and products thereof	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
Celery and products thereof			
Mustard and products thereof	No	No	No
Sesame and products thereof			
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof			
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: -.

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.

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 ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831156

DIET INFORMATION

Halal:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	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
Fats				
Fat content:	80,2 %	> 80 %		DGF K-I 2a (84)
Tfa:		< 2 %		AOCS Ce 1-62 / ISO 5508

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PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Solid fat content				
Solids at 20 °C (N20):	42 %	39 - 45 %		AOCS Cd 16b-93
Solids at 30 °C (N30):	26 %	23 - 29 %		AOCS Cd 16b-93
Solids at 35 °C (N35):	21 %	18 - 24 %		AOCS Cd 16b-93

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:	182 Days
Storage temperature:	14 - 16 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	13 - 17 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	10 kg	Weight gross:	10,241 kg
		Number of pieces:	4 PC
Pallet			
Pallet type:	Euro pallet		
DU's per layer:	12 PC	Layers:	7 PC
Weight net:	840 kg	Weight gross:	885 kg
		DU's per pallet:	84 PC
		Total pallet height:	141 cm
Primary packaging			
Description:	Foil (wrapper)	Material:	Aluminium, LDPE, Paper
Quantity:	4,0000 PC		
Weight:	15 g		
Length:	410 mm		
Width:	409 mm		
Secondary packaging			
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PC		
Weight:	187 g		
Length (outside):	311 mm		
Width (outside):	226 mm		
Height (outside):	180 mm		
Tertiary packaging			
Description:	Sheet	Material:	Cardboard
Quantity:	3,0000 PC		
Weight:	280 g		
Colour:	Grey		
Length:	1.000 mm		
Width:	700 mm		
Description:	Stretchwrap	Material:	LDPE
Quantity:	0,5460 KG		
Colour:	Transparent		
Description:	Label	Material:	Paper
Quantity:	2,0000 PC		
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

	Present		Remarks
Sieves:	Yes	Mesh: 2,00 mm	
Filters:	No		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	1517109010	

All products are conform to the European and National food legislation.

STATEMENT

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Change: Origin (Information Sheet On Origin Of Raw Materials)