

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

DEBCO NEW CROUTE 10 KG

MATERIAL CODES

Article number

CSM article number **10058177**

Others

EAN code 5413321260049
CN code (EU) 1901200000

NAME OF THE FOOD

Name of the food: Mix powder for pastry paste

PRODUCT DESCRIPTION

Mix powder for pasta of type: to darken, sanded or broken. Inconsistent with the designation "pure butter pastry".

GENERAL INFORMATION

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

USER INSTRUCTION

Application

For professional use only.

Dosage:

Remarks: Mix 1000g of mix + 50g of Water + 200g of eggs

SENSORIAL INFORMATION

Taste: Sweet, Flour Odour: Vanilla
Visual aspect: Powder Colour: Cream colour

INGREDIENT DECLARATION

WHEAT FLOUR; Sugar; Vegetable fat: Fully hydrogenated coconut; Glucose syrup; Modified starch; Stabiliser: Guar gum, Triphosphates; Raising agent: Diphosphates, Sodium carbonates; MILK PROTEINS; Salt; Flavouring; Colour: Carotenes.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.957 kJ (467 kcal)
Fat: 21,4 g
of which saturated fatty acids: 20,8 g
of which mono unsaturated fatty acids: 0,1 g
of which poly unsaturated fatty acids: 0,3 g
Carbohydrate: 61,8 g
of which sugars: 24,4 g
Fibre: 1,5 g
Protein: 6,0 g
Salt (Na x 2.5): 0,8992 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids: 0,2 g
Fats of which animal derived trans fatty acids: 0,0 g
Fats of which non-animal derived trans fatty acids: 0,2 g
Salt (NaCl): 527,2 mg
Minerals - Sodium: 359,7 mg
Water: 5,2 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	No	No	No
Barley	No	No	Yes
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
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	No	No	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	Yes
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	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 PPM *	Yes	Yes
Lupine and products thereof	No	No	No
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, NUTS.			
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:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000				NF EN ISO 4833-1
E. coli:	/ 1 g	10				ISO 16649-2
Moulds:	/ g	5 000				NF V08-036
Yeasts:	/ g	1 000				NF V08-036
Salmonella:	/ 25 g	Absent				BRD 07/11 - 12/05
Listeria monocytogenes:	/ 25 g	Absent				AES 10/03-09/00

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 30 °C
Storage advice:	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., Consume rapidly after opening.
Transport conditions	
Transport temperature:	< 30 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,1 kg	Number of pieces:	1 PC
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	6 PC	Layers:	8 PC	DU's per pallet:	48 PC
Weight net:	480 kg	Weight gross:	511,7 kg	Total pallet height:	103 cm
Primary packaging					
Description:	Bag	Material:	Paper, HDPE		
Quantity:	1,0000 PC				
Weight:	96,7 g				
Colour:	White				
Width:	350 mm				
Height:	600 mm				
Coding					
Production date:	Batch number	Expiry date:	DD/MM/YYYY	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PC				
Weight:	2,4948 g				
Colour:	White				
Width:	140 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	1,24 kg				
Length (inside):	1.190 mm				
Length (outside):	1.198 mm				
Width (inside):	790 mm				
Width (outside):	798 mm				
Height (inside):	360 mm				
Height (outside):	376 mm				
Description:	Foil	Material:	LDPE		
Quantity:	1,0000 PC				
Colour:	Transparent				
Length:	1.600 mm				
Width:	1.400 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,6400 KG				
Width:	500 mm				
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PC				
Length:	1.200 mm				
Width:	800 mm				
Height:	150 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system				
Sieves:	Present Yes	Mesh:	2 mm	Remarks
Metal detection:	Yes			
Ferrous:		Ø control device:	1,5 mm	
Non-ferrous:		Ø control device:	2 mm	
Stainless steel:		Ø control device:	2,5 mm	

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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:	Origin (Information Sheet On Origin Of Raw Materials)