

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 16.04.2020
Debco Bretoens zanddeeg mix		

MATERIAL CODES

Article number	
CSM article number	10152639
Company	Product code
CSM BENELUX BV	23854
Others	
EAN code	5413321238543
CN code (EU)	19012000

NAME OF THE FOOD

Name of the food:	Semifinished product for the preparation of short bread
--------------------------	---

PRODUCT DESCRIPTION

Confectionary mix
Powdered mixture for the preparation of short bread.

GENERAL INFORMATION

Country of origin:	The Netherlands
Physical condition:	Powder

USER INSTRUCTION

Application
Only to be used in the bakery and/or the professional kitchen.
Standard recipe
Recipe: Shortbread mix: 5000 g Margarine (DEBCO DEB - TRIO CAKE/WALS): ± 2000 g Egg: ± 200 g

SENSORIAL INFORMATION

Taste:	Sweet, Vanilla	Odour:	Vanilla
Visual aspect:	Powder	Colour:	White
Structure:	Free flowing powder		

INGREDIENT DECLARATION

WHEAT FLOUR; Sugar; Raising agent: Diphosphates, Sodium carbonates; Salt; Fructose; Glucose; Potato starch; Flavouring (CONTAINS MILK).

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.532 kJ	(361 kcal)
Fat:	0,5 g	
of which saturated fatty acids:	0,1 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,3 g	
Carbohydrate:	80,9 g	
of which sugars:	39,5 g	
of which starch:	41,3 g	
Fibre:	1,2 g	
Protein:	7,0 g	
Salt (Na x 2.5):	0,7752 g	

Article number:	10152639	Last changed on:	16.04.2020
-----------------	----------	------------------	------------

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):		638,0 mg	
Minerals - Sodium:		310,1 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	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Kamut	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	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
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	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	0 PPM *	No	No
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, Soya.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.
--

SUSTAINABILITY

Type:	No PO/PK	Value:	Supply chain model:
-------	----------	--------	---------------------

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:	No		
Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.			

Article number:	10152639	Last changed on:	16.04.2020
-----------------	----------	------------------	------------

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000	50.000			ISO 4833
Enterobacteriaceae:	/ g	500	100			ISO 7402
Moulds:	/ g	100	50			ISO 7954
Yeasts:	/ g	5 000	1.000			ISO 7954
Bacillus cereus:	/ g	5 000	500			ISO 7932
Staphylococcus aureus:	/ g	1 000	100			ISO 6888
Salmonella:	/25 g	Absent				ISO 6579:2002

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	301 Days
Storage temperature:	14 - 21 °C
Storage advice:	Cool, Odourless
Transport conditions	
Transport temperature:	14 - 21 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:		15 kg	Weight gross:		15,2 kg
			Number of pieces:		1 PCE
Pallet					
Pallet type:		Euro pallet			
Weight net:		750 kg	Weight gross:		783,75 kg
Remarks:		4 x 7 + 2	DU's per pallet:		30 PCE
			Total pallet height:		104,5 cm
Primary packaging					
Description:		Bag	Material:		Paper
Dimensions:		630 x 450 x 100 mm			
Weight:		200 g			
Coding					
Name:		Yes	Expiry date:		DDMMYY
EAN:		No	Supplier:		Yes
			Material code:		Yes
Tertiary packaging					
Description:		Pallet	Material:		Wood
Dimensions:		1200 x 800 x 99 mm			
Weight:		25.000 g			

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh:	2 mm
		Remarks	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000	
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.

Last changed on:	16.04.2020
Change:	Ingredient declaration