

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

Debco Bretoens zanddeeg mix

MATERIAL CODES

Article number

CSM article number **10152639**

Others

EAN code 5413321238543
CN code (EU) 1901200000

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 dough.

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: Sodium carbonates, Diphosphates; Salt; Dextrose; Fructose; Flavouring (contains MILK).

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.527 kJ	(360 kcal)
Fat:	0,6 g	
of which saturated fatty acids:	0,1 g	
of which mono unsaturated fatty acids:	0,1 g	
of which poly unsaturated fatty acids:	0,2 g	
Carbohydrate:	80,8 g	
of which sugars:	39,5 g	
of which starch:	41,3 g	
Fibre:	1,2 g	
Protein:	7,1 g	
Salt (Na x 2.5):	0,8300 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):	830,0 mg
Minerals - Sodium:	332,0 mg
Minerals - Calcium:	0,0 mg
Water:	9,2 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
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	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.

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: 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:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Contents				
Dry matter:	91 %			

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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 PC
Pallet								
Pallet type:		Euro pallet						
DU's per layer:		4 PC	Layers:		8 PC	DU's per pallet:		30 PC
Weight net:		750 kg	Weight gross:		783,75 kg	Total pallet height:		104,5 cm
Remarks:		4 x 7 + 2						
Primary packaging								
Description:		Bag		Material:		Paper		
Dimensions:		630 x 450 x 100 mm						
Weight:		200 g						
Coding								
Name:		Yes	Expiry date:		DDMMYY	Material code:		Yes
EAN:		No	Supplier:		Yes			
Tertiary packaging								
Description:		Pallet		Material:		Wood		
Dimensions:		1200x800x99 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)	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 can not be guaranteed to be up to date as they are not covered by a validated C&D management tool.

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Change:	