

# PRODUCT DATA SHEET

**CSM Ingredients**  
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**Volufrost**

## MATERIAL CODES

### Article number

CSM article number **10118697**

### Others

EAN code 4017040288547  
CN code (EU) 21069098

## NAME OF THE FOOD

**Name of the food:** Bread improver for fermentation time controll

## PRODUCT DESCRIPTION

Bread improver

## GENERAL INFORMATION

**Country of origin:** Germany **Continent of origin:** Europe (EU)  
**Physical condition:** Paste

## USER INSTRUCTION

### Application

For controlling fermentation time of wheat bread and bread rolls

### Working instructions

**Dosage:** 3 - 5 % on flour

## SENSORIAL INFORMATION

**Taste:** Malt, Sour **Odour:** Slightly malt  
**Visual aspect:** Paste **Colour:** Brown  
**Structure:** Paste

## INGREDIENT DECLARATION

Palm fat; Emulsifier: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, SOYA lecithin; Dextrose; Stabiliser: Guar gum; BARLEY malt flour; Acidity regulator: Diphosphates; WHEAT gluten; Partly roasted malt flour (BARLEY; WHEAT); Fully hydrogenated palm fat; Flour treatment agent: Ascorbic acid; WHEAT flour; Enzymes; Nitrogen.

## NUTRITIONAL INFORMATION

### Per 100 grams product

<b>Energy:</b>	2.369 kJ	(573 kcal)
<b>Fat:</b>	48,7 g	
of which saturated fatty acids:	24,0 g	
of which mono unsaturated fatty acids:	16,0 g	
of which poly unsaturated fatty acids:	8,3 g	
<b>Carbohydrate:</b>	19,4 g	
of which sugars:	11,9 g	
<b>Fibre:</b>	12,3 g	
<b>Protein:</b>	7,8 g	
<b>Salt (Na x 2.5):</b>	3,8871 g	

## ADDITIONAL NUTRITIONAL INFORMATION

### Per 100 grams product

<b>Fats of which trans unsaturated fatty acids:</b>	0,3 g
<b>Fats of which animal derived trans fatty acids:</b>	0,0 g
<b>Fats of which non-animal derived trans fatty acids:</b>	0,3 g
<b>Salt (NaCl):</b>	23,6 mg
<b>Minerals - Sodium:</b>	1.554,8 mg
<b>Water:</b>	4,2 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	Yes	Yes	Yes
Oat	No	Yes	Yes
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	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
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	No	Yes	Yes
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.			
<b>"May contain" allergens</b>			
May contain traces of: EGG, MILK / LACTOSE.			
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

Halal:	Yes - certified	Suitable for coeliac diet:	No
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
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
<b>Fats</b>				
Tfa:		< 2 %		Calculated

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				ISO 4833, §64 LFGB L00.00-88
Enterobacteriaceae:	/ g	5 000				ISO 21528-2, §64 LFGB L 05.00-5
Moulds:	/ g	20 000				ISO 6611, ISO 21527-1, §64 LFGB L 01.00-37
Yeasts:	/ g	20 000				ISO 6611, ISO 21527-1, §64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000				ISO 7932, §64 LFGB L01.00-72
Staphylococcus aureus:	/ g	100				ISO 6888-1, §64 LFGB L 00.00-55, AFNOR 3M 01/9-04/03
Salmonella:	/ 25 g	Not detectable				ISO 6579:2002, §64 LFGB L 00.00-66

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## SHELF LIFE AND LOGISTICAL INFORMATION

### Storage conditions

Shelf life after production: 364 Days  
Storage temperature: < 25 °C  
Storage advice: Store in a cool and dry place.

### Transport conditions

Transport temperature: < 25 °C

## PACKAGING INFORMATION

### Distribution unit

Weight net: 20,000 kg Weight gross: 20,800 kg Number of pieces: 8 PC  
Remarks: 8 x 2,5 kg

### Pallet

Pallet type: Pallet 1200 x 800  
DU's per layer: 6 PC Layers: 5 PC DU's per pallet: 30 PC  
Weight net: 600 kg Weight gross: 649 kg Total pallet height: 120,5 cm

### Primary packaging

Description: Film Material: Paper, EVOH, PP  
Quantity: 0,0760 KG  
Weight: 0,808059 g  
Width: 148,8 mm

### Coding

Expiry date: DD/MM/YY Lot code: Batch number

### Secondary packaging

Description: Box Material: Corrugated board  
Quantity: 1,0000 PC  
Weight: 569,33 g  
Colour: White  
Length (outside): 399 mm  
Width (outside): 389 mm  
Height (outside): 218 mm

### Coding

Name: Yes Expiry date: DD/MM/YY Lot code: Batch number  
Supplier: Yes Material code: Yes

### Tertiary packaging

Description: Sheet Material: Cardboard  
Quantity: 1,0000 PC  
Weight: 280 g  
Colour: Grey  
Length: 1.000 mm  
Width: 700 mm

Description: Stretchwrap Material: LDPE  
Quantity: 0,4200 KG  
Colour: Transparent

Description: Label Material: Paper  
Quantity: 2,0000 PC  
Weight: 2,6 g  
Colour: White  
Width: 210 mm  
Height: 148,5 mm

Description: Clip Material: Aluminium  
Quantity: 480,0000 PC  
Weight: 1,06 g  
Width: 5 mm  
Height: 11 mm

## FOOD SAFETY / HACCP

### Physical hazards - specific control system

Sieves:	Present	Mesh	Remarks
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device: 3,0 mm	
Non-ferrous:		Ø control device: 3,0 mm	
Stainless steel:		Ø control device: 3,0 mm	

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## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	21069098	
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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