

# PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 05.12.2022

## Volu Deb Traditional PO MB

### MATERIAL CODES

#### Article number

CSM article number **10118688**

#### Others

EAN code 4017040288806  
CN code (EU) 1901200000

### NAME OF THE FOOD

Name of the food: Baking improver

### PRODUCT DESCRIPTION

Improver for rolls

### GENERAL INFORMATION

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

### USER INSTRUCTION

#### Application

For professional use only.

#### Working instructions

Dosage: 1 - 4 % on flour

### SENSORIAL INFORMATION

Taste: Sweet Odour: Like flour, Slightly acidic  
Visual aspect: Powder Colour: Light beige  
Structure: Powder

### INGREDIENT DECLARATION

WHEAT flour; Dextrose; Emulsifier: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Mono- and diglycerides of fatty acids; SOY flour; Rapeseed oil; Dried BARLEY malt extract; Dried RYE sourdough; Flour treatment agent: Ascorbic acid; Enzymes.

### NUTRITIONAL INFORMATION

#### Per 100 grams product

Energy: 1.720 kJ (409 kcal)  
Fat: 12,8 g  
of which saturated fatty acids: 9,0 g  
of which mono unsaturated fatty acids: 1,7 g  
of which poly unsaturated fatty acids: 1,9 g  
Carbohydrate: 59,8 g  
of which sugars: 15,6 g  
Fibre: 3,3 g  
Protein: 10,2 g  
Salt (Na x 2.5): 0,019 g

### ADDITIONAL NUTRITIONAL INFORMATION

#### Per 100 grams product

Fats of which trans unsaturated fatty acids: 0,1 g  
Fats of which animal derived trans fatty acids: 0,0 g  
Fats of which non-animal derived trans fatty acids: 0,1 g  
Salt (NaCl): 12,5 mg  
Minerals - Sodium: 7,6 mg  
Water: 10,4 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	Yes	Yes	Yes
Barley	Yes	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	No	Yes
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	No
Almonds	No	No	No
Hazelnuts	No	No	No
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	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	Yes
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, 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.

## 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](http://www.rspo.org).  
RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831157

## 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:	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				\$64 LFGB L 01.00-5
E. coli:	/ 1 g	100				ISO 16649
Moulds:	/ g	20 000				\$64 LFGB L 01.00-37
Yeasts:	/ g	20 000				\$64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000				\$64 LFGB L 00.00-25, API (50CHB)
Staphylococcus aureus:	/ g	100				AFNOR 3M 01/9-04/03, Petrifilm
Salmonella:	/ 25 g	Not detectable				\$64 LFGB L 00.00-66, mini VIDAS

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## SHELF LIFE AND LOGISTICAL INFORMATION

### Storage conditions

Shelf life after production: 365 Days  
Storage temperature: 12 - 25 °C  
Storage advice: Keep packaging closed and dry during storage.

### Transport conditions

Transport temperature: 2 - 25 °C

## PACKAGING INFORMATION

### Distribution unit

Weight net: 25 kg Weight gross: 25,165 kg Number of pieces: 1 PC

### Pallet

Pallet type: Pallet 1200 x 800  
DU's per layer: 3 PC Layers: 10 PC DU's per pallet: 30 PC  
Weight net: 750 kg Weight gross: 779,95 kg Total pallet height: 154,5 cm

### Primary packaging

Description: Bag Material: Paper, HDPE  
Quantity: 1,0000 PC  
Weight: 165,4 g  
Colour: White  
Width: 350 mm  
Height: 950 mm

### Coding

Name: Yes Expiry date: DDMMYY Lot code: Batch number  
EAN: Yes Supplier: Yes Material code: Yes

### Secondary packaging

Description: Label Material: Paper  
Quantity: 1,0000 PC  
Weight: 4,28 g  
Colour: White  
Width: 210 mm  
Height: 210 mm

### Tertiary packaging

Description: Pallet Material: Wood  
Quantity: 1,0000 PC  
Weight: 25.000 g  
Length: 1.200 mm  
Width: 800 mm  
Height: 144 mm

Description: Sheet Material: Paper  
Quantity: 1,0000 PC  
Weight: 552 g  
Colour: Grey  
Length: 1.150 mm  
Width: 800 mm

Description: Sheet Material: LDPE  
Quantity: 1,0000 PC  
Weight: 53,75 g  
Length: 1.600 mm  
Width: 1.200 mm

Description: Stretchwrap Material: LDPE  
Quantity: 0,3900 KG  
Colour: Transparent

## FOOD SAFETY / HACCP

### Physical hazards - specific control system

	Present		Remarks
Sieves:	Yes	Mesh: 3 mm	
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 3,5 mm	
Stainless steel:		Ø control device: 3,5 mm	
X - ray:	No		

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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

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Change:	Sustainability