

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

Pati Whip Vegan 12x1L

MATERIAL CODES

Article number

CSM article number **10243371**

Others

EAN code 8030141097388
CN code (EU) 2106909849

NAME OF THE FOOD

Name of the food: Semifinished product

PRODUCT DESCRIPTION

Sweetened vegan cream.
Semi-finished product for confectionary applications, for professional uses.
The product could be used for topping and filling.
UHT product.

GENERAL INFORMATION

USER INSTRUCTION

Application

For best whipping results, refrigerate to 5-8°C for at least 12 hours prior to use. Pour contents into a clean cool bowl and whip to required consistency. Typically, 2 Litre of Pati Whip Vegan in a 9 Litres capacity mixing bowl at high speed will take approximately 3-5 minutes. Take care not to over whip.

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	1.075 kg			

SENSORIAL INFORMATION

Taste:	Characteristic, Free from off-taste, Typical	Odour:	Typical, Free from off-flavours, Characteristic
Visual aspect:	Typical, Liquid viscous	Colour:	Typical
Structure:	Typical		

INGREDIENT DECLARATION

Water; Vegetable fat: Fully hydrogenated palm; Sugar; Stabiliser: Sodium phosphates, Methyl cellulose; Emulsifier: Polysorbate 60, Sodium stearoyl-2- lactylate; Thickener: Xanthan gum, Guar gum; Salt; Flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.387 kJ (335 kcal)
Fat:	28,2 g
of which saturated fatty acids:	27,9 g
of which mono unsaturated fatty acids:	0,1 g
of which poly unsaturated fatty acids:	0,0 g
Carbohydrate:	20,0 g
of which sugars:	20,0 g
Fibre:	0,2 g
Protein:	0,0 g
Salt (Na x 2.5):	0,365 g

Pati Whip Vegan 12x1L

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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):	85,5 mg
Minerals - Sodium:	146,0 mg
Water:	51,1 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	No
Wheat	No	No	No
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	No	No
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	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 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: 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:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for lacto vegetarians:	Yes		
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.

Remarks: Suitable for persons with lactose intolerance: No

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		7,5 - 7,9		Internal method
Contents				
Moisture content:		51 - 53 %		

Pati Whip Vegan 12x1L

Article number: 10243371 Last changed on: 05.12.2022

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Texture analysis				
Consistency 0 h:		> 90 g		
Consistency 5 h 6 °C:		> 90 g		
Consistency 5 h 20 °C:		> 90 g		
Others				
Viscosity: 10 °C:		< 5.000 cps		
Others				
Density 20 °C:	1.075 g/l			

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	0				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	370 Days
Storage temperature:	2 - 20 °C
Storage advice:	Store in a cool and dry place., Do not freeze
Storage conditions once opened (Lab simulation)	
Shelf life:	3 Days
Storage temperature:	2 - 10 °C
Remarks:	Once the package is opened, keep refrigerated between 2-10°C and use within 3 days.
Transport conditions	
Transport temperature:	2 - 10 °C

Pati Whip Vegan 12x1L

Article number: 10243371 Last changed on: 05.12.2022

PACKAGING INFORMATION

Distribution unit					
Weight net:	12,900 kg	Weight gross:	13,404 kg	Number of pieces:	12 PC
Pallet					
Pallet type:	Pallet 1200 x 800				
DU's per layer:	10 PC	Layers:	6 PC	DU's per pallet:	60 PC
Weight net:	774,00 kg	Weight gross:	825,74 kg	Total pallet height:	1.200 mm
Primary packaging					
Description:	Tetra	Material:	Paper, PE, Aluminium		
Quantity:	12,0000 PC				
Weight:	27 g				
Colour:	White				
Length:	245 mm				
Width:	322 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Secondary packaging					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	195 g				
Colour:	White				
Length (outside):	393 mm				
Width (outside):	213 mm				
Height (outside):	181 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	360 g				
Length:	800 mm				
Width:	1.200 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	305 g				
Length:	1.150 mm				
Width:	700 mm				
Description:	Label	Material:	Paper		
Quantity:	3,0000 PC				
Weight:	2,85 g				
Colour:	White				
Width:	130 mm				
Height:	210 mm				
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PC				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	800 mm				
Height:	144 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,1548 KG				
Colour:	Transparent				
Width:	500 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes

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FOOD SAFETY / HACCP

Microbiological hazards - specific control system

Food Safety / HACCP:	Aseptic packaging, Sterilisation
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Physical hazards - specific control system

	Present	Mesh	Remarks
Sieves:	No		
Filters:	Yes		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		
Visual inspection:	No		

Process description

Aseptic packaging, Sterilisation

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	2106909849	

All products are conform to the European and National food legislation.

STATEMENT

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Change:	Packaging Information