PRODUCT DATA SHEET

CSM Ingredients www.csmingredients.com



Last changed on: 05.12.2022

CRISPY PISTACHIO PM 4 KG PO MB

MATERIAL CODES

Article number		
CSM article number	10063177	
Others		
EAN code CN code (EU)	3040409002394 21069098	

NAME OF THE FOOD

Name of the food: White chocolate paste with almonds and pistachio, and crunchy biscuit pieces

PRODUCT DESCRIPTION

Ready-to-use paste, with almonds and pistachio, and crunchy biscuit pieces. For pastry and confectionery using.

GENERAL INFORMATION

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

USER INSTRUCTION

Application

For professional use only.

SENSORIAL INFORMATION

Taste:	Pistachio, Cake	Odour:	Pistachio
Visual aspect:	Paste	Colour:	Light green
Structure:	Highly viscous		

INGREDIENT DECLARATION

White Chocolate (43%) (Sugar; Cocoa butter*; Whole MILK powder; Sweet WHEY powder; LACTOSE; MILK fat; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Crunchy biscuit (21%) (WHEAT flour; Sugar; Concentrated BUTTER; Skimmed MILK powder; BARLEY malt; Salt); Vegetable oil: Sunflower; Sugar; Vegetable fats: Palm kernel, Palm; ALMONDS (5,8%); PISTACHIO paste (2,4%); Soft ALMOND oil; Natural flavourings; Colour: Copper complexes of chlorophylls and chlorophyllins, Lutein; Stabiliser: Sorbitols; Emulsifier: SOYA lecithin. *Rainforest Alliance Certified. Find out more at ra.org.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.428 kJ	(583 kcal)
Fat:	38,0 g	
of which saturated fatty acids:	15,5 g	
of which mono unsaturated fatty acids:	10,5 g	
of which poly unsaturated fatty acids:	9,4 g	
Carbohydrate:	54,9 g	
of which sugars:	45,3 g	
Fibre:	1,3 g	
Protein:	4,5 g	
Salt (Na x 2.5):	0,3342 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which trans unsaturated fatty acids:	1,4 g	
Fats of which animal derived trans fatty acids:	0,2 g	
Fats of which non-animal derived trans fatty acids:	1,2 g	
Salt (NaCl):	340,1 mg	
Minerals - Sodium:	133,7 mg	
Water:	1,1 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	No	No	No			
Barley	Yes	Yes	Yes			
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	No	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)	Yes	Yes	Yes			
Nuts and products thereof	Yes	Yes	Yes			
Almonds	Yes	Yes	Yes			
Hazelnuts	No	Yes	Yes			
Walnuts	No	No	No			
Cashew	No	No	No			
Pecan nuts	No	No	No			
Brazil nuts	No	No	No			
Pistachio nuts	Yes	Yes	Yes			
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	1 PPM *	No	Yes			
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 express	sed as SO2 need to be labelled.				

"May contain" allergens

May contain traces of: NUTS.

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'.

Remarks: Hazelnuts

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.

RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-845733

Type: Palm Kernel Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.

No

RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-845733

Type: Cocoa - UTZ Value: 100 % Supply chain model: Mass balance

By buying UTZ certified cocoa, we support sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet.

www.utz.org.

Supply Chain Model: Mass Balance.

UTZ ID: UTZ_CO1000005454; UTZ #: C845733CU-UTZ

DIET INFORMATION

Suitable for vegans:

 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:
 No

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MICRO	DRIOLOGIC	CAL INFO	DRMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	20 000				NF EN ISO 4833-1
Enterobacteriaceae:	/ g	100				NF V08-054
Moulds:	/ g	500				NF V08-036
Yeasts:	/ g	100				NF V08-036
Salmonella:	/ 25 g	Absent				BRD 07/11 - 12/05
Listeria monocytogenes:	/ 25 g	Absent				AES 10/03-09/00

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 30 °C
Storage advice:	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., Consume rapidly after opening.
Transport conditions	
Transport temperature:	< 30 °C

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Distribution					
Distribution unit	4 kg	Woight grass:	4.20 kg	Number of pieces	1 DC
Weight net: Pallet	4 kg	Weight gross:	4,28 kg	Number of pieces:	1 PC
Pallet type:	Euro pallet				
DU's per layer:	18 PC	Layers:	6 PC	DU's per pallet:	108 PC
Weight net:	432 kg	Weight gross:	487,24 kg	Total pallet height:	108 cm
Primary packaging		. 3 . 3	,g		
Description:	Pail		Material:	PP	
Quantity:	1,0000 PC				
Weight:	158 g				
Colour:	White				
Height:	156 mm				
Description:	Lid		Material:	PP	
Quantity:	1,0000 PC		waterial.	• • • • • • • • • • • • • • • • • • • •	
Weight:	35 g				
Colour:	White				
Height:	12 mm				
Coding Production date:	Dotoh number	Evning data:		Lot gods:	
Production date: Name:	Batch number	Expiry date: Supplier:	DD/MM/YYYY Yes	Lot code: Material code:	DD/MM/YYYY
	Yes	Supplier:	res	material code:	Yes
EAN:	Yes				
Secondary packaging			Madagici	Denes	
Description:	Label		Material:	Paper	
Quantity:	1,0000 PC				
Weight:	1,6560 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Sheet		Material:	Corrugated board	
Quantity:	2,0000 PC				
Weight:	358 g				
Surface:	0,96 m2				
Length:	1.200 mm				
Width:	800 mm				
Description:	Foil		Material:	LDPE	
Quantity:	1,0000 PC				
Colour:	Transparent				
Length:	1.600 mm				
Width:	1.400 mm				
Description:	Tub		Material:	PP	
Quantity:	1,0000 PC		matorial.		
Weight:	34 g				
Colour:	White				
Height:	121 mm				
			Matorial		
Description:	Lid 1 0000 BC		Material:	PP	
Quantity: Weight:	1,0000 PC				
weight: Colour:	9,5 g White				
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,4000 KG				
Width:	500 mm				
Description:	Pallet		Material:	Wood	
Quantity:	1,0000 PC				
Weight:	25.000 g				
Colour:	Light brown, Blu	ıe			
Length:	1.200 mm				
Width:	800 mm				
Height:	144 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system					
	Present			Remarks	
Metal detection:	Yes				
Ferrous:		Ø control device:	2,5 mm		
Non-ferrous:		Ø control device:	3 mm		
Stainless steel:		Ø control device:	3,5 mm		

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LEGAL INFORMATION

International ingredient numbering					
Туре	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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Change: Formulation