

CSM Benelux (België) Borrewaterstraat 182 2170 Merksem, Belgium +32/(0)3.641.71.10 CSM Benelux (Nederland) Postbus 284 4600 AG Bergen op Zoom, Nederland 0800 - 022 60 86 www.csmglobal.com info.benelux@csmglobal.com	PRODUCT DATA SHEET 	Date: 27.08.2010 Version: 2.2 Reason revision:
	PRODUCT NAME: RUSTICO MULTICEREAL 130 g	Material code: 26878

PRODUCT DESCRIPTION



USAGE INSTRUCTIONS

Thawing	Time:	30 min		
Baking - convection oven	Time:	14 - 16 min	Temperature:	180 - 200 °C
Baking - traditional oven	Time:	14 - 16 min	Temperature:	200 - 220 °C

MEASURES OF THE PRODUCT

	Target	Interval	Remarks:
Weight total:	130 g	124,5 - 135,5 g	
Height:	50 mm	40 - 60 mm	
Length:	215 mm	200 - 230 mm	
Width:	75 mm	65 - 85 mm	

SENSORIAL INFORMATION

Taste:	Typical grains and seeds	Odour:	Typical grains and seeds
Visual aspect:	Frozen	Colour:	Brown

CSM Benelux (België) Borrewaterstraat 182 2170 Merksem, Belgium +32(0)3.641.71.10 CSM Benelux (Nederland) Postbus 284 4600 AG Bergen op Zoom, Nederland 0800 - 022 60 86 www.csmglobal.com info.benelux@csmglobal.com	PRODUCT DATA SHEET 	Date: 27.08.2010 Version: 2.2 Reason revision:
	Material code: 26878	EAN code: 5413321268786
PRODUCT NAME: RUSTICO MULTICEREAL 130 g		Material code: 26878

FORMULATION		
Ingredient	% (according the NEBAFA directives)	Country of origin
Wheat flour and germ	39,5	Portugal
Water	35	Portugal
Rye flour and grains	18,5	Germany, Portugal
Linseed	2	The Netherlands
Yeast	1	Spain
Salt	1	Spain
Improver	<1	Portugal
<i>Wheat flour</i>		
<i>Acidity regulator</i>		
<i>Calcium carbonate (E170)</i>		
<i>Emulsifier</i>		
<i>Acetylated tartaric acid esters of mono- and diglycerides of fatty acids (E472e)</i>		
<i>Soy lecithin (E322 (soya))</i>		
<i>Soy flour</i>		
<i>Flour treatment agent</i>		
<i>Ascorbic acid (E300)</i>		
<i>Enzymes</i>		
Rye sour dough	<1	Portugal
Sunflower seeds	<0,5	The Netherlands
Barley flour	<0,5	Germany, Portugal
Malted flour	<0,5	Germany, Portugal
Oat flakes	<0,5	Germany
Sesame seed	<0,5	The Netherlands
Millet	<0,5	Germany
Buckwheat flour	<0,5	Portugal
Fermentation by-products	<0,1	Portugal
<i>Lactic acid</i>		
<i>Acetic acid</i>		
Inactive lactic ferments	<0,1	Portugal
Acidity regulator	<0,1	
<i>Citric acid (E330)</i>		
Dextrose	<0,1	Spain, Portugal
Emulsifier	<0,1	Portugal
<i>Mono- and diglycerides of fatty acids (E471)</i>		
Flour treatment agent	<0,1	
<i>Ascorbic acid (E300)</i>		

INGREDIENTS DECLARATION
 Wheat flour and germ (39,5 %); Water; Rye flour and grains (18,5 %); Linseed; Yeast; Salt; Improver <Wheat flour, Acidity regulator (Calcium carbonate), Emulsifier (Acetylated tartaric acid esters of mono- and diglycerides of fatty acids, Soy lecithin), Soy flour, Flour treatment agent (Ascorbic acid), Enzymes>; Rye sour dough; Sunflower seeds; Barley flour; Malted flour; Oat flakes; Sesame seed; Millet; Buckwheat flour; Fermentation by-products <Lactic acid, Acetic acid>; Inactive lactic ferments; Acidity regulator <Citric acid>; Dextrose; Emulsifier <Mono- and diglycerides of fatty acids>; Flour treatment agent <Ascorbic acid>.

NUTRITIONAL INFORMATION (THEORETICALLY)	
PER 100 GRAMS PRODUCT	
Energy value (kJ)	1.063 kJ
Energy value (kcal)	251 kcal
Total Protein content	7,6 g
Total fat content	4,6 g
of which saturated	0,6 g
of which trans unsaturated	0,1 g
of which mono unsaturated	1,5 g
of which poly unsaturated	2,5 g
Total carbohydrates	49,8 g
of which sugars (mono- and disaccharides)	3,8 g
Dietary fibres	4,9 g
Salt (NaCl)	1.350,0 mg
Sodium	450,0 mg

CSM Benelux (België) Borrewaterstraat 182 2170 Merksem, Belgium +32/(0)3.641.71.10 CSM Benelux (Nederland) Postbus 284 4600 AG Bergen op Zoom, Nederland 0800 - 022 60 86 www.csmglobal.com info.benelux@csmglobal.com	PRODUCT DATA SHEET		Date: 27.08.2010
			Version: 2.2
			Reason revision:
			EAN code: 5413321268786
PRODUCT NAME: RUSTICO MULTICEREAL 130 g		Material code: 26878	

ALLERGENS INFORMATION

ALLERGENS LEGALLY TO DECLARE			
ALLERGEN	PRESENT		
	Composition	Production line	Factory
Cereals containing gluten and products thereof	Yes	Yes	Yes
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)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	Yes	Yes	Yes
Sulphur dioxide and sulphites at concentrations o	No	No	Yes
Molluscs and products thereof	No	No	No
Lupine and products thereof	No	No	No

OTHER ALLERGENS								
ALLERGEN	PRESENT			ALLERGEN	PRESENT			
	Comp.	Prod. line	Factory		Comp.	Prod. line	Factory	
Soy oil	No	No	No	Yeast	Yes	Yes	Yes	
Beef	No	No	No	Saccharose	No	No	Yes	
Pork	No	No	Yes	Fructose	No	Yes	Yes	
Chicken meat	No	No	Yes	AZO colours (E102, E110, E123, E124, E151)	No	No	No	
Corn	Yes	Yes	Yes	Tartrazine	No	No	No	
Cocoa	No	No	Yes	Cinnamon	No	No	Yes	
Pulses	No	No	No	Vanillin	No	No	Yes	
Glutamate (E620 - E625)	No	No	No	Umbelliferae	No	No	No	
Coriander	No	No	No	Benzoic acid / Parabenes	No	No	No	
Carrot	No	No	Yes					

GMO INFORMATION			
Potential GMO source involved:	Yes - Corn Based	Identity preserved:	Yes
GMO labelling required (EU 1830/2003):	No	GMO free by processing:	Yes
GMO status evidence:	By Suppliers Declaration		
Potential GMO source involved:	Yes - Soy bean based	Identity preserved:	Yes
GMO labelling required (EU 1830/2003):	No	GMO free by processing:	Yes
GMO status evidence:	By Suppliers Declaration		

DIET INFORMATION / SUITABLE FOR			
Coeliac Diet	No	Lactose free diet:	Yes
Halal:	No	Organic:	No
Vegetarians:	Yes	Ovo lacto vegetarians:	Yes
Kosher:	No	Milk protein diet:	Yes
Vegans:	Yes		

MICROBIOLOGICAL INFORMATION				
	UOM	GMP	Maximum	Reference method
Total viable count	/g	500	5.000	ISO 4833
Enterobacteriaceae	/g	1	10	ISO 7402
Moulds	/g	10	100	ISO 7954
Yeasts	/g	10	100	ISO 7954
Bacillus cereus	/g	10	100	ISO 7932
Staphylococcus aureus	/g	1	10	ISO 6888-1
E. coli	/g	0	0	ISO 6391
Listeria monocytogenes	/g	0	0	ISO 11290/1
Salmonella	/25 g	0	0	ISO 6579

SHELF LIFE AND STORAGE INFORMATION			
Shelf life after production:	300 Days	Shelf life after delivery:	70 Days
Maximum storage temperature:	-18 °C		
Transport temperature:	-18 °C		

CSM Benelux (België) Borrewaterstraat 182 2170 Merksem, Belgium +32(0)3.641.71.10 CSM Benelux (Nederland) Postbus 284 4600 AG Bergen op Zoom, Nederland 0800 - 022 60 86 www.csmglobal.com info.benelux@csmglobal.com	PRODUCT DATA SHEET		Date: 27.08.2010
			Version: 2.2 Reason revision: EAN code: 5413321268786
PRODUCT NAME: RUSTICO MULTICEREAL 130 g		Material code:	26878

PACKAGING INFORMATION			
DISTRIBUTION UNIT			
Weight net:	3,90 kg	Weight gros:	4,35 kg
		Number of pieces:	30
PALLET			
Pallet type:	Pallet One Way Euro - POWE - 1200/800/150		
DU's per layer:	8	Layers:	7
Weight net:	213,40 kg	Weight gros:	268,60 kg
		DU's per pallet:	56
		Total pallet height:	183,90 cm
Primary packaging			
Description:	Bag	Material:	Plastic
Secondary packaging			
Description:	Box 395X289X233	Dimensions:	
Tertiary packaging			
Description:	Pallet	Material:	Wood
		Dimensions:	1200X800X150

CHEMICAL INFORMATION				
	Target	Interval	Typical	Reference method / Remarks

PHYSICAL INFORMATION				
	Target	Interval	Typical	Reference method / Remarks

CONTAMINATION
Foreign bodies:
The HACCP objective concerning foreign material is to minimise as much as possible all material foreign to the product or to its ingredients. To obtain this objective several measures are operational at the production site, e.g.: correct food producing environment, correct personnel behaviour and food safety awareness, glass policy (including glass inventory, elimination of glass and glass emergency action plan), in line sieving of the products with metal detection control for all non-metal packed products.

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 QA management tool.