

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 20.03.2019
EAN code: 3040400102826
4017040522580
8030141002900

Trennol TF 380 PO SG

MATERIAL CODES

Article number

CSM article number **10116353**

Company

Product code

CSM FRANCE SAS	10282
CSM DEUTSCHLAND GMBH	4017040522580
CSM ITALIA S.R.L.	2648
CSM POLSKA SP. Z O.O.	322011
CSM MAGYARORSZÁG KFT.	7124009

NAME OF THE FOOD

Name of the food: Release Agent

PRODUCT DESCRIPTION

Anhydrous release agent, 10 Liters, Canister

Universal release agent for all types of bread, flour confectionery goods, e.g. sponges, loaf cake and yeast raised dough with high sugar content.

GENERAL INFORMATION

Country of origin: Germany Continent of origin: Europe (EU)

USER INSTRUCTION

Application

Apply by means of a brush or cloth or spraying device on the surface of the mould.

Optimal processing temperature:

20 - 25 °C

SENSORIAL INFORMATION

Taste:	Fatty, Not rancid, Pleasant, Free from off-taste	Odour:	Fatty, Not rancid, Pleasant, Free from off-flavours
Visual aspect:	Oil	Colour:	Yellow, Brown
Structure:	Liquid		

FORMULATION

Ingredient	E-Number	%*	
Vegetable oils		90	
	Rapeseed		60
	Palm		30
Carnauba wax	E 903	5	
Lecithins	E 322	3	
Silicon dioxide (E 551)	E 551	< 1	
Antioxidant		< 1	
	Tocopherol-rich extract	E 306	< 1
* Rounded values. The rounding is as follows:			
	> 10 %:	Rounded at 5 %	(12,4 %: 10 % and 12,5 %: 15 %)
	> 1 % - < 10 %:	Rounded at 1 %	(2,4 %: 2 % and 2,5 %: 3 %)
	< 1 %:	< 1 %	

INGREDIENT DECLARATION

Vegetable oils: Rapeseed, Palm; Carnauba wax (E 903); Lecithins (E 322); Silicon dioxide (E 551); Antioxidant: Tocopherol-rich extract (E 306).



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NUTRITIONAL INFORMATION
Per 100 grams product

Energy:	3,502 kJ	(852 kcal)
Fat:	94,6 g	
of which saturated fatty acids:	17,9 g	
of which mono unsaturated fatty acids:	53,2 g	
of which poly unsaturated fatty acids:	23,7 g	
Carbohydrate:	0,1 g	
of which sugars (mono- and disaccharides):	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,007 g	

ADDITIONAL NUTRITIONAL INFORMATION
Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,7 g
Salt (NaCl):	6,8 mg
Minerals - Sodium:	2,7 mg
Water:	0,0 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	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	No
Kamut	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	Yes
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	No	No	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	No	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.

"May contain" allergens

May contain traces of: -.

Remarks: Based on our risk assessment an allergen risk by soy protein from soy lecithin is very unlikely. Therefore by using soy lecithin on the production lines the risk of a cross contamination by soy protein does not exist. This eliminates in our view the necessity of the declaration of a possible cross contamination with soy protein for this product and the products made of.

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

ORGANIC INFORMATION

Organic: No

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SUSTAINABILITY

Type:	Palm oil	Value:	100 %	Supply chain model:	Segregation
Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.info. RSPO Member ID: 4-0764-16-000-00; RSPO SCCS Certificate code: CU-RSPO SCC-831156					

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for vegans:	Yes		
Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.			

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Fats				
Tfa:		< 2 %		Calculated
Peroxide value:		< 3 meq/kg	meq/kg	Wheeler method, at production
Values				
Iodine value:		85 - 105		Calculated, Gas chromatography
Others				
Fatty acid spectrum:				Gas chromatography, as reference

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	10				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
Moulds:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella:	/25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	546 Days
Storage temperature:	15 - 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	15 - 25 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	9,20 kg	Weight gross:	9,968 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1200 x 800		
DU's per layer:	25 PCE	Layers:	3 PCE
Weight net:	690 kg	Weight gross:	772,6 kg
		DU's per pallet:	75 PCE
		Total pallet height:	116,4 cm
Primary packaging			
Description:	Canister	Material:	Tin
Quantity:	0,9998 PCE		
Weight:	745 g		
Colour:	Yellow		
Length:	231 mm		
Width:	151 mm		
Height:	338 mm		
Description:	Closing Cap	Material:	HDPE
Quantity:	0,9998 PCE		
Weight:	22,6 g		
Colour:	Yellow		
Diameter:	57 mm		
Coding			
		Expiry date:	DD/MM/YY
		Lot code:	Yes
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	0,9998 PCE		
Weight:	4,8946 g		
Colour:	White		
Width:	160 mm		
Height:	297 mm		
Description:	Tray	Material:	Corrugated board
Quantity:	0,0133 PCE		
Weight:	635 g		
Colour:	Brown		
Tertiary packaging			
Description:	Stretchwrap	Material:	LDPE
Quantity:	0,4830 KG		
Colour:	Transparent		
Description:	Label	Material:	Paper
Quantity:	2,0010 PCE		
Weight:	1 g		
Colour:	White		
Length:	148 mm		
Width:	210 mm		
Description:	Sheet	Material:	LDPE
Quantity:	3,3465 PCE		
Weight:	82,8 g		
Colour:	Transparent		
Length:	1.200 mm		
Width:	750 mm		

FOOD SAFETY / HACCP

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

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	15179093	
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.