

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 20.03.2019
EAN code: 4017040447586
8030141004355

Trennol-Schneideöl CD100, 10L

MATERIAL CODES

Article number

CSM article number **10116361**

Company

CSM DEUTSCHLAND GMBH
CSM ITALIA S.R.L.
CSM POLSKA SP. Z O.O.

Product code

4017040447586
2654
322021

NAME OF THE FOOD

Name of the food: Universal lubricant for dough dividers, dough hopper, dough handling systems and bread slicers

PRODUCT DESCRIPTION

10 Liters, Canister

Anhydrous and resin-free cutting oil and lubricant for all bakery machines.

GENERAL INFORMATION

Country of origin: Germany

Continent of origin: Europe (EU)

USER INSTRUCTION

Application

Customized

Application

Optimal processing temperature:

20 - 25 °C

SENSORIAL INFORMATION

Taste: Pleasant, Fatty, Not rancid

Visual aspect: Liquid viscous

Structure: Light, Oil

Odour: Pleasant, Fatty, Not rancid

Colour: Clear, Light yellow

FORMULATION

Ingredient	E-Number	%*
Rapeseed oil		100
Lecithins	E 322	< 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

Rapeseed oil; Lecithins (E 322).

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	3.699 kJ (900 kcal)
Fat:	100,0 g
of which saturated fatty acids:	7,3 g
of which mono unsaturated fatty acids:	63,1 g
of which poly unsaturated fatty acids:	30,5 g
Carbohydrate:	0,0 g
of which sugars (mono- and disaccharides):	0,0 g
Fibre:	0,0 g
Protein:	0,0 g
Salt (Na x 2,5):	0,001 g

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,6 g
Salt (NaCl):	1,3 mg
Minerals - Sodium:	0,5 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

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.



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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:		95 - 130		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:	< 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	< 25 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	9,200 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	DU's per pallet:	75 PCE
Weight net:	690 kg	Weight gross:	772,6 kg	Total pallet height:	115,9 cm
Primary packaging					
Description:	Canister	Material:	Tin		
Quantity:	1,0000 PCE				
Weight:	745 g				
Colour:	Blue				
Length:	231 mm				
Width:	151 mm				
Height:	338 mm				
Description:	Closing Cap	Material:	HDPE		
Quantity:	1,0000 PCE				
Weight:	22,6 g				
Colour:	Red				
Diameter:	57 mm				
Secondary packaging					
Description:	Tray	Material:	Corrugated board		
Quantity:	0,0135 PCE				
Weight:	635 g				
Colour:	Brown				
Description:	Label	Material:	Paper		
Quantity:	0,0267 PCE				
Weight:	1 g				
Colour:	White				
Length:	148 mm				
Width:	210 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	4,8946 g				
Colour:	White				
Width:	160 mm				
Height:	297 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YY	Lot code:	Batch number
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Sheet	Material:	LDPE		
Quantity:	3,4500 PCE				
Weight:	82,8 g				
Colour:	Transparent				
Length:	1,200 mm				
Width:	750 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,5175 KG				
Colour:	Transparent				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh:	2,0 mm
	Yes		
Filters:	No		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
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CN code (EU)	15179093	
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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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