

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 25.06.2025

Meister Quark pastry

MATERIAL CODES

Article number

Article number **10101917**

Others

EAN code 4000492071027
CN code (EU) 1901200000

NAME OF THE FOOD

Name of the food: Baking mix

PRODUCT DESCRIPTION

Baking mix for the production of sheet cakes, quark pastry, pastries, etc.

GENERAL INFORMATION

Country of origin: Germany Continent of origin: Europe (EU)
Physical condition: Powder

USER INSTRUCTION

Dosage:
Remarks: 10 kg product, 2 kg whole egg, 3 kg water = dough weight: 15 kg

SENSORIAL INFORMATION

Taste: Aromatic, Flour Odour: Aromatic, Flour
Visual aspect: Powder Colour: Light beige
Structure: Powder, Fluid

INGREDIENT DECLARATION

WHEAT flour; Sugar; Palm fat; Modified starch; Cream CURD powder (4%); Raising agent: Diphosphates, Sodium carbonates; LACTOSE; EGG yolk powder; Emulsifier: Mono- and diglycerides of fatty acids; Salt; Flavouring (contains MILK); Enzymes; Flour treatment agent: Ascorbic acid.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.750 kJ (416 kcal)
Fat: 13,3 g
of which saturated fatty acids: 7,5 g
of which mono unsaturated fatty acids: 4,3 g
of which poly unsaturated fatty acids: 1,1 g
Carbohydrate: 64,9 g
of which sugars: 17,0 g
Fibre: 2,2 g
Protein: 7,9 g
Salt (Na x 2.5): 2,4943 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids: 0,1 g
Fats of which animal derived trans fatty acids: 0,1 g
Fats of which non-animal derived trans fatty acids: 0,1 g
Cholesterol: 303,7 ppm
Salt (NaCl): 360,1 mg
Minerals - Sodium: 997,8 mg
Water: 7,9 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	Yes
Barley	No	No	Yes
Oat	No	Yes	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
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	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	1 PPM *	No	No
Lupine and products thereof	No	No	Yes
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: SOYA.			
Based on the factory's risk analysis and risk management, the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on cross contamination. The allergens present on production line and in the factory are given as information only and do not necessarily pose a cross contamination risk.			

GMO INFORMATION

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

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	No	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans	No		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				\$64 LFGB L 01.00-5
E. coli:	/ 1 g	100				ISO 16649
Moulds:	/ g	20 000				\$64 LFGB L 01.00-37
Yeasts:	/ g	20 000				\$64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000				\$64 LFGB L 00.00-25, API (50CHB)
Staphylococcus aureus:	/ g	100				AFNOR 3M 01/9-04/03, Petrifilm
Salmonella:	/ 25 g	Not detectable				\$64 LFGB L 00.00-66, mini VIDAS

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	180 Days
Storage temperature:	12 - 25 °C
Storage advice:	Keep packaging closed during storage.
Transport conditions	
Transport temperature:	2 - 25 °C

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PACKAGING INFORMATION

Distribution unit

Weight net: 25 kg Weight gross: 25,154 kg Number of pieces: 1 PC

Pallet

Pallet type: Pallet 1200 x 800
DU's per layer: 3 PC Layers: 10 PC DU's per pallet: 30 PC
Weight net: 750 kg Weight gross: 775,5 kg Total pallet height: 154,4 cm

Primary packaging

Description: Bag Material: Paper, HDPE
Quantity: 1,0000 PC
Weight: 154,1 g
Colour: White
Width: 350 mm
Height: 920 mm

Coding

Name: Yes Expiry date: DDMMYY Lot code: Batch number
EAN: Yes Supplier: Yes Material code: Yes

Secondary packaging

Tertiary packaging

Description: Pallet Material: Wood
Quantity: 1,0000 PC
Weight: 25.000 g
Length: 1.200 mm
Width: 800 mm
Height: 144 mm

Description: Sheet Material: Paper
Quantity: 1,0000 PC
Weight: 460 g
Colour: Grey
Length: 1.150 mm
Width: 800 mm

Description: Label Material: Paper
Quantity: 1,0000 PC
Weight: 2,6 g
Colour: White
Width: 210 mm
Height: 148,5 mm

FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present	Mesh:	5 mm	Remarks
Sieves:	Yes			
Filters:	No			
Metal detection:	Yes			
Ferrous:		Ø control device:	2,5 mm	
Non-ferrous:		Ø control device:	3,5 mm	
Stainless steel:		Ø control device:	3,5 mm	
X - ray:	No			

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	1901200000	

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: Complete revision