

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 06.05.2025

Meister Vari Flakes Zimt PO SG

MATERIAL CODES

Article number

Article number **10101981**

Others

EAN code 4000492041259
CN code (EU) 21069098

NAME OF THE FOOD

Name of the food: Cinnamon confectionary pieces

PRODUCT DESCRIPTION

Meister Variflakes are little flakes, which will spread easily in doughs and batter and they will give a fine cinnamon taste to the baked products.
Used Cinnamon variety = Ceylon cinnamon

GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe (EU)
Product type:	Compounded raw materials		
Physical condition:	Chips		

USER INSTRUCTION

Standard recipe

5 - 10 % of the weight of the dough or filling.

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Length:		2 - 16 mm		
Width:		3 - 8 mm		
Thickness:		1 - 1,5 mm	Caliper	

SENSORIAL INFORMATION

Taste:	Typical, Cinnamon	Odour:	Cinnamon
Visual aspect:	Chips	Plasticity:	Plastic, hard
Structure:	Firm	Colour:	Medium brown

INGREDIENT DECLARATION

Sugar; Palm kernel fat; Cinnamon (2%); Fat reduced cocoa powder; Natural cinnamon flavouring; Emulsifier: Lecithins.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	2.386 kJ	(572 kcal)
Fat:	35,0 g	
of which saturated fatty acids:	32,0 g	
of which mono unsaturated fatty acids:	2,0 g	
of which poly unsaturated fatty acids:	1,0 g	
Carbohydrate:	63,0 g	
of which sugars:	62,0 g	
Fibre:	1,2 g	
Protein:	0,6 g	
Salt (Na x 2.5):	0,0100 g	

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Cholesterol:	0,0 ppm
Salt (NaCl):	10,0 mg
Minerals - Sodium:	4,0 mg
Water:	0,2 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	No
Oat	No	No	Yes
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	Yes
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	No	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	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: MILK / LACTOSE, NUTS, 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.

SUSTAINABILITY

Type:	Palm Kernel	Supply chain model:	Segregation
Type:	Cocoa - RA	Supply chain model:	Mass balance

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DIET INFORMATION

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

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

Remarks: Supplier would like to point out that despite the greatest possible care, traces of milk (based on total milk determined by ELISA) of up to 10000 ppm cannot be excluded due to carry over in the production.
For us (CSM), this product can still be considered as suitable for vegans.

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Contents				
Coumarin content:		< 50 ppm		HPLC

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Bulk weight:	180 g/l	170 - 190 g/l		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	50 000	10.000			ISO 4833-1
Enterobacteriaceae:	/ g	100	100			ISO 21528-2
E. coli:	/ 1 g	10	10			DIN ISO 16649-2
Moulds:	/ g	1 000	100			ISO 21527-2
Yeasts:	/ g	1 000	100			ISO 21527-2
Salmonella:	/ 250 g	Absent				DIN 10135:2013-05

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	545 Days
Storage temperature:	16 - 18 °C
Relative humidity storage:	< 60 %
Storage advice:	Store away from direct sunlight, Avoid exposure to products with strong odours, Dry
Transport conditions	
Transport temperature:	< 20 °C
Remarks:	Ambient

PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,550 kg	Number of pieces:	1 PC
Pallet					
Pallet type:	Pallet Euro Wooden - PEUW - 1200/800/150				
DU's per layer:	8 PC	Layers:	6 PC	DU's per pallet:	48 PC
Weight net:	480 kg	Weight gross:	535 kg	Total pallet height:	155 cm
Primary packaging					
Description:	Bag	Material:	PE		
Dimensions:	450+360x830 mm				
Weight:	65 g				
Colour:	Blue				
Secondary packaging					
Description:	Box	Material:	Cardboard		
Dimensions:	386+285x215 mm				
Weight:	400 g				
Colour:	White				
Coding					
Expiry date:		BBDDMMYY	Lot code:		Freshness number
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Dimensions:	1200x800x150 mm				
Weight:	25.000 g				
Colour:	Brown				

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FOOD SAFETY / HACCP

Physical hazards - specific control system

Sieves:	Present Yes	Mesh:	1 mm	Remarks
Metal detection:	Yes			
Ferrous:		Ø control device:	1,5 mm	
Non-ferrous:		Ø control device:	1,5 mm	
Stainless steel:		Ø control device:	2 mm	

LEGAL INFORMATION

International ingredient numbering

Type	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: Allergens information