PRODUCT DATA SHEET

Last changed on:

CSM Ingredients

www.csmingredients.com



MATERIAL CODES

Article number		
CSM article number	10141565	
Company	Product code	
CSM UNITED KINGDOM LTD CSM Global One	FYP 10141565	
Others		
EAN code CN code (EU)	5025183011082 19012000007016	

NAME OF THE FOOD

Name of the food:

PRODUCT DESCRIPTION

A complete mix for the production of buttery tasting scones

GENERAL INFORMATION

Country of origin: Physical condition:

USER INSTRUCTION

Standard recipe Instructions for Use 100% Dry Mix 12.5kg 42% Water 5.25kg

13% Fruit 1.6kg

Place dry mix in a bowl fitted with a beater.

Add water over 1minute on low speed

Scrape down and mix for further 1½minutes on low speed.

Mould the dough into a ball and rest under a plastic sheet/bread cloth for 10 minutes.

Pin dough to required depth. Rest for a further 5minutes the cut out into desired shapes. Rest for 15minutes before baking Bake at 220 to 225°C for approximately 10 minutes.

BUTTERY SCONE MIX

Great Britain

Powder

SENSORIAL INFORMATION

Taste: Visual aspect: Structure:

Buttery, Sweet Powder Free flowing powder Odour: Colour: Buttery, Sweet Off White

INGREDIENT DECLARATION

WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Sugar; Raising agent: Sodium carbonates, Diphosphates, Diphosphates, Calcium phosphates; Vegetable fat: Palm; Vegetable oil: Rapeseed oil; Pregelatinized starch; Dextrose; BUTTERMILK POWDER; SOY FLOUR; MILK CREAM POWDER; Emulsifier: Sodium stearoyl-2- lactylate, Mono- and diglycerides of fatty acids; Salt; Flavouring; Stabiliser: Guar gum;

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.753 kJ	(416 kcal)
Fat:	12,3 g	
of which saturated fatty acids:	4,2 g	
of which mono unsaturated fatty acids:	5,1 g	
of which poly unsaturated fatty acids:	2,2 g	
Carbohydrate:	67,0 g	
of which sugars:	13,6 g	
Fibre:	2,2 g	
Protein:	8,1 g	
Salt (Na x 2.5):	3,126 g	

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ADDITIONAL NUTRITIONAL INFORMATION

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Per 100 grams product		
Fats of which trans unsaturated fatty acids:	0,1 g	
Fats of which animal derived trans fatty acids:	0,0 g	
Fats of which non-animal derived trans fatty acids:	0,1 g	
Salt (NaCI):	872,8 mg	
Minerals - Sodium:	1.250,5 mg	
Water:	8,1 g	

ALLERGENS INFORMATION

Article number:

Allergen	en 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	Yes	Yes			
Oat	No	No	Yes			
Spelt	No	No	Yes			
Khorasan wheat	No	No	No			
Crustaceans and products thereof	No	No	No			
Eggs and products thereof	No	Yes	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)	Yes	Yes	Yes			
Nuts and products thereof	No	No	No			
Almonds	No	No	No			
HazeInuts	No	No	No			
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	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 t	han 10 mg/kg or 10 mg/liter expres	sed as SO2 need to be labelled.				
"May contain" allergens						
May contain traces of: EGG.						

GMO INFORMATION

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

SUSTAINABILITY							
Туре:	Palm oil	Value:	100 %	Supply chain model:	Mass balance		
	n Model: Mass Balance. Co 1223-21-000-00; RSPO #:		on of certified sust	ainable palm oil. www.rspo.org.			
	ORMATION						
	(1	N	0.14			NL-	

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	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		

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Article number:	10141565			Last changed on:	23.08.2021	
		N				
	CAL INFORMATIO	N	1 1			
Total viable count:	/ g			Not applicable as prode processing ie baking	uct undergoes further	
Salmonella:	/ 25 g					
SHELF LIFE AND	D LOGISTICAL INF	ORMATION				
Storage conditions						
Shelf life after producti Storage temperature: Storage advice:	< 20 °C	station free, Dry				
	ce opened (Lab simulatio	n)				
Storage temperature: Storage advice: Remarks:		Dry conditions, Do not front f				
Transport conditions	Tomainao					
Transport temperature:	: < 20 °C					
PACKAGING INF	ORMATION					
Distribution unit						
Weight net:	12,5 kg	Weight gross:	12,7 kg	Number of pieces:	1 PCE	
Pallet Pallet type:	Pallet 1000 X 1200					
DU's per layer:	7 PCE	Layers:	11 PCE	DU's per pallet:	77 PCE	
Weight net: Primary packaging	962,5 kg	Weight gross:	1.002,9 kg	Total pallet height:	168,4 cm	
Description:	Bag		Material:	Paper		
Quantity:	1,0000 PCE					
Weight: Colour:	186 g White					
Width:	455 mm					
Height:	670 mm					
Secondary packaging						
Description:	Label		Material:	Paper		
Quantity: Weight:	1,0000 PCE 1 g					
Colour:	White					
Width:	170 mm					
Height:	230 mm					
Description:	Label		Material:	Paper		
Quantity: Weight:	1,0000 PCE					
Colour:	1,6660 g White					
Width:	170 mm					
Height:	100 mm					
Coding						
Tertiary packaging		Expiry date:	Yes	Lot code:	YDDDPPBB	
Description:	Sheet		Material:	Paper		
Quantity:	1,0000 PCE			- F -		
Weight:	203 g					
Width:	915 mm					
Description:	Sheet		Material:	LDPE, LLDPE		
Quantity: Weight:	1,0000 PCE 62,85 g					
Colour:	Blue					
Width:	915 mm					
Description:	Stretchwrap		Material:	LLDPE		
Quantity:	0,5000 KG					
Width:	500 mm					

FOOD SAFETY / HACCP						
Physical hazards - specific	Physical hazards - specific control system					
	Present			Remarks		
Sieves:	Yes	Mesh:	2,4 mm			
Metal detection:	Yes					
Ferrous:		Ø control device:	2,5 mm			
Non-ferrous:		Ø control device:	2,5 mm			
Stainless steel:		Ø control device:	3,0 mm			

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LEGAL INFORMATION

International ingredient numbering				
Туре	Number	Remarks		
CN code (EU)	19012000007016			
All products are conform to the European and National food legislation.				
STATEMENT				

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Last changed on: 23.08.2021 Change: Sustainability

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