

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	19.12.2017
EAN code:	5025183028455 5025183028455 5025183028455

B&B Chocolate Chip Flapjack 80g

MATERIAL CODES

Article number	
CSM article number	10141763
Company	
CSM DEUTSCHLAND GMBH CSM UNITED KINGDOM LTD CSM Global One	Product code 5025183028455 CTX 10141763

NAME OF THE FOOD

Name of the food:	Flapjacks with milk chocolate chunks, unbaked, quick frozen
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PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Ready to bake flapjack slab with visible chocolate chunks.

Slab is scored to sufficient depth. The pucks should break off cleanly resulting in evenly shaped individual pucks.
15 flapjack pucks per slab, 4 slabs per case.

GENERAL INFORMATION

Physical condition:	Pastry, Quick frozen
Country of origin:	Great Britain

USER INSTRUCTION

Application			
Bake from frozen The time and temperature information is indicative and dependent on the operating conditions.			
Working instructions			
Baking (Convection oven):	Time:	13 - 15 min	Temperature: 165 °C
Baking (Traditional oven):	Time:	12 - 14 min	Temperature: 185 - 200 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Per portion:	80 g	75 - 85 g		per piece, unbaked
Weight total:	1.200 g	1.150 - 1.250 g		per slab, unbaked
Length:	85 mm	75 - 95 mm	Baked	
Width:	85 mm	75 - 95 mm	Baked	

SENSORIAL INFORMATION

Baked			
Taste:	Sweet, Buttery, Cereals, Milk chocolate	Odour:	Fresh, Baked, Cereals
Visual aspect:	Coarse, Square, With chocolate chunks	Colour:	Golden brown
Structure:	Soft, Chewy, Moist		
Remarks:	Visual aspect: Golden brown baked flapjack with an oaty appearance and visible chocolate chunks		
Remarks:	Structure: Soft bite with a soft chewy and moist centre, slightly crispier at the edges. Oat texture apparent.		

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INGREDIENT DECLARATION

Oats (30%); Belgian milk chocolate (22%) (Sugar; **Whole milk powder**; Cocoa butter; Cocoa mass; Emulsifier: **Soya lecithins (E 322)**; Natural vanilla flavouring); Sugar; **Butterfat**; Water; Modified corn starch; Partially inverted sugar syrup; **Whole egg powder**; Raising agent: Diphosphates (E 450), Sodium carbonates (E 500); Salt; **Wheat flour (Wheat flour**; Calcium carbonate; Iron; Niacin; Thiamine).

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	2.074 kJ (496 kcal)
Fat:	25,9 g
of which safa:	15,2 g
Carbohydrate:	57,4 g
of which sugars (mono- and disaccharides):	35,4 g
Protein:	6,6 g
Salt (Na x 2.5):	0,329 g

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
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	Yes	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	Yes
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	1 PPM *	Yes	Yes
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: Nuts.			

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

Kosher: Yes - not certified
 Halal: Yes - not certified
 Suitable for (lacto ovo) vegetarians: Yes

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g					UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Staphylococcus aureus:	/ g	500				
Salmonella:	/ g					UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually
Salmonella:	/25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
 Shelf life after production: 240 Days
 Storage temperature: < -18 °C
 Storage advice: Frozen, After thawing, do not refreeze, Keep frozen until baking

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PACKAGING INFORMATION

Distribution unit			
Weight net:	4,80 kg	Weight gross:	4,96 kg
		Number of pieces:	60 PCE
Primary packaging			
Description:	Bag	Material:	HDPE
Description:	Sheet	Material:	Paper
Secondary packaging			
Description:	Label	Material:	Paper
Description:	Box	Material:	Corrugated board

LEGAL INFORMATION

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.