

PRODUCT DATA SHEET

CSM Bakery Solutions
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Last changed on: 25.11.2020

FOREPASTE 16KG**MATERIAL CODES**

Article number	
CSM article number	10244419
Company	Product code
CSM Global One	10244419
Others	
CN code (EU)	1901200000

NAME OF THE FOOD

Name of the food:	Pastry Conditioner
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PRODUCT DESCRIPTION

A pastry conditioner

GENERAL INFORMATION

Country of origin:	United Kingdom
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USER INSTRUCTION

Standard recipe
<p>Usage Rate Pie and Short Pastry – 5% on flour weight Puff Pastry – 1.5% on flour weight Scones – 2.5% on flour weight Bread and Morning Goods - 0.5 – 1% on flour weight</p> <p>Recipe Ingredients</p> <p>For SHORT PASTRY 16kg Flour 8kg Marvello 250g Salt 400g Forepaste 5kg Water</p> <p>For PIE PASTRY 16kg Flour 6kg 500g Lard 250g Salt 400g Forepaste 7kg Water</p> <p>High Speed Mixer - All in method for approximately 40 seconds Conventional Mixer – Blend in the fat, Flour, Forepaste and Baking Powder to a fine crumb , then add water and mix until clear.</p>

SENSORIAL INFORMATION

Taste:	Characteristic	Odour:	Characteristic
Visual aspect:	Powder	Colour:	Cream colour
Structure:	Free flowing powder		

INGREDIENT DECLARATION

SOY FLOUR; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); Flour treatment agent: L-Cysteine.

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NUTRITIONAL INFORMATION
Per 100 grams product

Energy:	1.896 kJ	(452 kcal)
Fat:	15,2 g	
of which saturated fatty acids:	2,4 g	
of which mono unsaturated fatty acids:	3,0 g	
of which poly unsaturated fatty acids:	9,0 g	
Carbohydrate:	43,3 g	
of which sugars:	8,4 g	
Fibre:	10,4 g	
Protein:	30,3 g	
Salt (Na x 2.5):	0,0217 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:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	1,3 mg
Minerals - Sodium:	8,7 mg
Water:	3,3 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
Wheat	Yes	Yes	Yes
Rye	No	No	Yes
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
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	No
Soybeans and products thereof	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	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 than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.			
"May contain" allergens			
May contain traces of: -.			

GMO INFORMATION

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

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DIET INFORMATION

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

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

MICROBIOLOGICAL INFORMATION

Total viable count:	/ g				Not applicable as product undergoes further processing ie baking
Salmonella:	/ 25 g				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	180 Days
Storage temperature:	< 20 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	16 kg	Weight gross:	16,15 kg		
Pallet					
Pallet type:	UK pallet				
DU's per layer:	5 PCE	Layers:	12 PCE	DU's per pallet:	60 PCE
Weight net:	960 kg	Weight gross:	994 kg		
Primary packaging					
Description:	Bag	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	147 g				
Colour:	White				
Width:	495 mm				
Height:	720 mm				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1,6660 g				
Colour:	White				
Width:	170 mm				
Height:	100 mm				
Tertiary packaging					
Description:	Sheet	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	203 g				
Width:	915 mm				
Description:	Sheet	Material:	LDPE, LLDPE		
Quantity:	1,0000 PCE				
Weight:	62,85 g				
Colour:	Blue				
Width:	915 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,4800 KG				
Width:	500 mm				

FOOD SAFETY / HACCP

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

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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:	