

## PRODUCT DATA SHEET

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



Last changed on: 05.07.2017  
EAN code: 5017495202722  
5017495202722

### SOFTEX MB

#### MATERIAL CODES

##### Article number

CSM article number **10144044**

##### Company

CSM UNITED KINGDOM LTD  
CSM Global One

##### Product code

OLQ  
10144044

#### NAME OF THE FOOD

Name of the food: Dough conditioner

#### PRODUCT DESCRIPTION

A fat based paste concentrate for the production of high quality, soft eating ferments.

#### GENERAL INFORMATION

Country of origin: Great Britain      Continent of origin: Europe  
Physical condition: Paste

#### USER INSTRUCTION

##### Standard recipe

##### Recipe Soft rolls

Flour 16kg  
Softex 1.6kg  
Yeast 750g\*  
Water 9kg\*

##### Recipe Danish Pastries

Flour 16kg  
Softex 1.6kg  
Yeast 750g\*  
Water 8.5kg\*  
Flex 8kg  
Sugar 1.6kg

\* Yeast and water quantities are variable according to bakery requirements and conditions

##### Mixing:

- High Speed: 11 Watts hrs per kg, 2-3 mins if no watt meter
- Spiral Mixer: 2 mins slow, 6-8 mins fast
- Twin Arm Artotefex Type: 20-30 Minutes
- Single Arm Vertical Mixer: 2 mins 1st speed, 10-15 mins 2nd speed or 20-25 mins 1st speed

**Soft Rolls:** Scale and mould into heads. Rest for 5-10 mins. Divide and mould. Prove approx. for 50 minutes at 35-38°C, 65-75% RH. Bake for approx. 10-12 minutes at 240°C.

**Danish Pastries:** Work off immediately after mixing. Fold in pastry fat with 3 half turns, with no rest in between. To a final thickness of 5mm. Fill, shape and finish as desired. Prove for 30-35 minutes at 28-30°C, 65-75% RH. Bake for approx. 12-15 minutes at 225°C.

##### Working instructions

Dosage: 10 % on flour  
Dough temperature 26 - 28 °C

#### SENSORIAL INFORMATION

Taste: Typical      Odour: Typical  
Visual aspect: Paste      Colour: Off White  
Structure: Paste, Smooth

#### INGREDIENT DECLARATION

Vegetable fat: Palm; Salt; Dextrose; Emulsifier: Sodium stearoyl-2- lactylate (E 481), Mono- and diglycerides of fatty acids (E 471); **Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin)**; Vegetable oil: Rapeseed; Calcium sulphate (E 516); Enzymes (**contains gluten**); Flour treatment agent: Ascorbic acid (E 300).

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**NUTRITIONAL INFORMATION****Per 100 grams product**

Energy:	2.575 kJ	(624 kcal)
Fat:	61,0 g	
of which safa:	32,8 g	
of which mufa:	21,3 g	
of which pufa:	6,5 g	
Carbohydrate:	17,8 g	
of which sugars (mono- and disaccharides):	12,6 g	
Fibre:	0,2 g	
Protein:	0,6 g	
Salt (Na x 2.5):	14,369 g	

**ADDITIONAL NUTRITIONAL INFORMATION****Per 100 grams product**

Fats of which tfa:	0,4 g
Salt (NaCl):	14.564,3 mg
Minerals - Sodium:	5.747,5 mg
Water:	2,2 g

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**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
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	No	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	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.			
<b>"May contain" allergens</b>			
May contain traces of: Egg, Milk / Lactose, Soy.			
<b>Allergens according LEDA</b>			
Gluten	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	No
Kamut	No	No	No
Crustaceans	No	No	No
Egg	No	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soy	No	Yes	Yes
Milk	No	Yes	Yes
Nuts	No	No	Yes
Almonds	No	No	Yes
Hazelnut	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	No	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery	No	No	No
Mustard	No	No	Yes
Sesame	No	No	No
Sulphite	1 PPM	Yes	Yes
Lupine	No	No	No
Molluscs	No	No	No
Lactose	No	Yes	Yes
Cocoa	No	Yes	Yes
Glutamate (E 620 - E 625)	No	No	Yes
Chicken meat	No	No	No
Coriander	No	No	Yes
Corn	Yes	Yes	Yes
Legumes	No	Yes	Yes
Beef	No	No	No
Pork	No	No	Yes
Carrot	No	No	Yes

**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

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**SUSTAINABILITY**

Type: Palm oil Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.info.  
RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623

**DIET INFORMATION**

Kosher:	Yes - not certified	Suitable for Coeliac diet:	No
Halal:	Yes - not certified	Suitable for persons with lactose intolerance:	No
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	No		

**MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	Not applicable				UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line Monthly with the view of testing all product groups annually Random Sample taken from the line weekly with the view of testing all product groups annually
Staphylococcus aureus:	/ g	50				
Salmonella:	/25 g					

**SHELF LIFE AND LOGISTICAL INFORMATION**

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Do not freeze
Remarks:	shelf life after opening: remainder of labelled life if kept cool and dry
Transport conditions	
Transport temperature:	< 20 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	12,5 kg	Weight gross:	12,7 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	5 PCE
Weight net:	1.000 kg	Weight gross:	1.041 kg
		DU's per pallet:	80 PCE
		Total pallet height:	121,5 cm
<b>Primary packaging</b>			
Description:	Bag	Material:	MDPE
Quantity:	1,0000 PCE		
Weight:	12,77 g		
Colour:	Blue, Transparent		
Width:	560 mm		
Height:	600 mm		
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1,51 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	186 g		
Colour:	Brown		
Length (outside):	330 mm		
Width (outside):	212 mm		
Height (outside):	211 mm		
<b>Coding</b>			
	Expiry date:	Yes	Lot code:
			YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
<b>Tertiary packaging</b>			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,8400 KG		
Weight:	15 g		
Width:	400 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	0,9100 PCE		
Weight:	456 g		
Surface:	1,13 m2		
Colour:	Brown		
Length:	1.170 mm		
Width:	970 mm		

## FOOD SAFETY / HACCP

<b>Microbiological hazards - specific control system</b>			
<b>Food Safety / HACCP:</b>			
<b>Remarks:</b>	Where Cream Cheesed is used: Cream cheese to be kept in refrigerator until use. Cream cheese to be used within four hours of being brought onto plant.		
	Please see above for Product Micro Monitoring		
<b>Physical hazards - specific control system</b>			
<b>Sieves:</b>	<b>Present</b> Yes	<b>Mesh:</b>	8 mm
			<b>Remarks</b> 8mm filter (for all boxed product) 3mm filter (for all product not being metal detected)
<b>Metal detection:</b>	Yes		Bag in box
<b>Ferrous:</b>		<b>Ø control device:</b>	2,5 mm
<b>Non-ferrous:</b>		<b>Ø control device:</b>	2,5 mm
<b>Stainless steel:</b>		<b>Ø control device:</b>	3 mm

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**LEGAL INFORMATION****International ingredient numbering**

Type	Number	Remarks
CN code (EU)	21069092	
All products are conform to the European and National food legislation.		

**STATEMENT**

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