

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	19.12.2017
EAN code:	4017040880543 5025183015912 5025183015912

B&B Fudge Brownie Tray MB

MATERIAL CODES

Article number

CSM article number **10143732**

Company

CSM DEUTSCHLAND GMBH
CSM UNITED KINGDOM LTD
CSM Global One

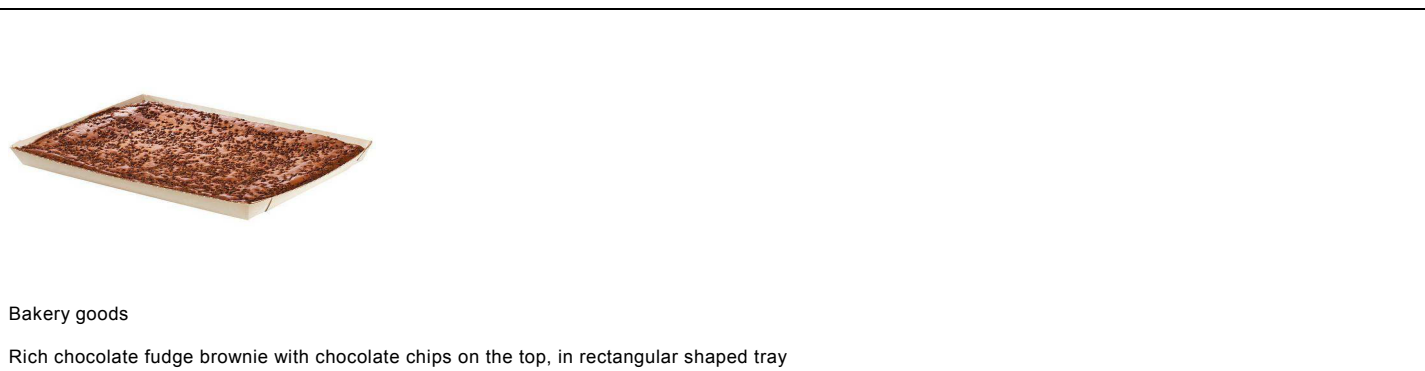
Product code

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NAME OF THE FOOD

Name of the food: Chocolate fudge brownie with chocolate chips on top, quick frozen

PRODUCT DESCRIPTION



GENERAL INFORMATION

Physical condition: Frozen
Country of origin: Great Britain

USER INSTRUCTION

General advice

This product must be thoroughly defrosted in a fridge prior to eating/further preparation.

Application

Thaw and serve

Working instructions

Thawing: Time: 90 - 120 min Temperature: 20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Tray:	2.300 g			

SENSORIAL INFORMATION

Taste:	Sweet, Chocolate	Odour:	Sweet, Chocolate
Visual aspect:	Rectangular, With chocolate chunks	Colour:	Dark brown
Structure:	Dense, Even crumb		

INGREDIENT DECLARATION

Sugar; **Wheat flour** (**Wheat flour**; Calcium carbonate; Iron; Niacin; Thiamine); Water; Chocolate Chips (9%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: **Soya lecithins (E 322)**; Flavouring); Rapeseed oil; Palm oil; Fat reduced cocoa powder (4%); Maize starch; **Dried egg white**; Humectant: Glycerol (E 422); Salt; Flavouring (**contains milk**); Dried glucose syrup; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids (E 472b), Propane-1,2-diol esters of fatty acids (E 477), Mono- and diglycerides of fatty acids (E 471); Raising agent: Sodium carbonates (E 500); **Skimmed milk powder**.

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NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.738 kJ (415 kcal)
Fat:	19,1 g
of which safa:	4,8 g
Carbohydrate:	54,9 g
of which sugars (mono- and disaccharides):	42,3 g
Protein:	4,6 g
Salt (Na x 2.5):	0,879 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	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 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.			
Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.			

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

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

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method
Enterobacteriaceae:	/ g	100				UKAS Accredited Method
E. coli:	/ g	10				UKAS Accredited Method
Moulds:	/ g	100				UKAS Accredited Method
Yeasts:	/ g	100				UKAS Accredited Method
Bacillus cereus:	/ g	20				UKAS Accredited Method
Staphylococcus aureus:	/ g	20				UKAS Accredited Method
Salmonella:	/25 g	Not detectable				UKAS Accredited Method

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	546 Days
Storage temperature:	-18 °C
Storage advice:	Frozen, After thawing, do not refreeze

PACKAGING INFORMATION

Distribution unit			
Weight net:	4,600 kg	Weight gross:	4,935 kg
		Number of pieces:	2 PCE
Primary packaging			
Description:	Tray	Material:	Corrugated board
Description:	Bag	Material:	MDPE
Description:	Sheet	Material:	Paper
Description:	Sheet	Material:	Paper
Secondary packaging			
Description:	Box	Material:	Corrugated board
Description:	Label	Material:	Paper
Description:	Label	Material:	Paper

LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

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