

**PRODUCT DATA SHEET**

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



Last changed on: 05.09.2017  
EAN code: 5025183061063

**OREO DOUGHNUT****MATERIAL CODES****Article number**

CSM article number **10215543**

**Company**

CSM Global One

**Product code**

10215543

**NAME OF THE FOOD**

**Name of the food:** Chocolate Doughnut with Vanilla Flavour Creme Filling (16%), White Icing (9%) and Small Oreo® Cocoa Cookie Pieces (8%)

**PRODUCT DESCRIPTION**

Oreo® Doughnut

**GENERAL INFORMATION**

**Physical condition:** Frozen  
**Physical condition:** Frozen  
**Country of origin:** Great Britain

**USER INSTRUCTION****Application**

Thaw and serve

**Working instructions**

**Thawing:** **Time:** 60 - 120 min **Temperature:** 25 °C

Article number: 10215543 Last changed on: 05.09.2017

## PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	72 g	66 - 78 g		
Height:	35 mm	30 - 40 mm		
Diameter:	87 mm	80 - 95 mm		

## SENSORIAL INFORMATION

Total product			
<b>Taste:</b>	Creamy, Chocolate, Slightly bitter, Fried	<b>Odour:</b>	Vanilla, Typical, Fried
<b>Visual aspect:</b>	Ring shape	<b>Colour:</b>	Dark brown, Dark grey
<b>Structure:</b>	Soft, Even open texture of dough		
<b>Remarks:</b>	<p>Appearance: Shape &amp; Colour</p> <ul style="list-style-type: none"> <li>- Regular to slightly irregular round shape doughnut. Minimal damage, breakage nor kissing (stuck together).</li> <li>- Minimal blisters normal.</li> </ul> <p>Colour: Dark chocolate external colour. Dark/Grey chocolate internal crumb colour.</p> <ul style="list-style-type: none"> <li>- Coverice is not too thin. Full even covering of Oreo Crumb. Breakage to be expected.</li> <li>- 10 point injection following shape of the doughnut.</li> </ul> <p>Texture</p> <ul style="list-style-type: none"> <li>- Soft, even, open texture of dough, marginally dry mouthfeel with contrasting smoothness of white coverice and oreo crumb topping.</li> <li>- Good amount of Oreo Filling sauce when breaking through crumb.</li> <li>- Slight oiliness remaining on the palette.</li> </ul> <p>Flavour: Odour &amp; Taste</p> <ul style="list-style-type: none"> <li>- Creamy chocolate doughnut taste with a slight bitter after taste.</li> <li>- Oreo vanilla flavour hits from sauce.</li> <li>- Bitter taste from Oreo Crumb.</li> <li>- Some taste of clean frying oil.</li> <li>- Typical fried doughnut aroma, hint of oil and sweet notes from coverice &amp; topping.</li> <li>- Free from taints and off odours.</li> </ul>		

## INGREDIENT DECLARATION

**Wheat** Flour (with added Calcium, Iron, Niacin and Thiamin); Vegetable oils and fats (Palm, Coconut oil, Rapeseed oil, Palm kernel stearin(in varying proportions)); Sugar; Water; Small Oreo® cocoa cookie pieces ( **Wheat flour**, Sugar, Vegetable oils (Palm, Palm kernel), Fat reduced cocoa powder, Glucose Fructose syrup, **Wheat starch**, Raising agent (E501, E503, E500), Salt, Emulsifier (**Soya lecithin**, E322), Flavouring, Vanillin); **Lactose (from milk)**; Dextrose; Yeast; Fat reduced cocoa powder; **Whole milk powder**; Emulsifier (E471, E481, E322, **Soya lecithin**); Raising agent (E501, E450, E341); **Skimmed milk powder**; Salt; Cornflour; Colour (E171); Full fat **soya flour**; Flavouring; Flour treatment agent: (E300)

May contain **Egg**.

## NUTRITIONAL INFORMATION

Per 100 grams product	
<b>Energy:</b>	1.890 kJ (453 kcal)
<b>Fat:</b>	27,0 g
of which safa:	13,2 g
<b>Carbohydrate:</b>	46,8 g
of which sugars (mono- and disaccharides):	19,6 g
<b>Protein:</b>	5,0 g
<b>Salt (Na x 2.5):</b>	0,3100 g

Article number: 10215543	Last changed on: 05.09.2017
--------------------------	-----------------------------

## 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	Yes	Yes	Yes
Milk and products thereof (including lactose)	Yes	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 *	No	Yes
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No
<small>* 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.</small>			
<b>"May contain" allergens</b>			
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.

## ORGANIC INFORMATION

Organic: No

## SUSTAINABILITY

Type: Cocoa - non UTZ      Value:      Supply chain model:

## DIET INFORMATION

Kosher: No  
 Halal: No  
 Suitable for (lacto ovo) vegetarians: Yes

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	5 000				UKAS Accredited Method, PCA, ISO 4833, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 11290-2, Random Sample taken from the line weekly with the view of testing all product groups annually
Enterobacteriaceae:	/ g	100				
E. coli:	/ g	10				
Moulds:	/ g	1 000				
Yeasts:	/ g	1 000				
Salmonella:	/25 g	Absent				
Listeria monocytogenes:	/25 g	Absent				

Article number: 10215543	Last changed on: 05.09.2017
--------------------------	-----------------------------

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	366 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, Quick frozen, After thawing, do not refreeze

## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	3,456 kg	Weight gross:	3,918 kg
		Number of pieces:	48 PCE
<b>Primary packaging</b>			
Description:	Foil	Material:	BOPP
Description:	Tray	Material:	Corrugated board
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Description:	Box	Material:	Corrugated board
Description:	Cup	Material:	Paper

## 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.