

**PRODUCT DATA SHEET**

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



Last changed on: 01.01.2019

**RTU TOFFEE FILLING**

**MATERIAL CODES**

**Article number**

CSM article number **10143849**

**Company**

CSM UNITED KINGDOM LTD  
CSM IBERIA S.A.(PT)  
CSM Global One

**Product code**

TDG  
15188  
10143849

**NAME OF THE FOOD**

**Name of the food:** Ready to use toffee filling

**PRODUCT DESCRIPTION**

A ready to use toffee filling

**GENERAL INFORMATION**

**Country of origin:** Great Britain **Continent of origin:** Europe

**USER INSTRUCTION**

**General advice**

If required, stir before use. Use straight from packaging

**SENSORIAL INFORMATION**

**Total product**

<b>Taste:</b>	Sweet, Toffee	<b>Odour:</b>	Sweet, Toffee
<b>Visual aspect:</b>	Ambient, Shiny, Soft, Liquid	<b>Colour:</b>	Light brown
<b>Structure:</b>	Smooth, Homogeneous	<b>Colour bottom</b>	Light brown
<b>Colour top</b>	Light brown		

**INGREDIENT DECLARATION**

Partially inverted sugar syrup; Glucose syrup (Preservative: SULPHUR DIOXIDE (E 220)); Sugar; SALTED BUTTER (BUTTER; Salt); Water; SWEETENED CONDENSED MILK (MILK; Sugar); Modified corn starch; Salt; Gelling agent: Pectins (E 440); Emulsifier: SOYA LECITHINS (E 322); Preservative: Potassium sorbate (E 202); Natural flavouring (CONTAINS MILK).

**NUTRITIONAL INFORMATION**

**Per 100 grams product**

<b>Energy:</b>	1.472 kJ	(350 kcal)
<b>Fat:</b>	11,2 g	
of which safa:	7,1 g	
of which mufa:	2,8 g	
of which pufa:	0,4 g	
<b>Carbohydrate:</b>	60,8 g	
of which sugars (mono- and disaccharides):	45,4 g	
<b>Fibre:</b>	0,2 g	
<b>Protein:</b>	1,1 g	
<b>Salt (Na x 2.5):</b>	1,162 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

**Per 100 grams product**

<b>Fats of which tfa:</b>	0,6 g
<b>Salt (NaCl):</b>	1.140,8 mg
<b>Minerals - Sodium:</b>	464,7 mg
<b>Water:</b>	25,9 g

Article number: 10143849	Last changed on: 01.01.2019
--------------------------	-----------------------------

## 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	No	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	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	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
Almonds	No	No	Yes
Hazelnuts	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 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	25 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, Gluten.			

## 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

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

*Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.*

Remarks: CUST-NEEN\_NEEN  
CUST-JA\_JA  
Flavouring contains Ethanol

## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Others</b>				
Solids non fat:		70 - 74		

## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Colour:				164-A - 165-B RHS
<b>Rheology</b>				
<b>Others</b>				
Viscosity::		40.000 - 70.000		

<b>Article number:</b> 10143849	<b>Last changed on:</b> 01.01.2019
---------------------------------	------------------------------------

## MICROBIOLOGICAL INFORMATION

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

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
<b>Shelf life after production:</b>	182 Days
<b>Storage temperature:</b>	< 20 °C
<b>Storage advice:</b>	Cool, Dry conditions, Ambient
<b>Storage conditions once opened (Lab simulation)</b>	
<b>Shelf life:</b>	28 Days
<b>Storage temperature:</b>	< 20 °C
<b>Storage advice:</b>	Ambient, Do not freeze, Dry conditions, Store in a cool and dry place.
<b>Transport conditions</b>	
<b>Transport temperature:</b>	< 20 °C

Article number: 10143849	Last changed on: 01.01.2019
--------------------------	-----------------------------

## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	10 kg	Weight gross:	10,325 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:	800 kg	Weight gross:	851 kg
		DU's per pallet:	80 PCE
		Total pallet height:	143 cm
<b>Primary packaging</b>			
Description:	Pail	Material:	PP
Quantity:	1,0000 PCE		
Weight:	265 g		
Colour:	Blue		
Height:	254 mm		
Description:	Lid	Material:	PP
Quantity:	1,0000 PCE		
Weight:	60 g		
Colour:	Blue		
<b>Tertiary packaging</b>			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,2000 KG		
Weight:	15 g		
Width:	400 mm		
Description:	Disc	Material:	LDPE
Quantity:	80,0000 PCE		
Weight:	3,74 g		
Colour:	Blue		
Diameter:	258 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,4000 KG		
Width:	500 mm		
Description:	Label	Material:	Paper
Quantity:	80,0000 PCE		
Weight:	1 g		
Colour:	White		
Width:	170 mm		
Height:	219 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	1,0400 PCE		
Weight:	456 g		
Surface:	1,13 m2		
Colour:	Brown		
Length:	1.170 mm		
Width:	970 mm		
Description:	Ribbon	Material:	Wax
Quantity:	1,4240 G		
Colour:	Black		
Width:	174 mm		
<b>Coding</b>			
	Expiry date:	Yes	Lot code: YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>		
Filters:	Present Yes	Remarks Terlet 2 or 3mm filter (dependant on product); Mallo 3mm & 5mm filter; Jelly 2mm filter

## LEGAL INFORMATION

<b>International ingredient numbering</b>		
Type	Number	Remarks
CN code (EU)	21069098	
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.