

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 05.07.2022

Pearl Ultimate PO SG**MATERIAL CODES**

| | |
|-----------------------|---------------------|
| Article number | |
| CSM article number | 10143557 |
| Company | Product code |
| CSM Global One | 10143557 |
| Others | |
| EAN code | 5059727003196 |
| CN code (EU) | 21069098497006 |

NAME OF THE FOOD

| | |
|--------------------------|--|
| Name of the food: | Fat based concentrate for the production of soft rolls |
|--------------------------|--|

PRODUCT DESCRIPTION

| |
|---|
| The complete, premium fat based, concentrate for all high quality, soft roll production |
|---|

GENERAL INFORMATION

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

USER INSTRUCTION

| | |
|---|------------------|
| Standard recipe | |
| Recipe for soft rolls: | |
| 16 kg Flour | |
| 1.5 kg Pearl 2000 | |
| 750 g Yeast* | |
| 9 kg Water* | |
| * Yeast and water quantities are variable according to bakery requirements and conditions | |
| <u>Instructions for use:</u> | |
| Mixing: | |
| - High Speed: 11 Watts hrs per kg or 2-3 mins if no watt meter | |
| - Spiral mixer: 2 mins slow, 6-8 mins fast | |
| - Twin Arm Artofex Type: 20-30 mins | |
| - Single Arm Vertical Mixer: 2 mins 1st speed, 10-15 mins 2nd speed or 20-25 mins 1st speed | |
| Scale and mould into heads. Rest 5 minutes. Divide and mould. Rest for 5-10 minutes, then pin to size. Prove approx. 50 minutes at 35-38°C, 65-75% RH. Bake for 10-12 minutes at 240°C. | |
| Working instructions | |
| Dosage: | 9,375 % on flour |
| Dough temperature | 26 - 28 °C |

SENSORIAL INFORMATION

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

INGREDIENT DECLARATION

| |
|---|
| Palm fat; Salt; Dextrose; Sugar; Emulsifier: Sodium stearyl-2- lactylate, Mono- and diglycerides of fatty acids; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Rapeseed oil; Stabiliser: Calcium sulphate; Enzymes; Flour treatment agent: Ascorbic acid. |
|---|

Pearl Ultimate PO SG

| | |
|--------------------------|-----------------------------|
| Article number: 10143557 | Last changed on: 05.07.2022 |
|--------------------------|-----------------------------|

NUTRITIONAL INFORMATION

| Per 100 grams product | | |
|--|----------|------------|
| Energy: | 2.403 kJ | (581 kcal) |
| Fat: | 51,7 g | |
| of which saturated fatty acids: | 28,9 g | |
| of which mono unsaturated fatty acids: | 17,1 g | |
| of which poly unsaturated fatty acids: | 5,3 g | |
| Carbohydrate: | 27,8 g | |
| of which sugars: | 22,2 g | |
| Fibre: | 0,2 g | |
| Protein: | 0,7 g | |
| Salt (Na x 2.5): | 15,528 g | |

ADDITIONAL NUTRITIONAL INFORMATION

| Per 100 grams product | |
|---|-------------|
| Fats of which trans unsaturated fatty acids: | 0,3 g |
| Fats of which animal derived trans fatty acids: | 0,0 g |
| Fats of which non-animal derived trans fatty acids: | 0,3 g |
| Salt (NaCl): | 15.737,4 mg |
| Minerals - Sodium: | 6.211,1 mg |
| Water: | 2,2 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 | No |
| Barley | No | Yes | Yes |
| Oat | No | No | Yes |
| Spelt | No | No | Yes |
| Khorasan wheat | 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 | No | Yes | Yes |
| Milk and products thereof (including lactose) | No | 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 | No |
| 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. | | | |
| "May contain" allergens | | | |
| May contain traces of: EGG, MILK / LACTOSE, SOYA. | | | |

GMO INFORMATION

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

SUSTAINABILITY

| | | | | | |
|--|----------|--------|-------|---------------------|-------------|
| Type: | Palm oil | Value: | 100 % | Supply chain model: | Segregation |
| Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org. RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-816623 | | | | | |

Pearl Ultimate PO SG

| | |
|---------------------------------|------------------------------------|
| Article number: 10143557 | Last changed on: 05.07.2022 |
|---------------------------------|------------------------------------|

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: | Yes | Suitable for persons with cow's milk protein allergy: | No |
| 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

| | 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 | Not detectable | | | | |

SHELF LIFE AND LOGISTICAL INFORMATION

| | |
|-------------------------------------|---|
| Storage conditions | |
| Shelf life after production: | 273 Days |
| Storage temperature: | < 20 °C |
| Storage advice: | Do not freeze, Store in a cool and dry place. |
| Transport conditions | |
| Transport temperature: | < 20 °C |

Pearl Ultimate PO SG

| | |
|--------------------------|-----------------------------|
| Article number: 10143557 | Last changed on: 05.07.2022 |
|--------------------------|-----------------------------|

PACKAGING INFORMATION

| | | | |
|----------------------------|--------------------|----------------------|---|
| Distribution unit | | | |
| Weight net: | 12,5 kg | Weight gross: | 12,7 kg |
| | | Number of pieces: | 1 PCE |
| Pallet | | | |
| 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 |
| Primary packaging | | | |
| Description: | Bag | Material: | MDPE |
| Number of pieces: | 1 PCE | | |
| Weight: | 12,77 g | | |
| Colour: | Blue, Transparent | | |
| Width: | 560 mm | | |
| Height: | 600 mm | | |
| Secondary packaging | | | |
| Description: | Label | Material: | Paper |
| Weight: | 1,67 g | | |
| Colour: | White | | |
| Width: | 170 mm | | |
| Height: | 100 mm | | |
| Description: | Box | Material: | Corrugated board |
| Weight: | 186 g | | |
| Colour: | Brown | | |
| Length: | 330 mm | | |
| Width: | 212 mm | | |
| Height: | 211 mm | | |
| Coding | | | |
| | Expiry date: | Yes | Lot code: YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised) |
| Tertiary packaging | | | |
| Description: | Pallet | Material: | Wood |
| Weight: | 25.000 g | | |
| Length: | 1.200 mm | | |
| Width: | 1.000 mm | | |
| Height: | 160 mm | | |
| Description: | Stretch foil | Material: | LLDPE |
| Weight: | 15 g | | |
| Width: | 400 mm | | |
| Description: | Stretch foil | Material: | LLDPE |
| Weight: | 400 g | | |
| Width: | 500 mm | | |
| Description: | Sheet | Material: | Corrugated board |
| Weight: | 456 g | | |
| Colour: | Brown | | |
| Length: | 1.170 mm | | |
| Width: | 970 mm | | |

FOOD SAFETY / HACCP

| | | | |
|---|----------------|--------------------------|--|
| Physical hazards - specific control system | | | |
| Sieves: | Present Yes | Mesh: 8 mm | Remarks 8mm filter (for all boxed product) 3mm filter (for all product not being metal detected) |
| Metal detection: | Yes | Ø control device: 2 mm | Bag in box |
| Ferrous: | | Ø control device: 2,5 mm | |
| Non-ferrous: | | Ø control device: 3 mm | |
| Stainless steel: | | | |

Pearl Ultimate PO SG

| | |
|---------------------------------|------------------------------------|
| Article number: 10143557 | Last changed on: 05.07.2022 |
|---------------------------------|------------------------------------|

LEGAL INFORMATION

| International ingredient numbering | | |
|---|----------------|---------|
| Type | Number | Remarks |
| CN code (EU) | 21069098497006 | |
| 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.

| | |
|------------------|--------------------------------|
| Last changed on: | 05.07.2022 |
| Change: | Material codes, Sustainability |