

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	21.11.2017
EAN code:	5025183002684 5025183002684

CHOC CHIP COOKIE DOUGH MB

MATERIAL CODES

Article number

CSM article number **10141721**

Company

Product code

CSM UNITED KINGDOM LTD	HFP
CSM Global One	10141721
CSM DEUTSCHLAND GMBH	4017040211200
CSM MAGYARORSZÁG KFT.	7141112
CSM DEUTSCHLAND GMBH	5025183002684

NAME OF THE FOOD

Name of the food: Cookie dough for chocolate chip cookies, quick frozen

PRODUCT DESCRIPTION

Cookie dough for the preparation of chocolate chip cookies

GENERAL INFORMATION

Physical condition: Frozen
Country of origin: United Kingdom

USER INSTRUCTION

Application

The time and temperature information is indicative and dependent on the operating conditions.

Working instructions

Thawing:	Time:	60 - 120 min	Temperature:	25 °C
Baking (Deck oven) (50 g):	Time:	10 min	Temperature:	205 °C
Remarks:	For a chewy cookie			
Baking (Convection oven) (50 g):	Time:	11 min	Temperature:	160 °C
Remarks:	For a chewy cookie			
Baking (Deck oven) (50 g):	Time:	12 min	Temperature:	205 °C
Remarks:	For a crispy cookie			
Baking (Convection oven) (50 g):	Time:	16 min	Temperature:	160 °C
Remarks:	For a crispy cookie			

SENSORIAL INFORMATION

Taste: Sweet	Odour: Sweet unbaked
Visual aspect: Solid, With chocolate chunks	Colour: Light beige
Structure: Dough	

INGREDIENT DECLARATION

Wheat flour (**Wheat flour**; Calcium carbonate; Iron; Niacin; Thiamine); Sugar; Chocolate Chips (19 %) (Cocoa mass; Sugar; Cocoa butter; Fat reduced cocoa powder; Emulsifier: **Soya lecithins (E 322)**); Palm fat; Rapeseed oil; Water; Glucose syrup; Black treacle; **Whole egg powder**; **Buttermilk powder**; Raising agent: Sodium carbonates (E 500), Diphosphates (E 450); Molasses; Salt; Flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.909 kJ	(456 kcal)
Fat:	21,9 g	
of which safa:	9,0 g	
Carbohydrate:	57,8 g	
of which sugars (mono- and disaccharides):	33,8 g	
Protein:	5,4 g	
Salt (Na x 2.5):	0,6326 g	

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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	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	9 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.			

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: No
Halal: Yes - not certified
Suitable for (lacto ovo) vegetarians: Yes

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000				BS 5763-1:1991
Enterobacteriaceae:	/ g	100				ESGM/M/303 (BS ISO 21528-2:2004)
Coliforms:	/ g	100				Petrifilm NMKL-147 (1993)
E. coli:	/ g	10				Petrifilm NMKL-147 (1993)
Moulds:	/ g	10 000				BSI 4285 (1986)
Yeasts:	/ g	10 000				BSI 4285 (1986)
Staphylococcus aureus:	/ g	100				ISO 6888
Salmonella:	/25 g	Absent				ISO 6579:2002
Listeria monocytogenes:	/25 g	Absent				FDA 53,211 (1998)

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
Shelf life after production: 549 Days
Storage temperature: < -18 °C
Storage advice: Frozen, After thawing, do not refreeze

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PACKAGING INFORMATION

Distribution unit			
Weight net:	5 kg	Weight gross:	5,2 kg
Primary packaging			
Description:	Pail	Material:	PP
Description:	Lid	Material:	PP
Secondary packaging			
Description:	Label	Material:	Paper

LEGAL INFORMATION

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

STATEMENT

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