

## PRODUCT DATA SHEET

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



Last changed on: 29.01.2018

### B&B Brownie Tray Bake

#### MATERIAL CODES

<b>Article number</b>	
CSM article number	<b>10204830</b>
<b>Company</b>	
CSM UNITED KINGDOM LTD	VIM
CSM Global One	10204830

#### NAME OF THE FOOD

<b>Name of the food:</b>	Chocolate brownie with milk chocolate and dark chocolate pieces, quick frozen
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#### PRODUCT DESCRIPTION

Bakery goods
Chocolate brownie with milk chocolate and dark chocolate pieces. Thaw and serve

#### GENERAL INFORMATION

<b>Country of origin:</b>	Great Britain	<b>Continent of origin:</b>	Europe
<b>Physical condition:</b>	Frozen		

#### USER INSTRUCTION

<b>Application</b>			
Thaw and serve			
<b>Working instructions</b>			
<b>Thawing:</b>	<b>Time:</b>	60 - 120 min	<b>Temperature:</b> 25 °C

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
<b>Weight Per portion:</b>	75 g			
<b>Weight Tray:</b>	750 g			
<b>Length:</b>	84 mm	81 - 87 mm		
<b>Width:</b>	49 mm	46 - 52 mm		

#### SENSORIAL INFORMATION

<b>Total product</b>			
<b>Taste:</b>	Chocolaty	<b>Odour:</b>	Chocolate, Cake
<b>Visual aspect:</b>	Regular shape, With chocolate chunks	<b>Colour:</b>	Dark brown
<b>Structure:</b>	Spongy	<b>Colour bottom</b>	Dark brown
<b>Colour top</b>	Dark brown		

#### INGREDIENT DECLARATION

Sugar; <b>Whole egg</b> ; <b>Butter</b> ; <b>Wheat flour</b> ( <b>Wheat flour</b> ; Calcium carbonate; Iron; Niacin; Thiamine); Whole milk chocolate(11%) (Sugar; Cocoa butter; <b>Whole milk powder</b> ; Cocoa mass; Emulsifier; <b>Soya lecithins (E 322)</b> ; Flavouring); Dark chocolate (8,4%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier; <b>Soya lecithins (E 322)</b> ; Natural vanilla flavouring); Fat reduced cocoa powder (4,2%); Stabiliser: Acacia gum; Flavouring; Preservative: Potassium sorbate.
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#### NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>	
<b>Energy:</b>	1.856 kJ (443 kcal)
<b>Fat:</b>	21,0 g
of which safa:	12,6 g
of which mufa:	6,2 g
of which pufa:	1,0 g
<b>Carbohydrate:</b>	54,9 g
of which sugars (mono- and disaccharides):	45,2 g
<b>Fibre:</b>	4,9 g
<b>Protein:</b>	6,0 g
<b>Salt (Na x 2.5):</b>	0,127 g

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## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which tfa:	0,5 g
Salt (NaCl):	25,9 mg
Minerals - Sodium:	50,9 mg
Water:	11,5 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	No	No
Kamut	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	Yes	Yes	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	Yes	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	Yes	Yes	Yes
<b>Nuts and products thereof</b>	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	3 PPM *	Yes	Yes
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	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

## DIET INFORMATION

Kosher:	Yes - not certified	Suitable for Coeliac diet:	No
Halal:	No	Suitable for persons with lactose intolerance:	No
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for lacto vegetarians:	No		
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		

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## MICROBIOLOGICAL INFORMATION

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

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	366 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze
<b>Storage conditions after thawing (Lab simulation)</b>	
Shelf life:	7 Days
Storage temperature:	10 - 20 °C
Storage advice:	Ambient
<b>Transport conditions</b>	
Transport temperature:	< -18 °C

## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	1,500 kg	Weight gross:	1,696 kg
		Number of pieces:	20 PCE
<b>Pallet</b>			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	9 PCE	Layers:	15 PCE
Weight net:	202,5 kg	Weight gross:	254 kg
		DU's per pallet:	135 PCE
		Total pallet height:	91,5 cm
<b>Primary packaging</b>			
Description:	Sheet	Material:	Paper
Quantity:	0,1250 PCE		
Weight:	8,52 g		
Length:	525 mm		
Width:	825 mm		
Description:	U-card	Material:	Folding Boxboard
Quantity:	2,0000 PCE		
Weight:	15,8 g		
Length:	180 mm		
Width:	275 mm		
Height:	25 mm		
Description:	Film	Material:	OPP
Quantity:	0,0110 KG		
Colour:	Transparent		
Width:	460 mm		
<b>Secondary packaging</b>			
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	151,62 g		
Colour:	White		
Length (outside):	391 mm		
Width (outside):	295 mm		
Height (outside):	51 mm		
Description:	Label	Material:	Paper
Quantity:	2,0000 PCE		
Weight:	1,2495 g		
Colour:	White		
Width:	85 mm		
Height:	150 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,0011 KG		
Colour:	Clear		
Width:	400 mm		
<b>Coding</b>			
	Expiry date:	Yes	Lot code: DD/MMM/YY SN (Day/Month/Year Shift code)
<b>Tertiary packaging</b>			

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## FOOD SAFETY / HACCP

### Microbiological hazards - specific control system

<b>Food Safety / HACCP:</b>	Food Contact Swabs TVC Max 500cfu/g, Enterobacteriaceae Max 100 cfu/g
<b>Remarks:</b>	Environmental Areas Swabs - Salmonella Not Detected, Listeria Not Detected. Hand and Landry Swabs Staph Aureus < 20cfu/g

### Physical hazards - specific control system

	Present		Remarks
<b>Metal detection:</b>	Yes		1.0mm Fe 1.2mm Non Fe 1.5mm SS - individually wrapped bars, 5. mm - foils 2.5 Fe, 3.0mm Non Fe, 3.0mm SS - multipacks
<b>Ferrous:</b>		Ø control device:	
<b>Non-ferrous:</b>		Ø control device:	
<b>Stainless steel:</b>		Ø control device:	

## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	19059070	
All products are conform to the European and National food legislation.		

## STATEMENT

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