

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 28.12.2017
EAN code: 5025183019576
5025183019576

B&B Mixed Pack Topped Ring Dnt MB**MATERIAL CODES****Article number**

CSM article number **10143733**

Company

CSM UNITED KINGDOM LTD
CSM Global One

Product code

DMR
10143733

NAME OF THE FOOD

Name of the food: Assortment of pink, chocolate and white iced doughnuts

PRODUCT DESCRIPTION

Mixed top ring doughnuts.

Assortment box containing:
12x 10142744 strawberry flavour iced doughnuts
12x 10142700 chocolate flavour iced doughnuts
12x 10142751 white iced doughnuts

GENERAL INFORMATION

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

Physical condition: Frozen

USER INSTRUCTION**Application**

Thaw and serve

Working instructions

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

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	60 g	54 - 66 g		
Height:	35 mm	33 - 40 mm		
Diameter:	90 mm	80 - 100 mm		

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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	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	0 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.			
Allergens according LEDA			
Gluten	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Kamut	No	No	No
Crustaceans	No	No	No
Egg	No	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soy	Yes	Yes	Yes
Milk	Yes	Yes	Yes
Nuts	No	No	Yes
Almonds	No	No	Yes
Hazelnut	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	No	No	No
Mustard	No	No	Yes
Sesame	No	No	No
Sulphite	0 PPM	Yes	Yes
Lupine	No	No	No
Molluscs	No	No	No
Lactose	Yes	Yes	Yes
Cocoa	Yes	Yes	Yes
Glutamate (E 620 - E 625)	No	No	Yes
Chicken meat	No	No	No
Coriander	No	No	Yes
Corn	Yes	Yes	Yes
Legumes	Yes	Yes	Yes
Beef	No	No	No
Pork	Yes	Yes	Yes
Carrot	No	No	Yes

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

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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		
Type: Palm Kernel	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	Suitable for Coeliac diet:	No
Halal:	No	Suitable for persons with lactose intolerance:	No
Suitable for (lacto ovo) vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for lacto vegetarians:	No		
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		

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 7932, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 6888-1, 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				
Bacillus cereus:	/ g	1 000				
Staphylococcus aureus:	/ g	10				
Salmonella:	/25 g	Absent				
Listeria monocytogenes:	/25 g	Absent				

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
Storage conditions after thawing (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	< 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	< -18 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	2,16 kg	Weight gross:	2,45 kg
		Number of pieces:	36 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	10 PCE	Layers:	10 PCE
Weight net:	216 kg	Weight gross:	245 kg
		DU's per pallet:	100 PCE
		Total pallet height:	158 cm
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	1,0001 PCE		
Weight:	1,91 g		
Colour:	White		
Length:	90 mm		
Width:	290 mm		
Coding			
	Expiry date:	Yes	Lot code:
			YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Tertiary packaging			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,9001 KG		
Width:	500 mm		

FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP:	Freezing		
Remarks:	Please see above for details of Micro monitoring		
Chemical hazards specific control system			
Food Safety / HACCP:			
Remarks:			
Physical hazards - specific control system			
Sieves:	Present Yes	Mesh:	10 mm
			Remarks Powdered ingredients sieved through 3 mm sieve Rape oil sieved through 1 mm sieve Flour sieved through 0.85 mm sieve Fillings sieved though 8 mm sieve Toppings Sieved through 3, 5, 7 or 10 mm sieve
Filters:	Yes		Icings sieved through 5 mm Filter
Metal detection:	Yes		
Ferrous:		Ø control device:	2,2 mm
Non-ferrous:		Ø control device:	3 mm
Stainless steel:		Ø control device:	3 mm

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000	
All products are conform to the European and National food legislation.		

STATEMENT

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