

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 14.07.2017
EAN code: 5000241909501
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PUFF PASTRY SLAB 24459**MATERIAL CODES****Article number**

CSM article number **10185259**

Company**Product code**

CSM UNITED KINGDOM LTD	GZG
CSM BENELUX BV	24459
CSM Global One	10185259

NAME OF THE FOOD

Name of the food: Puff pastry, quick frozen.

PRODUCT DESCRIPTION

Bakery goods

Puff pastry, ready to bake.

GENERAL INFORMATION

Country of origin: Belgium

Physical condition: Pastry

USER INSTRUCTION**Working instructions**

Thawing: Time: 1.440 min

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight total:	5.000 g	4.750 - 5.250 g		
Height:	26 mm	24 - 28 mm		
Length:	465 mm	455 - 475 mm		
Width:	365 mm	360 - 380 mm		

SENSORIAL INFORMATION

Taste:	Typical	Odour:	Typical
Visual aspect:	Frozen	Colour:	Light yellow

INGREDIENT DECLARATION

Wheat flour; Water; Palm fat; Rapeseed oil; Salt; Iodised salt (Salt; Potassium iodide); Emulsifier: Mono- and diglycerides of fatty acids (E 471).

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NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.685 kJ	(406 kcal)
Fat:	30,1 g	
of which safa:	15,7 g	
of which mufa:	11,1 g	
of which pufa:	3,4 g	
Carbohydrate:	27,3 g	
of which sugars (mono- and disaccharides):	0,5 g	
Fibre:	1,2 g	
Protein:	5,7 g	
Salt (Na x 2.5):	0,864 g	

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which tfa:	0,1 g
Salt (NaCl):	881,7 mg
Minerals - Sodium:	345,7 mg
Water:	34,6 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	No	Yes	Yes
Fish and products thereof	No	No	Yes
Peanuts and products thereof	No	No	Yes
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Celery and products thereof	No	Yes	Yes
Mustard and products thereof	No	Yes	Yes
Sesame and products thereof	No	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	Yes
Lupine and products thereof	No	No	Yes
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, Soy, Milk / Lactose, Nuts, Celery, Mustard, Sesame.			
Allergens according LEDA			
Gluten	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	Yes	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	No	Yes
Kamut	No	No	Yes
Crustaceans	No	No	No
Egg	No	Yes	Yes
Fish	No	No	Yes
Peanuts	No	No	Yes
Soy	No	Yes	Yes
Milk	No	Yes	Yes
Nuts	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnut	No	No	Yes
Walnuts	No	No	No
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	Yes	Yes
Mustard	No	Yes	Yes
Sesame	No	Yes	Yes
Sulphite	0 PPM	No	Yes
Lupine	No	No	Yes
Molluscs	No	No	No
Lactose	No	Yes	Yes
Cocoa	No	Yes	Yes
Glutamate (E 620 - E 625)	No	Yes	Yes
Chicken meat	No	No	Yes
Coriander	No	Yes	Yes
Corn	No	Yes	Yes
Legumes	No	Yes	Yes
Beef	No	No	Yes
Pork	No	Yes	Yes
Carrot	No	Yes	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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DIET INFORMATION

Kosher:	No	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:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	No		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000 000				SP-VG M 008
E. coli:	/ g	1 000				AFNOR BRD 07/7 - 12/04
Moulds:	/ g	10 000				ISO 7954
Yeasts:	/ g	100 000				ISO 7954
Bacillus cereus:	/ g	10 000				ISO 7932
Staphylococcus aureus:	/ g	10 000				ISO 6888-2
Salmonella:	/25 g	Absent				ISO 6579:2002
Listeria monocytogenes:	/25 g	100				AFNOR SDP 07/4 - 09/98

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	-18 °C
Storage advice:	After thawing, do not refreeze
Storage conditions after baking (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	< 20 °C
Transport conditions	
Transport temperature:	-18 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	10,000 kg	Weight gross:	10,373 kg
		Number of pieces:	2 PCE
Pallet			
Pallet type:	Pallet Chep Wooden Industrial - PCWI - 1200/1000/150		
DU's per layer:	6 PCE	Layers:	16 PCE
Weight net:	960,00 kg	Weight gross:	1.021,46 kg
		DU's per pallet:	96 PCE
		Total pallet height:	136,60 cm
Primary packaging			
Description:	Foil	Material:	LDPE
Quantity:	0,0418 KG		
Colour:	Blue		
Width:	500 mm		
Coding			
	Expiry date:	DDMMYYYY	
Secondary packaging			
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	329 g		
Colour:	Brown		
Length (outside):	486 mm		
Width (outside):	383 mm		
Height (outside):	76 mm		
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1,74 g		
Colour:	White		
Width:	152,5 mm		
Height:	137,7 mm		
Coding			
Production date:	No	Expiry date:	DDMMYYYY HH MM
Name:	Yes	Supplier:	Yes
EAN:	No	Material code:	Yes
Tertiary packaging			
Description:	Sheet	Material:	Paper
Quantity:	1,0002 PCE		
Weight:	103,5 g		
Colour:	Brown		
Length:	750 mm		
Width:	1.150 mm		
Description:	Pallet	Material:	Wood
Quantity:	1,0002 PCE		
Weight:	28 kg		
Colour:	Light brown, Blue		
Length:	1.200 mm		
Width:	1.000 mm		
Height:	160 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,3841 KG		
Width:	500 mm		
Description:	Label	Material:	Paper
Quantity:	4,0003 PCE		
Weight:	2,49 g		
Colour:	White		
Width:	150 mm		
Height:	200 mm		
Coding			
Production date:	SAP batch code	Expiry date:	Yes
Name:	Yes	Supplier:	Yes
EAN:	Yes	Material code:	Yes

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh:	4 mm
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device:	3 mm
Non-ferrous:		Ø control device:	4 mm
Stainless steel:		Ø control device:	3,2 mm
X - ray:	No		
Method of rejection:	Belt stop and audible alarm		

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LEGAL INFORMATION**International ingredient numbering**

Type	Number	Remarks
EAN13	5413321244599	
CN code (EU)	19012000	

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

STATEMENT

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