

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 23.08.2021

SCONE CONCENTRATE. MB**MATERIAL CODES**

Article number	
CSM article number	10143922
Company	Product code
CSM UNITED KINGDOM LTD CSM Global One	FVH 10143922
Others	
EAN code	5025183004343
CN code (EU)	19012000007011

NAME OF THE FOOD

Name of the food:	Scone Mix
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PRODUCT DESCRIPTION

An aerated base mix for the production of scones, supplied in powder form.

GENERAL INFORMATION

Country of origin:	Great Britain
Physical condition:	Powder

USER INSTRUCTION

Standard recipe	
Instructions for use	
100% Concentrate	3.5kg
100% Bakers grade flour	3.5kg
86% Water	3 kg
Total 10kg	
Blend together scone concentrate and flour for 2 minutes on slow speed.	
Add water over 1 minute on slow speed. Scrape down.	
Mix for a further 1½ minutes.	
Rest for 10 minutes.	
Pin out and rest for further 5 minutes.	
Cut out scones.	
For immediate use:	
Rest for 15 minutes and bake at 225°C for 15 minutes.	
For freezing:	
Freeze immediately.	
Bake at 225°C from frozen.	

SENSORIAL INFORMATION

Taste:	Typical	Odour:	Typical
Visual aspect:	Powder	Colour:	Off White
Structure:	Free flowing powder		

INGREDIENT DECLARATION

WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Sugar; Raising agent: Sodium carbonates, Diphosphates, Calcium phosphates; Vegetable fat: Palm; Vegetable oil: Rapeseed oil; BUTTERMILK POWDER; Pregelatinized starch; Dextrose; Salt; Emulsifier: Sodium stearoyl-2- lactylate, Mono- and diglycerides of fatty acids; SOY FLOUR; MILK CREAM POWDER; Stabiliser: Guar gum.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.791 kJ	(427 kcal)
Fat:	18,7 g	
of which saturated fatty acids:	6,3 g	
of which mono unsaturated fatty acids:	8,0 g	
of which poly unsaturated fatty acids:	3,3 g	
Carbohydrate:	58,0 g	
of which sugars:	24,6 g	
Fibre:	1,5 g	
Protein:	6,1 g	
Salt (Na x 2.5):	6,805 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,1 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	1.753,6 mg
Minerals - Sodium:	2.721,8 mg
Water:	5,3 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	Yes
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	Yes	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
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 *	No	No
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.			

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:	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rsपो.org. RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987					

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

MICROBIOLOGICAL INFORMATION

Total viable count:	/ g				Not applicable as product undergoes further processing ie baking
Salmonella:	/ 25 g				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	300 Days
Storage temperature:	< 20 °C
Storage advice:	Cool, Infestation free, Dry
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry conditions, Do not freeze
Remarks:	remainder of product life if kept cool & dry
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	16 kg	Weight gross:	16,2 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	12 PCE	Layers:	5 PCE	DU's per pallet:	60 PCE
Weight net:	960 kg	Weight gross:	997 kg	Total pallet height:	106,0 cm
Primary packaging					
Description:	Bag	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	215 g				
Colour:	White				
Width:	495 mm				
Height:	720 mm				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	170 mm				
Height:	230 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1,6660 g				
Colour:	White				
Width:	170 mm				
Height:	100 mm				
Coding					
		Expiry date:	Yes	Lot code:	YDDPPBB
Tertiary packaging					
Description:	Sheet	Material:	LDPE, LLDPE		
Quantity:	1,0000 PCE				
Weight:	62,85 g				
Colour:	Blue				
Width:	915 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,3896 KG				
Width:	500 mm				

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FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Sieves:	Yes	Mesh:	2,4 mm
Metal detection:	Yes		
Ferrous:		Ø control device:	2,5 mm
Non-ferrous:		Ø control device:	2,5 mm
Stainless steel:		Ø control device:	3,0 mm

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007011	
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.

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Change:	Sustainability