

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 23.08.2021

2-WAY SAVOURY SCONE CONC

MATERIAL CODES

Article number	
CSM article number	10140541
Company	
CSM UNITED KINGDOM LTD	FVL
CSM Global One	10140541
Others	
EAN code	5025183005326
CN code (EU)	19012000007011

NAME OF THE FOOD

Name of the food:	SAVOURY SCONE MIX
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PRODUCT DESCRIPTION

An aerated base mix for the production of savoury scones.

GENERAL INFORMATION

Country of origin:	Great Britain
Physical condition:	Powder

USER INSTRUCTION

Standard recipe
<p>RECIPE</p> <p>375g 2 Way Savoury Scone Concentrate 375g Nimbus Flour 323g Water</p> <p>METHOD</p> <p>Place flour and concentrate into a machine bowl fitted with a beater and blend for 2 minutes. Add water over 1 minute on first speed. Scrape down. Mix for 1 ½ minutes on first speed.</p> <p>Turn out onto bench, shape and rest for 10minutes.Cover with plastic. Roll out to 18mm thickness using boards. Rest for 5 minutes. Cover with plastic. Cut out scones and place on baking sheet. Rest for 15 minutes before baking.</p> <p>Bake at 225°C (435°F) for approximately 10 – 12 minutes</p>

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	16 kg			

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); LACTOSE; Raising agent: Diphosphates, Sodium carbonates, Calcium phosphates; Vegetable fat: Palm; Vegetable oil: Rapeseed oil; Dextrose; Pregelatinized starch; Salt; BUTTERMILK POWDER; Emulsifier: Sodium stearoyl-2-lactylate, Mono- and diglycerides of fatty acids; SOY FLOUR; Anti-caking agent: Calcium phosphates.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.763 kJ	(420 kcal)
Fat:	18,2 g	
of which saturated fatty acids:	6,0 g	
of which mono unsaturated fatty acids:	7,8 g	
of which poly unsaturated fatty acids:	3,3 g	
Carbohydrate:	56,9 g	
of which sugars:	18,6 g	
Fibre:	1,6 g	
Protein:	6,4 g	
Salt (Na x 2.5):	7,308 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):	3.133,9 mg
Minerals - Sodium:	2.923,1 mg
Water:	6,1 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	0 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:	Ambient, Cool, Dry conditions
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
Weight net:	960 kg	Weight gross:	997 kg
		DU's per pallet:	60 PCE
		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:	0,5100 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.

Last changed on:	23.08.2021
Change:	Sustainability