

**PRODUCT DATA SHEET**

**CSM Bakery Solutions**  
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EAN code: 5025183068628

**B&B Salted Caramel Supreme Cookie Pucks**


**MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10233159</b>
<b>Company</b>	
CSM Global One	10233159

**NAME OF THE FOOD**

<b>Name of the food:</b>	Cookie puck with milk chocolate chips and salted caramel pieces, unbaked, quick frozen
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**PRODUCT DESCRIPTION**



Frozen confectionary bakery product, unbaked.  
Ready to bake pre-portioned cookie puck with milk chocolate chips and salted caramel pieces

**GENERAL INFORMATION**

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

**USER INSTRUCTION**

<b>General advice</b>			
1. Remove correct amount of cookies from box, replace box in freezer			
2. Cookies are baked from frozen. Tray up onto a greaseproof lined, flat baking tray, leaving enough space for the cookies to spread. Bake using the following guidelines: Deck Oven 13-15 mins at 175 °C (double tray) Rack Oven 12-14 mins at 175-180 °C Fan Assisted Oven 11-13 mins at 165 °C			
3. Cool for 45 minutes and place on display.			
<b>Application</b>			
Bake from frozen The time and temperature information is indicative and dependent on the operating conditions.			
<b>Working instructions</b>			
<b>Baking (Deck oven):</b>	<b>Time:</b>	13 - 15 min	<b>Temperature:</b> 175 °C
<b>Baking (Convection oven):</b>	<b>Time:</b>	11 - 13 min	<b>Temperature:</b> 165 °C

**PRODUCT DIMENSIONS**

	Target	Interval	Method	Remark
<b>Weight dough:</b>	50 g	45 - 55 g		

**SENSORIAL INFORMATION**

<b>Baked</b>			
<b>Taste:</b>	Sweet baked, Salted, Caramel, Creamy, Milk chocolate	<b>Odour:</b>	Caramel, Chocolate
<b>Visual aspect:</b>	With chocolate chunks	<b>Colour:</b>	Golden
<b>Structure:</b>	Soft, Chewy, Moist, Drier towards edges		

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## INGREDIENT DECLARATION

WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); Sugar; Milk chocolate chips (10%) (Sugar; WHOLE MILK POWDER; Cocoa butter; Cocoa mass; Emulsifier: SOYA LECITHIN; Flavouring); Vegetable fats: Palm, Coconut; Water; Salted caramel pieces (6,0%) (Sugar; Fondant; Glucose syrup; SWEETENED CONDENSED MILK; Palm fat; Water; Stabiliser: Pectins, Sodium alginate; Salt; Flavouring); Rapeseed oil; BUTTERFAT; WHEY POWDER; Humectant: Glycerol; Molasses; Raising agent: Sodium carbonates, Diphosphates; Flavouring; Emulsifier: Mono- and diglycerides of fatty acids.

## NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1,887 kJ (450 kcal)
Fat:	19,3 g
of which safa:	8,8 g
of which mufa:	7,6 g
of which pufa:	2,5 g
Carbohydrate:	64,4 g
of which sugars (mono- and disaccharides):	38,5 g
Fibre:	1,3 g
Protein:	4,0 g
Salt (Na x 2.5):	0,306 g

## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which tfa:	0,2 g
Salt (NaCl):	65,4 mg
Minerals - Sodium:	122,4 mg
Water:	12,0 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	No	Yes
Kamut	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	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	Yes	Yes
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
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	2 PPM *	No	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.			
<b>"May contain" allergens</b>			
May contain traces of: Nuts, Egg.			

## 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:	No		
Suitable for vegans:	No		

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g					
Staphylococcus aureus:	/ g	500				UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Salmonella:	/ g					
Salmonella:	/25 g	Absent				UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	549 Days
Storage temperature:	< -18 °C
Storage advice:	Keep frozen until baking, After thawing, do not refreeze.
<b>Storage conditions after baking (Lab simulation)</b>	
Shelf life:	3 Days
Storage temperature:	20 °C
Storage advice:	Ambient
<b>Transport conditions</b>	
Transport temperature:	< -18 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	4,5 kg	Weight gross:	4,66 kg
		Number of pieces:	90 PCE
<b>Pallet</b>			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	9 PCE
Weight net:	648 kg	Weight gross:	697 kg
		DU's per pallet:	144 PCE
		Total pallet height:	167,2 cm
<b>Primary packaging</b>			
Description:	Flexible film	Material:	HDPE
Quantity:	0,0116 KG		
Weight:	21,02 g		
Colour:	Blue		
Width:	350 mm		
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Quantity:	2,0000 PCE		
Weight:	1,6660 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	143 g		
Colour:	Brown		
Length (outside):	296 mm		
Width (outside):	246 mm		
Height (outside):	168 mm		
<b>Tertiary packaging</b>			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,4000 KG		
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	0,9936 PCE		
Weight:	356 g		
Surface:	0,89 m2		
Colour:	Brown		
Length:	1.155 mm		
Width:	767 mm		
Description:	Glue		
Quantity:	0,0288 KG		
Weight:	20 kg		
Colour:	White		

## FOOD SAFETY / HACCP

<b>Microbiological hazards - specific control system</b>			
Food Safety / HACCP:			
Remarks:	Liquid Egg to be kept in chiller until ready for use. Temperature to remain below 8°C whilst on plant		
<b>Physical hazards - specific control system</b>			
Sieves:	Present Yes	Mesh	Remarks Sugar - 2.4mm sieve Flour 0.9 mm sieve Egg 1 mm Sieve Other ingredient specific sieve sizes defined by plant
Filters:	Yes		
Metal detection:	Yes		
Ferrous:		Ø control device:	2,5 mm
Non-ferrous:		Ø control device:	2,5 mm
Stainless steel:		Ø control device:	2,5 mm

## LEGAL INFORMATION

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

## STATEMENT

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