

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	19.12.2017
EAN code:	5014951900734 5014951900734 5014951900734 5014951900734 5014951900734 5014951900734

B&B CaramelShortcakeTrayMB

MATERIAL CODES

Article number

CSM article number **10186369**

Company

Product code

CSM UNITED KINGDOM LTD	VFW
CSM Global One	10186369
CSM FRANCE SAS	19200
CSM DEUTSCHLAND GMBH	5014951900734
CSM MAGYARORSZÁG KFT.	7141141
CSM ITALIA S.R.L.	90073
CSM POLSKA SP. Z O.O.	501809
CSM BENELUX BV	29279

NAME OF THE FOOD

Name of the food: Chocolate topped caramel shortcake, quick frozen

PRODUCT DESCRIPTION



Bakery goods

Chocolate topped caramel shortcake, quick frozen

GENERAL INFORMATION

Physical condition: Frozen
Country of origin: Great Britain

USER INSTRUCTION

Application

Thaw and serve

Working instructions

Thawing: **Time:** 60 - 120 min **Temperature:** 20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	65 g			
Height:	18 mm			
Length:	84 mm	81 - 87 mm		
Width:	49 mm	46 - 52 mm		

SENSORIAL INFORMATION

Taste:	Chocolaty	Odour:	Cake
Visual aspect:	Frozen	Colour:	Marbled
Structure:	Chewy		

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INGREDIENT DECLARATION

Caramel filling (33%) (Sugar; Glucose syrup (Preservative: **Sulphur dioxide (E 220)**); Palm fat; **Sweetened condensed milk (Milk; Sugar)**; Rapeseed oil; Water; Salt; Emulsifier: **Soya lecithins (E 322)**; Flavouring; Colour: Curcumin (E 100), Annatto (E 160b)); **Wheat flour (Wheat flour; Calcium carbonate; Iron; Niacin; Thiamine)**; Chocolate flavour coating (13%) (Sugar; Palm fat; **Whey powder**; Fat reduced cocoa powder; **Wheat flour (Wheat flour; Calcium carbonate; Iron; Niacin; Thiamine)**; Emulsifier: **Soya lecithins (E 322)**, Polyglycerol polyricinoleate (E 476); Flavouring); Sugar; **Butter**; Margarine (Vegetable fats: Palm, Coconut; Rapeseed oil; Water; Emulsifier: Mono- and diglycerides of fatty acids (E 471); Flavouring); Rice flour.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	2.080 kJ (497 kcal)
Fat:	26,7 g
of which safa:	14,5 g
Carbohydrate:	59,7 g
of which sugars (mono- and disaccharides):	33,0 g
Protein:	3,7 g
Salt (Na x 2.5):	0,431 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
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
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	11 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, Nuts.			

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

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.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
Halal: No
Suitable for (lacto ovo) vegetarians: Yes

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10				
E. coli:	/ g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Staphylococcus aureus:	/ g	20				
Salmonella:	/25 g	Not detectable				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	366 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, Defrost thoroughly before serving, After thawing, do not refreeze

PACKAGING INFORMATION

Distribution unit			
Weight net:	1,300 kg	Weight gross:	1,495 kg
		Number of pieces:	20 PCE
Primary packaging			
Description:	U-card	Material:	Folding Boxboard
Description:	Film	Material:	OPP
Description:	Sheet	Material:	Paper
Secondary packaging			
Description:	Box	Material:	Corrugated board
Description:	Label	Material:	Paper

LEGAL INFORMATION

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.