

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	30.04.2019
EAN code:	5017495202401 5017495202401

BRONZE MB

MATERIAL CODES

Article number	
CSM article number	10141533
Company	Product code
CSM UNITED KINGDOM LTD CSM Global One	OLG 10141533

NAME OF THE FOOD

Name of the food:	Dough conditioner
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PRODUCT DESCRIPTION

A fat based concentrate for the productions of rolls, including soft rolls and hamburger buns

GENERAL INFORMATION

Country of origin:	Great Britain	Continent of origin:	Europe
Physical condition:	Paste		

USER INSTRUCTION

Application	
For professional use only.	
Standard recipe	
Ingredients SOFT ROLLS	
Flour	16 kg
Bronze	1.2 kg
Yeast	750 g*
Water	9.12 kg*
*Yeast and water quantities are variable according to bakery requirements and conditions	
Mixing:	
- High Speed: 11 Watts hrs per kg, 2-3 mins if no watt meter	
- Spiral Mixer: 2 mins slow, 6-8 mins fast	
- Twin Arm Artofex Type: 20-30 Minutes	
- Single Arm Vertical Mixer: 2 mins 1st speed, 10-15 mins 2nd speed or 20-25 mins 1st speed	
Scale and mould into heads. Rest 5 minutes. Divide and mould. Rest for 5-10 minutes, then pin to size. Prove approx. 50 minutes at 35-38°C, 65-75% RH. Bake for 10-12 minutes at 240°C.	
Working instructions	
Dosage:	7,5 % on total flour
Dough temperature	26 - 28 °C

SENSORIAL INFORMATION

Taste:	Neutral, bland, Without foreign taste	Odour:	No foreign odours
Visual aspect:	Paste	Colour:	Off White
Structure:	Smooth, Homogeneous, Stiff, Solid, Soft		

INGREDIENT DECLARATION

Palm fat; Salt; Dextrose; Emulsifier: Sodium stearoyl-2- lactylate (E 481), Mono- and diglycerides of fatty acids (E 471); WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Niacin; Iron; Thiamine); Rapeseed oil; Calcium sulphate (E 516); Enzymes; Flour treatment agent: Ascorbic acid (E 300).

Article number: 10141533	Last changed on: 30.04.2019
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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.382 kJ	(577 kcal)
Fat:	55,1 g	
of which saturated fatty acids:	29,8 g	
of which mono unsaturated fatty acids:	19,0 g	
of which poly unsaturated fatty acids:	5,9 g	
Carbohydrate:	19,2 g	
of which sugars (mono- and disaccharides):	13,8 g	
Fibre:	0,2 g	
Protein:	0,7 g	
Salt (Na x 2.5):	19,290 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,4 g
Salt (NaCl):	19.556,5 mg
Minerals - Sodium:	7.716,2 mg
Water:	2,5 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	No
Barley	No	Yes	Yes
Oat	No	No	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	No	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
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 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	0 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, Milk / Lactose, Soy.			

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.rspo.org.
RSPO Member ID: 4-0764-16-000-00; RSPO SCCS Certificate code: CU-RSPO SCC-816623

Article number: 10141533	Last changed on: 30.04.2019
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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 cow's milk protein allergy:	No
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	Not applicable				UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line Monthly with the view of testing all product groups annually Random Sample taken from the line weekly with the view of testing all product groups annually
Staphylococcus aureus:	/ g	50				
Salmonella:	/25 g	Not applicable				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Do not freeze
Remarks:	shelf life after opening: remainder of labelled life if kept cool and dry
Transport conditions	
Transport temperature:	< 20 °C

Article number: 10141533	Last changed on: 30.04.2019
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PACKAGING INFORMATION

Distribution unit			
Weight net:	12,5 kg	Weight gross:	12,7 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	5 PCE
Weight net:	1.000 kg	Weight gross:	1.041 kg
		DU's per pallet:	80 PCE
		Total pallet height:	121,5 cm
Primary packaging			
Description:	Bag	Material:	MDPE
Quantity:	1,0000 PCE		
Weight:	12,77 g		
Colour:	Blue, Transparent		
Width:	560 mm		
Height:	600 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1,6660 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	186 g		
Colour:	Brown		
Length (outside):	330 mm		
Width (outside):	212 mm		
Height (outside):	211 mm		
Coding			
	Expiry date:	Yes	Lot code: YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
Tertiary packaging			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,2000 KG		
Weight:	15 g		
Width:	400 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,4000 KG		
Width:	500 mm		

FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP: Remarks:	Where Cream Cheesed is used: Cream cheese to be kept in refrigerator until use. Cream cheese to be used within four hours of being brought onto plant. Please see above for Product Micro Monitoring		
Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 8 mm	Remarks 8mm filter (for all boxed product) 3mm filter (for all product not being metal detected)
Metal detection: Ferrous: Non-ferrous: Stainless steel:	Yes	Ø control device: 2 mm Ø control device: 2,5 mm Ø control device: 3 mm	Bag in box

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098	
All products are conform to the European and National food legislation.		

STATEMENT

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