PRODUCT DATA SHEET

CSM Bakery Solutions

www.csmbakerysolutions.com



Last changed on:	07.02.2018
EAN code:	5014951900758
	5014951900758
	5014951900758

B&B Tiffin Tray MB

MATERIAL CODES

Article number		
CSM article number	10186373	
Company	Product code	
CSM UNITED KINGDOM LTD	VFY	
CSM Global One	10186373	
CSM DEUTSCHLAND GMBH	5014951900758	
CSM MAGYARORSZÁG KFT.	7141140	
CSM POLSKA SP. Z O.O.	501808	

NAME OF THE FOOD

Name of the food: Tiffin pieces with milk chocolate, quick frozen

PRODUCT DESCRIPTION

Tiffin pieces with milk chocolate, quick frozen

GENERAL INFORMATION

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

USER INSTRUCTION

Application				
Thaw and serve				
Working instructions				
Thawing:	Time:	60 - 120 min	Temperature:	20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	90 g			
Length:	49 mm	46 - 52 mm		
Width:	84 mm	81 - 87 mm		

SENSORIAL INFORMATION

Taste:	Chocolaty	Odour:	Sweet
Visual aspect:	Solid	Colour:	Dark brown
Structure:	Slightly chewy		

INGREDIENT DECLARATION

Digestive Biscuit (37%) (Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin); Whole wheat flour; Vegetable oils: Palm, Rapeseed; Sugar; Invert sugar syrup; Raising agent: Sodium carbonates (E 500), Ammonium carbonates (E 503); Salt); Whole milk chocolate (20%) (Sugar; Cocoa butter; Whole milk powder; Cocoa mass; Emulsifier: Soya lecithins (E 322); Flavouring); Margarine (Vegetable fats: Palm, Coconut; Rapeseed oil; Water; Emulsifier: Monoand diglycerides of fatty acids (E 471); Flavouring); Chocolate flavour coating (10%) (Sugar; Palm fat; Whey powder; Fat reduced cocoa powder; Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin); Emulsifier: Soya lecithins (E 322), Polyglycerol polyricinoleate (E 476); Flavouring); Dried fruits (8,7%): Sultanas; Raisins, Partially inverted sugar syrup; Sunflower oil.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.102 kJ	(504 kcal)
Fat:	29,5 g	
of which safa:	14,4 g	
of which mufa:	11,0 g	
of which pufa:	3,5 g	
Carbohydrate:	53,2 g	
of which sugars (mono- and disaccharides):	33,8 g	
Fibre:	2,7 g	
Protein:	4,8 g	
Salt (Na x 2.5):	0,516 g	



 Article number:
 10186373
 Last changed on:
 07.02.2018

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

 Fats of which tfa:
 0,2 g

 Salt (NaCl):
 508,8 mg

 Minerals - Sodium:
 206,3 mg

 Water:
 7,8 g

ALLERGENS INFORMATION

Allergen		Present	
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)		<u> </u>	
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	No
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	No	No
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	No
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	n 10 mg/kg or 10 mg/liter expres	sed 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.rspo.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	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		

Printed on: 07.02.2018 Page 2 of 5 SAP ID: 001000243881



Article number: 10186373 Last changed on: 07.02.2018

	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 < -18 °C Storage temperature:

Storage advice: Frozen, Defrost thoroughly before serving, After thawing, do not refreeze.

Storage conditions after thawing (Lab simulation)
Shelf life: 7 Days

7 Days Storage temperature: Storage advice: 20 °C

After thawing, do not refreeze., Ambient

Storage conditions after thawing (Lab simulation)

Shelf life: 7 Days Storage temperature: 4 - 7 °C

Storage advice: After thawing, do not refreeze., Chilled

Transport conditions

Transport temperature: < -20 °C

Printed on: 07.02.2018 SAP ID: 001000243881 Page 3 of 5

С



 Article number:
 10186373
 Last changed on:
 07.02.2018

PACKAGING IN	FORMATION				
Distribution unit					
Veight net:	1,800 kg	Weight gross:	1,995 kg	Number of pieces:	20 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	9 PCE	Layers:	15 PCE	DU's per pallet:	135 PCE
Neight net:	243 kg	Weight gross:	295 kg	Total pallet height:	92,5 cm
Primary packaging					
Description:	Sheet		Material:	Paper	
Quantity:	0,4446 PCE				
Neight:	8,52 g				
ength:	525 mm				
Width:	825 mm				
Description:	U-card		Material:	Folding Boxboard	
Quantity:	3,6000 PCE		matoriai.	r olding boxboard	
Veight:	15,8 g				
ength:	180 mm				
Vidth:	275 mm				
Height:	25 mm				
Description:	Film		Material:	OPP	
Quantity:	0,0432 KG				
Colour:	Transparent				
Width:	460 mm				
Coding					
				Lot code:	DD/MMM/YY SN (Day/Month/Year Shift code)
Secondary packaging					
Description:	Box		Material:	Corrugated board	
Quantity:	1,8000 PCE				
Neight:	151,62 g				
Colour:	White				
Width (outside):	295 mm				
leight (outside):	51 mm				
Description:	Label		Material:	Paper	
Quantity:	1,8000 PCE				
Neight:	1,2495 g				
Colour:	White				
Width:	85 mm				
leight:	150 mm				
Coding					
Production date:	Batch number	Expiry date:	Yes	Lot code:	Batch number
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
-AN.					
Tertiary packaging					
Fertiary packaging Description:	Stretchwrap		Material:	LLDPE	
Fertiary packaging Description: Quantity:	0,2700 KG		Material:	LLDPE	
Fertiary packaging Description:			Material:	LLDPE	

FOOD SAFETY / HACCP Microbiological hazards - specific control system Food Safety / HACCP: Remarks: Food Contact Swabs TVC Max 500cfu/g, Enterobacteriaceae Max 100 cfu/g Remarks: Environmental Areas Swabs - Salmonella Not Detected, Listeria Not Detected. Hand and Landry Swabs Staph Aureus < 20cfu/g Physical hazards - specific control system Present Remarks Metal detection: Yes 1.0mm Fe 1.2mm Non Fe 1.5mm SS - individually wrapped bars, 2.5 Fe, 3.0mm Non Fe, 3.0mm SS - mulitpacks Ø control device: Ferrous: Non-ferrous: Ø control device: Stainless steel: Ø control device:

Printed on: 07.02.2018 Page 4 of 5 SAP ID: 001000243881



 Article number:
 10186373
 Last changed on:
 07.02.2018

LEGAL INFORMATION

International ingredient numbering		
Туре	Number	Remarks
CN code (EU)	19059070	
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.

Printed on: 07.02.2018 Page 5 of 5 SAP ID: 001000243881