


PRODUCT DATA SHEET		
<div>CSM Bakery Solutions</div> <div>www.csmbakerysolutions.com</div>	<div></div>	<div>Last changed on:</div> <div>30.12.2018</div>
		<div>EAN code:</div> <div>4017040885920</div> <div>3040409238434</div> <div>5030801201028</div> <div>4017040885920</div> <div>4017040885920</div> <div>4017040885920</div>
<div>B&B White Chocolate Cookie Puck 50g MB</div>		

MATERIAL CODES	
Article number	
CSM article number	10083739
Company	Product code
CSM DEUTSCHLAND GMBH	4017040885920
CSM FRANCE SAS	23843
CSM UNITED KINGDOM LTD	CPW
CSM AUSTRIA GMBH (old)	88592
CSM AUSTRIA GMBH	4017040885920
CSM POLSKA SP. Z O.O.	501225
CSM Global One	10083739
CSM MAGYARORSZÁG KFT.	7141111

NAME OF THE FOOD	
Name of the food:	Cookie puck with white chocolate chips, unbaked, quick frozen

PRODUCT DESCRIPTION
 <p>Frozen bakery product, unbaked.</p> <p>Ready to bake pre-portioned cookie puck with white chocolate chips, unbaked, quick frozen</p>

GENERAL INFORMATION	
Country of origin:	Great Britain
Physical condition:	Frozen

USER INSTRUCTION			
General advice			
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.			
Application			
Bake from frozen The time and temperature information is indicative and dependent on the operating conditions.			
Working instructions			
Baking (Deck oven):	Time:	13 - 15 min	Temperature: 175 °C
Baking (Convection oven):	Time:	11 - 13 min	Temperature: 165 °C

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PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight dough:	50 g	45 - 55 g		
Diameter:	93 mm	88 - 98 mm	Baked	

SENSORIAL INFORMATION

Baked			
Taste:	Sweet, Buttery, White chocolate	Odour:	Fresh, Baked
Visual aspect:	With chocolate chunks	Colour:	Golden
Structure:	Soft, Chewy		

INGREDIENT DECLARATION

WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); Sugar; White chocolate chunks (22%) (Sugar; Cocoa butter; WHOLE MILK POWDER; SWEET WHEY POWDER; LACTOSE; MILK FAT; Emulsifier: SOYA LECITHIN; Flavouring); Vegetable fats: Palm, Coconut; Water; Rapeseed oil; BUTTER; WHEY POWDER; Humectant: Glycerol; Raising agent: Sodium carbonates, Diphosphates; Molasses; Salt; Flavouring; Emulsifier: Mono- and diglycerides of fatty acids.

NUTRITIONAL INFORMATION

Per 100 grams product			
Energy:	1.951 kJ	(466 kcal)	
Fat:	21,7 g		
of which safa:	10,0 g		
of which mufa:	8,1 g		
of which pufa:	2,5 g		
Carbohydrate:	63,5 g		
of which sugars (mono- and disaccharides):	40,6 g		
Fibre:	0,9 g		
Protein:	3,8 g		
Salt (Na x 2.5):	0,555 g		
Per portion (50 G)			
Energy:	976 kJ	(233 kcal)	
Fat:	10,9 g		
of which safa:	5,0 g		
of which mufa:	4,1 g		
of which pufa:	1,3 g		
Carbohydrate:	31,7 g		
of which sugars (mono- and disaccharides):	20,3 g		
Fibre:	0,5 g		
Protein:	1,9 g		
Salt (Na x 2.5):	0,278 g		

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product			
Fats of which tfa:	0,3 g		
Salt (NaCl):	171,7 mg		
Minerals - Sodium:	222,0 mg		
Water:	10,7 g		

REFERENCE INTAKES INFORMATION

Per 100 grams product		ADULTS
Energy:	23 %	
Total fat:	31 %	
Saturates:	50 %	
Carbohydrate:	24 %	
Sugars:	45 %	
Protein:	8 %	
Salt:	9 %	
Per portion (50 G)		ADULTS
Energy:	12 %	
Total fat:	16 %	
Saturates:	25 %	
Carbohydrate:	12 %	
Sugars:	23 %	
Protein:	4 %	
Salt:	5 %	

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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	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.			
"May contain" allergens			
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

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

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		

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

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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

Storage conditions	
Shelf life after production:	549 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze., Keep frozen until baking
Storage conditions after baking (Lab simulation)	
Shelf life:	1,5 Days
Storage temperature:	< 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	4,5 kg	Weight gross:	4,7 kg
		Number of pieces:	90 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	9 PCE
Weight net:	648 kg	Weight gross:	701,8 kg
		DU's per pallet:	144 PCE
		Total pallet height:	167,2 cm
Primary packaging			
Description:	Flexible film	Material:	HDPE
Quantity:	0,0116 KG		
Weight:	21,02 g		
Colour:	Blue		
Width:	350 mm		
Secondary packaging			
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		
Coding			
	Expiry date:	Yes	Lot code:
			YDDDB(T), YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Tertiary packaging			
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		

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FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP:			
Remarks:		Liquid Egg to be kept in chiller until ready for use. Temperature to remain below 8°C whilst on plant	
Physical hazards - specific control system			
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:	2,0 mm
Non-ferrous:		Ø control device:	2,0 mm
Stainless steel:		Ø control device:	2,5 mm

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000	
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.