

PRODUCT DATA SHEET		
<div>CSM Bakery Solutions</div> <div>www.csmbakerysolutions.com</div>	<div></div>	<div>Last changed on:</div> <div>20.11.2018</div>
		<div>EAN code:</div> <div>4017040885937</div> <div>3040409238458</div> <div>5025183021791</div> <div>8436039273290</div> <div>4017040885937</div> <div>4017040885937</div> <div>4017040885937</div>
		<div>ITF 14 code:</div> <div>18436039273297</div>
<div>B&amp;B Supreme Double Choc CookiePuck50g MB</div>		


## MATERIAL CODES

Article number	
CSM article number	<b>10083663</b>
Company	Product code
CSM DEUTSCHLAND GMBH	4017040885937
CSM FRANCE SAS	23845
CSM UNITED KINGDOM LTD	CPD
CSM IBERIA S.A.(ES)	70194
CSM AUSTRIA GMBH (old)	88593
CSM AUSTRIA GMBH	4017040885937
CSM POLSKA SP. Z O.O.	501220
CSM Global One	10083663
CSM MAGYARORSZÁG KFT.	7141110

## NAME OF THE FOOD

<b>Name of the food:</b>	Chocolate flavour cookie puck with chocolate chips, unbaked, quick frozen
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## PRODUCT DESCRIPTION


Frozen bakery product, unbaked.  Ready to bake pre-portioned chocolate flavour cookie puck with dark chocolate chips, unbaked, quick frozen

## GENERAL INFORMATION

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

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## PRODUCT DIMENSIONS

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

## SENSORIAL INFORMATION

<b>Baked</b>			
Taste:	Chocolate, Sweet, Buttery	Odour:	Fresh, Baked
Visual aspect:	With chocolate chunks	Colour:	Dark brown
Structure:	Soft, Chewy, Moist		

## INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); Dark Chocolate Chips (18%) (Cocoa mass; Sugar; Cocoa butter; Fat reduced cocoa powder; Emulsifier: SOYA LECITHIN); Vegetable fats: Palm, Coconut; Water; Rapeseed oil; Fat reduced cocoa powder (4,0%); BUTTER; WHEY POWDER; Molasses; Raising agent: Sodium carbonates; Acidity regulator: Potassium carbonates; Salt; Flavouring; Emulsifier: Mono- and diglycerides of fatty acids.

## NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>			
Energy:	1.893 kJ	(452 kcal)	
Fat:	21,9 g		
of which safa:	10,0 g		
of which mufa:	8,3 g		
of which pufa:	2,6 g		
Carbohydrate:	56,9 g		
of which sugars (mono- and disaccharides):	38,8 g		
Fibre:	4,0 g		
Protein:	4,5 g		
Salt (Na x 2.5):	0,345 g		
<b>Per portion (50 G)</b>			
Energy:	947 kJ	(226 kcal)	
Fat:	11,0 g		
of which safa:	5,0 g		
of which mufa:	4,2 g		
of which pufa:	1,3 g		
Carbohydrate:	28,5 g		
of which sugars (mono- and disaccharides):	19,4 g		
Fibre:	2,0 g		
Protein:	2,3 g		
Salt (Na x 2.5):	0,173 g		

## ADDITIONAL NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>	
Fats of which tfa:	0,2 g
Salt (NaCl):	121,2 mg
Minerals - Sodium:	138,1 mg
Water:	11,8 g

## REFERENCE INTAKES INFORMATION

<b>Per 100 grams product</b>	<b>ADULTS</b>
Energy:	23 %
Total fat:	31 %
Saturates:	50 %
Carbohydrate:	22 %
Sugars:	43 %
Protein:	9 %
Salt:	6 %
<b>Per portion (50 G)</b>	<b>ADULTS</b>
Energy:	11 %
Total fat:	16 %
Saturates:	25 %
Carbohydrate:	11 %
Sugars:	22 %
Protein:	5 %
Salt:	3 %

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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.			
<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

## 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](http://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:	Yes - not certified	Suitable for Coeliac diet:	No
Halal:	Yes - not certified	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		

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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

<b>Storage conditions</b>	
Shelf life after production:	549 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze., Keep frozen until baking
<b>Storage conditions after baking (Lab simulation)</b>	
Shelf life:	1,5 Days
Storage temperature:	< 25 °C
Storage advice:	Store in a cool and dry place.
<b>Transport conditions</b>	
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			
Description:		Glue			
Quantity:		0,0002 KG			
Weight:		20 kg			
Colour:		White			
Coding					
Expiry date:			Yes	Lot code:	
				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:		0,1008 PCE			
Weight:		356 g			
Surface:		0,89 m2			
Colour:		Brown			
Length:		1.155 mm			
Width:		767 mm			

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## FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP:		Liquid Egg to be kept in chiller until ready for use. Temperature to remain below 8°C whilst on plant	
Remarks:			
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

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