

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



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B&B CARAMEL & PECAN NUT COOKIE

MATERIAL CODES

Article number

CSM article number **10175195**

Company

Product code

CSM DEUTSCHLAND GMBH	4017040008466
CSM UNITED KINGDOM LTD	CDN
CSM AUSTRIA GMBH (old)	00846
CSM AUSTRIA GMBH	4017040008466
MARGO - CSM SCHWEIZ AG	846
CSM BENELUX BV	00846
CSM IBERIA S.A.(ES)	70349
CSM POLSKA SP. Z O.O.	501222
CSM GLOBAL	10175195
CSM FRANCE SAS	8460

LEGAL NAME

Name of the food: Dough piece for cookie with toffee (16%) and pecan nuts pieces (6%), deep frozen

PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Raw cookie, with caramel and pieces of pecan nuts, deep frozen.app. 96 pieces

USER INSTRUCTION

Working instructions

Thawing:	Time:	20 min		
Baking (Convection oven):	Time:	15 - 17 min	Temperature:	160 - 170 °C
Remarks: Put the pucks with enough distance on prepared sheets and bake at about 160-170 °C for about 15-17 min .				

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	80,0 g	75 - 85 g	Weighing	
Diameter:	115,0 mm	103 - 135 mm	Baked, Slide rule	

SENSORIAL INFORMATION

Baked

Taste:	Sweet, Toffee	Odour:	Sweet, Toffee
Visual aspect:	Pieces (no bulk)	Colour:	Golden brown
Structure:	Chewy, Soft, Crispy		

INGREDIENT DECLARATION

Wheat flour; Toffee pieces: [Sugar, **Sweetened condensed milk: (Whole milk, Saccharose), Butter,** Glucose, Invert sugar syrup, Humectant: Glycerol (E 422)]; Sugar; Vegetable fat: Palm; Water; **Pecan nuts;** Vegetable oil: Rapeseed; **Butter; Sweet whey powder;** Invert sugar syrup; **Whole egg powder;** Humectant: Glycerol (E 422); Raising agent: (Sodium carbonates (E 500), Diphosphates (E 450)); Salt; Molasses; Natural flavouring (**contains milk**).

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NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.887 kJ (451 kcal)
Fat:	23,6 g
of which safa:	9,1 g
Carbohydrate:	54,1 g
of which sugars (mono- and disaccharides):	30,6 g
Protein:	4,8 g
Salt (Na x 2.5):	0,860 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	Yes	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)	Yes	Yes	Yes
Nuts and products thereof	Yes	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	0 PPM *	No	No
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: Other nuts, Soy.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

SUSTAINABILITY

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rsपो.info.
RSPO Member ID: 4-0393-14-000-00 RSPO SCCS Certificate code: CU-RSPO SCCS-831156

Type:	Palm oil	Value:	100 %	Supply chain model:	Mass balance
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Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rsपो.info.
RSPO Member ID: 4-0393-14-000-00 RSPO SCCS Certificate code: CU-RSPO SCCS-831156

Type:	Palm Kernel	Value:	100 %	Supply chain model:	Mass balance
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DIET INFORMATION

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

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
E. coli:	/g	100				ISO 16649-2, AFNOR 3M 01/8-06/01
Moulds:	/g	10.000				ISO 6611, ISO 21527-1, §64 LFGB L 01.00-37
Bacillus cereus:	/g	1.000				ISO 7932, §64 LFGB L01.00-72
Staphylococcus aureus:	/g	100				ISO 6888-1, §64 LFGB L 00.00-55, AFNOR 3M 01/9-04/03
Listeria monocytogenes:	/g	Not detectable				ISO 11290-1, AFNOR BIO-12/09-07/02
Salmonella:	/25 g	Not detectable				ISO 6579:2002, §64 LFGB L 00.00-66

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	549 Days
Storage temperature:	-18 °C
Storage advice:	After thawing, do not refreeze

Article number: 10175195

PACKAGING INFORMATION**Distribution unit**

Weight net: 7,68 kg Weight gross: 8 kg

Primary packaging

Description: Bag Material: HDPE

Secondary packaging

Description: Label Material: Paper

Description: Box Material: Corrugated board

LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

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