

**PRODUCT DATA SHEET**

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



Last changed on: 21.12.2017  
EAN code: 5017495205259  
5017495205259

**R K D CLEAN MB****MATERIAL CODES****Article number**

CSM article number **10143689**

**Company**

CSM UNITED KINGDOM LTD  
CSM Global One

**Product code**

OLW  
10143689

**NAME OF THE FOOD**

**Name of the food:** Dough Conditioner

**PRODUCT DESCRIPTION**

A dough conditioner in powder form

**GENERAL INFORMATION****Physical condition:**

Powder

**Country of origin:**

Great Britain

**USER INSTRUCTION****Standard recipe**

## Usage Rate

1-2% on flour weight

## Recipe

## Ingredients

## White Tin

Flour 32 kg  
Salt 640g  
Yeast 750g  
Rural Crusty 320g  
Castle 500g  
Water 19 kg

## Bread Crusty Rolls

Flour 16 kg  
Salt 320g  
Yeast 500g  
Rural Crusty 320g  
Water 8 kg 750g

Yeast and water quantities are variable according to bakery requirements and conditions

Recommended dough temperature: 26-28 0C

## High Speed

11 Watts hrs per kg  
2-3 mins if no watt meter

## Spiral

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

**SENSORIAL INFORMATION****Structure:**

Free flowing powder

**Colour:**

Cream colour

Article number: 10143689 Last changed on: 21.12.2017

## INGREDIENT DECLARATION

Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin); Wheat flour; Vegetable fat: Palm; Vegetable oil: Rapeseed; Flour treatment agent: Ascorbic acid (E 300).

## NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	895 kJ (214 kcal)
Fat:	10,1 g
of which safa:	6,4 g
Carbohydrate:	26,0 g
of which sugars (mono- and disaccharides):	0,4 g
Protein:	3,5 g
Salt (Na x 2.5):	14,468 mg

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	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	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 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: 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.rsपो.info](http://www.rsपो.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  
Halal: Yes - not certified  
Suitable for (lacto ovo) vegetarians: Yes

## MICROBIOLOGICAL INFORMATION

Total viable count:	/ g				Not applicable as product undergoes further processing ie baking
Salmonella:	/ g				
Salmonella:	/25 g				

## SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	183 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Cool, Dry conditions

<b>Article number:</b> 10143689	<b>Last changed on:</b> 21.12.2017
---------------------------------	------------------------------------

**PACKAGING INFORMATION**

<b>Distribution unit</b>			
<b>Weight net:</b> 25 kg	<b>Weight gross:</b> 25,21 kg	<b>Number of pieces:</b> 1 PCE	
<b>Primary packaging</b>			
<b>Description:</b> Bag	<b>Material:</b> Paper		
<b>Description:</b> Sheet	<b>Material:</b> Paper		
<b>Secondary packaging</b>			
<b>Description:</b> LabelLabel	<b>Material:</b> Paper		

**LEGAL INFORMATION**

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.