PRODUCT DATA SHEET

CSM Ingredients

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Last changed on: 06.05.2021

COUNTRY TASTE (TIGER PASTE) SG

MATERIAL CODES

Article number		
CSM article number	10244300	
Company	Product code	
CSM Global One	10244300	
Others		
CN code (EU)	2106909260	

NAME OF THE FOOD

Name of the food: Ready to use fluid paste for tiger appearance

PRODUCT DESCRIPTION

A ready to use liquid Tiger bread decoration paste, for surface application on bread products. Contains RSPO SG certified Palm Oil

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Paste

USER INSTRUCTION

General advice

Ready to use. Stir well before use. Coat on surface of bread or similar product before baking.

SENSORIAL INFORMATION

Total product				
Taste:	Neutral, Bland	Odour:	Odourless, neutral, Neutral	
Visual aspect:	Liquid, Paste	Colour:	White, Cream colour	
Structure:	Oily liquid			
	• •			

INGREDIENT DECLARATION

Rapeseed oil; Palm fat; DRIED BARLEY MALT EXTRACT; Flour treatment agent: Ascorbic acid, L-Cysteine; Acidity regulator: Diphosphates.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	3.441 kJ	(836 kcal)
Fat:	90,1 g	
of which saturated fatty acids:	12,7 g	
of which mono unsaturated fatty acids:	53,2 g	
of which poly unsaturated fatty acids:	24,7 g	
Carbohydrate:	3,7 g	
of which sugars:	2,5 g	
Fibre:	0,1 g	
Protein:	0,2 g	
Salt (Na x 2.5):	1,718 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which trans unsaturated fatty acids:	1,3 g	
Fats of which animal derived trans fatty acids:	0,0 g	
Fats of which non-animal derived trans fatty acids:	1,3 g	
Salt (NaCI):	0,0 mg	
Minerals - Sodium:	687,1 mg	
Water:	0,3 g	

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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	No	Yes	Yes	
Rye	No	No	No	
Barley	Yes	Yes	Yes	
Oat	No	No	Yes	
Spelt	No	No	Yes	
Khorasan wheat	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	No	Yes	Yes	
Milk and products thereof (including lactose)	No	Yes	Yes	
Nuts and products thereof	No	No	Yes	
Almonds	No	No	Yes	
HazeInuts	No	No	Yes	
Walnuts	No	No	Yes	
Cashew	No	No	No	
Pecan nuts	No	No	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 10 mg/kg or 10 mg/liter expres	sed as SO2 need to be labelled.		
"May contain" allergens				
May contain traces of: EGG, MILK / LACTOSE, SOYA.				

GMO INFORMATION

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

SUSTAINABILITY

Type: Palm oil Value: 100 % Supply chain model: Segregation

Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org.

RSPO ID: 4-0764-16-000-00; RSPO #: 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:
 Yes
 Suitable for persons with cow's milk protein allergy:
 No

 Suitable for vegans:
 Yes

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

MICROBIOLOGICAL INFORMATION

	UOM	М	m	n	c: > m	Method / Remarks
Total viable count:	/ g	Not				
		applicable				
Staphylococcus aureus:	/ g	50				UKAS Accredited Method, ISO 6888-1, Random
						Sample taken from the line Monthly with the view
						of testing all product groups annually
Salmonella:	/ 25 g	Not				Random Sample taken from the line weekly with
		detectable				the view of testing all product groups annually

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
Shelf life after production:
Storage temperature:

270 Days < 20 °C Ambient, Store in a cool and dry place. Storage advice:

Transport conditions

Transport temperature: < 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,416 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	14 PCE	Layers:	6 PCE	DU's per pallet:	84 PCE
Weight net:	840 kg	Weight gross:	899 kg	Total pallet height:	149,2 cm
Primary packaging					
Description:	Bucket				
Weight:	346 g				
Height:	222 mm				
Diameter:	294 mm				
Description:	Lid		Material:	PP	
Weight:	70 g				
Height:	15 mm				
Diameter:	289 mm				
Secondary packaging					
Description:	Label		Material:	Paper	
Weight:	1 g			•	
Width:	170 mm				
Height:	170 mm				
Coding					
		Expiry date:	Yes	Lot code:	YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Length:	1.200 mm				
Width:	1.000 mm				
Height:	160 mm				
Description:	Stretch foil		Material:	LLDPE	
Weight:	15 g				
Width:	400 mm				
Description:	Stretch foil		Material:	LLDPE	
Width:	500 mm				
Description:	Sheet		Material:	Corrugated board	
Weight:	456 g				
Length:	1.170 mm				
Width:	970 mm				

FOOD SAFETY / HACCP

Microbiological hazards	- specific control syste	m			
Food Safety / HACCP: Remarks:	of being brought o	Where Cream Cheesed is used: Cream cheese to be kept in refrigerator until use. Cream cheese to be used within four hours of being brought onto plant. Please see above for Product Micro Monitoring			
Physical hazards - speci	fic control system				
Sieves:	Present Yes	Mesh:	8 mm	Remarks 8mm filter (for all boxed product) 3mm filter (for all product not being metal detected)	
Metal detection: Ferrous: Non-ferrous: Stainless steel:	Yes	Ø control device: Ø control device: Ø control device:	2 mm 2,5 mm 3 mm	Bag in box	

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LEGAL INFORMATION

International ingredient numbering					
Type Number Remarks					
CN code (EU)	2106909260				
All products are conform to the Eu	ropean and National food legislat	tion.			

STATEMENT

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Change:			