

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 27.10.2017
EAN code: 5025183027557
5413321208379
5025183027557

COUNTRY TASTE 2 MB**MATERIAL CODES****Article number**

CSM article number **10141910**

Company**Product code**

CSM UNITED KINGDOM LTD	PCT
CSM BENELUX BV	20837
CSM DEUTSCHLAND GMBH	5413321208379
CSM Global One	10141910

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 MB certified Palm Oil

GENERAL INFORMATION

Physical condition: Paste
Country of origin: Great Britain

USER INSTRUCTION**General advice**

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

Application

Ready to use

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 oil; Flour treatment agent: Ascorbic acid (E 300), L-Cysteine (E 920); **Barley extract**; Stabiliser: Diphosphates (E 450); **Barley malt extract**.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	3,444 kJ	(837 kcal)
Fat:	90,1 g	
of which safa:	12,6 g	
Carbohydrate:	3,7 g	
of which sugars (mono- and disaccharides):	2,3 g	
Protein:	0,4 g	
Salt (Na x 2.5):	1,733 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
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
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	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 expressed as SO2 need to be labelled.			
"May contain" allergens			
May contain traces of: Egg, 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.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
Halal: Yes - not certified
Suitable for (lacto ovo) vegetarians: Yes

MICROBIOLOGICAL INFORMATION

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

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
Shelf life after production: 270 Days
Storage temperature: < 20 °C
Storage advice: Ambient, Store in a cool and dry place.

PACKAGING INFORMATION

Distribution unit			
Weight net:	10 kg	Weight gross:	10,404 kg
Number of pieces:		1 PCE	
Primary packaging			
Description:	Pail	Material:	PP
Description:	Lid	Material:	PP
Secondary packaging			
Description:	Label	Material:	Paper

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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.