

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 07.07.2022

SUPERSOFT 2000 M PO SG**MATERIAL CODES**

Article number	
CSM article number	10144170
Company	Product code
CSM Global One	10144170
Others	
EAN code	5059727003264
CN code (EU)	21069098497005

NAME OF THE FOOD

Name of the food:	Fat based concentrate for the production of soft rolls
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PRODUCT DESCRIPTION

A fat based concentrate for the production of high quality, soft eating ferments
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GENERAL INFORMATION

Country of origin:	Great Britain	Continent of origin:	Europe
Physical condition:	Paste		

USER INSTRUCTION

Application	
For professional use only.	
Standard recipe	
Recipe for soft rolls	
16kg Flour	
960g Supersoft 2000M	
750g Yeast*	
9kg Water*	
Recipe for hamburger buns	
16kg Flour	
960g Supersoft 2000M	
800g Sugar	
750g Yeast*	
9kg Water*	
*Yeast and water quantities are variable according to bakery requirements and conditions	
Mixing:	
- High speed: 11 Watts hrs per kg, 2-3 mins if no watt meter	
- Spiral mixer: 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	
Soft rolls: Scale and mould into heads. Rest for 5-10 mins. Divide and mould. Prove approx. for 50 minutes at 35-38°C, 65-75% RH. Bake for approx. 10-12 minutes at 240°C.	
Hamburger buns: Scale and mould into heads. Rest for 5-10 mins. Divide and mould. Prove for approx. 50 minutes at 35-38°C, 65-75% RH. Bake for approx. 10-12 minutes at 225°C.	
Working instructions	
Dosage:	6 % on flour
Dough temperature	26 - 28 °C

SENSORIAL INFORMATION

Taste:	Neutral, Without foreign taste	Odour:	Vinegar, No foreign odours
Visual aspect:	Paste	Colour:	Off White
Structure:	Smooth, Homogeneous, Paste		

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INGREDIENT DECLARATION

Palm fat; Salt; Dextrose; Emulsifier: Sodium stearyl-2- lactylate, Mono- and diglycerides of fatty acids; Calcium sulphate; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); Rapeseed oil; Preservative: Calcium propionate; Enzymes; Flour treatment agent: Ascorbic acid.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.166 kJ	(525 kcal)
Fat:	50,9 g	
of which saturated fatty acids:	28,5 g	
of which mono unsaturated fatty acids:	17,3 g	
of which poly unsaturated fatty acids:	5,1 g	
Carbohydrate:	15,4 g	
of which sugars:	9,2 g	
Fibre:	0,3 g	
Protein:	0,7 g	
Salt (Na x 2.5):	20,216 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,3 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,3 g
Salt (NaCl):	20.489,9 mg
Minerals - Sodium:	8.086,4 mg
Water:	2,1 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
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	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
Hazelnuts	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 expressed 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.

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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	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 detectable				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Do not freeze
Remarks:	Until End of labelled shelf life, if stored correctly
Transport conditions	
Transport temperature:	< 20 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	12 kg	Weight gross:	12,2 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	5 PCE
Weight net:	960 kg	Weight gross:	1.001 kg
		DU's per pallet:	80 PCE
		Total pallet height:	121,5 cm
Primary packaging			
Description:	Bag	Material:	MDPE
Weight:	12,77 g		
Colour:	Blue, Transparent		
Width:	560 mm		
Height:	600 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Weight:	1,67 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		
Description:	Box	Material:	Corrugated board
Weight:	186 g		
Colour:	Brown		
Length:	330 mm		
Width:	212 mm		
Height:	211 mm		
Coding			
	Expiry date:	Yes	Lot code: YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Tertiary packaging			
Description:	Pallet	Material:	Wood
Weight:	25.000 g		
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
Weight:	400 g		
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Weight:	456 g		
Colour:	Brown		
Length:	1.170 mm		
Width:	970 mm		

FOOD SAFETY / HACCP

Physical hazards - specific 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:	Yes	Ø control device: 2 mm	Bag in box
Ferrous:		Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 3 mm	
Stainless steel:			

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LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098497005	
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.

Last changed on:	07.07.2022
Change:	Sustainability, Product description