

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 18.07.2019
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DOUGHNUT CONCENTRATE MB

MATERIAL CODES

Article number

CSM article number **10142156**

Company

Product code

CSM DEUTSCHLAND GMBH	5025183000307
CSM Global One	10142156
CSM BENELUX BV	29264

NAME OF THE FOOD

Name of the food: DOUGHNUT CONCENTRATE

PRODUCT DESCRIPTION

A doughnut concentrate requiring the addition of bread flour, yeast and water to produce a range of American style yeast raised doughnuts.

GENERAL INFORMATION

Country of origin: Great Britain

USER INSTRUCTION

Standard recipe

All ovens vary, these instructions are for guidance only

Ingredients:

Doughnut concentrate	8000g	
Flour	8000g	
Yeast	960g	
Water		7520g
Total:	24480g	

Instructions for use:

1. Spiral-mix for 2 minutes slow speed. 6-8 minutes fast speed
2. Single arm vertical mixer - 2 minutes 1st speed, 10 minutes 2nd speed
3. After mixing scale into heads and rest for 5 minutes
4. Divide and mould
5. Prove at 30-35°C. Relative humidity 70-75% for 45 to 50 minutes
6. Leave to dry for 5-10 minutes at ambient before frying at 190°C

SENSORIAL INFORMATION

Structure: Free flowing powder Colour: Off White

INGREDIENT DECLARATION

WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; WHEAT GLUTEN; Iron; Niacin; Thiamine); Palm fat; Dextrose; Rapeseed oil; Raising agent: Diphosphates, Sodium carbonates; Salt; Emulsifier: Mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate; Sugar; WHOLE EGG POWDER; WHEY POWDER; Thickener: Guar gum, Hydroxypropyl methyl cellulose; Flavouring; Enzymes; Flour treatment agent: Ascorbic acid.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.755 kJ	(418 kcal)
Fat:	15,5 g	
of which saturated fatty acids:	6,8 g	
Carbohydrate:	59,5 g	
of which sugars (mono- and disaccharides):	10,0 g	
Protein:	8,7 g	
Salt (Na x 2.5):	5,562 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	Yes	Yes	Yes
Rye	No	No	Yes
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Kamut	No	No	No
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	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
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 *	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: -.			

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.org.
 RSPO Member ID: 4-0764-16-000-00; RSPO SCCS Certificate code: CU-RSPO SCC-816623

DIET INFORMATION

Suitable for (lacto ovo) vegetarians: Yes
 Suitable for vegans: No

Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.

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:	300 Days
Storage temperature:	< 20 °C
Storage advice:	Cool, Infestation free, Dry

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PACKAGING INFORMATION

Distribution unit			
Weight net:	16 kg	Weight gross:	16,22 kg
		Number of pieces:	1 PCE
Primary packaging			
Description:	Bag	Material:	Paper
Secondary packaging			
Description:	Label	Material:	Paper
Description:	Label	Material:	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.