

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 06.05.2021

BLACK PEPPER & SEA SALT TIGER PASTE SG

MATERIAL CODES

Article number	
CSM article number	10244297
Company	Product code
CSM Global One	10244297
Others	
CN code (EU)	2106909260

NAME OF THE FOOD

Name of the food:	Paste with sea salt and black pepper for surface treatment of pastries
--------------------------	--

PRODUCT DESCRIPTION

Ready to use liquid Tiger bread decoration paste with pepper and sea salt, for surface application on bread products.

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Paste

USER INSTRUCTION

General advice	
Stir well before use. Coat on surface of bread or similar product before baking	
Application	
Ready to use For professional use only.	

SENSORIAL INFORMATION

Total product			
Taste:	Salty, Pepper	Odour:	Odourless, neutral
Visual aspect:	Viscous, Semi liquid, With little specs	Colour:	Cream colour
Structure:	Oily liquid, Small particles, Paste		

INGREDIENT DECLARATION

Rapeseed oil; Sea salt (10%); Palm fat; Black pepper (6,0%); Flour treatment agent: Ascorbic acid, L-Cysteine; Acidity regulator: Diphosphates.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.999 kJ	(729 kcal)
Fat:	78,3 g	
of which saturated fatty acids:	11,1 g	
of which mono unsaturated fatty acids:	46,1 g	
of which poly unsaturated fatty acids:	21,5 g	
Carbohydrate:	2,3 g	
of which sugars:	0,0 g	
Fibre:	1,5 g	
Protein:	0,6 g	
Salt (Na x 2.5):	11,4563 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	1,1 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	1,1 g
Salt (NaCl):	9.993,0 mg
Minerals - Sodium:	4.582,5 mg
Water:	0,9 g

BLACK PEPPER & SEA SALT TIGER PASTE SG

Article number: 10244297	Last changed on: 06.05.2021
--------------------------	-----------------------------

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	Yes
Wheat	No	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, GLUTEN, 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.rsपो.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		
<i>"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.</i>			

MICROBIOLOGICAL INFORMATION

	UOM	M	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 Random Sample taken from the line weekly with the view of testing all product groups annually
Salmonella:	/ 25 g	Not detectable				

BLACK PEPPER & SEA SALT TIGER PASTE SG

Article number: 10244297	Last changed on: 06.05.2021
--------------------------	-----------------------------

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	275 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	10 kg	Weight gross:	10,404 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	Material:	PP	
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			
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 system			
Food Safety / HACCP:			
Remarks:	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 - 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:			

BLACK PEPPER & SEA SALT TIGER PASTE SG

Article number:	10244297	Last changed on:	06.05.2021
-----------------	----------	------------------	------------

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	2106909260	
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:	06.05.2021
Change:	