

**PRODUCT DATA SHEET**

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



<b>Last changed on:</b>	15.01.2019
<b>EAN code:</b>	5017495202609 5017495202609

**SUPERSOFT 2000 M MB****MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10144170</b>
<b>Company</b>	<b>Product code</b>
CSM UNITED KINGDOM LTD CSM Global One	OLN 10144170

**NAME OF THE FOOD**

<b>Name of the food:</b>	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**

<b>Country of origin:</b>	Great Britain	<b>Continent of origin:</b>	Europe
<b>Physical condition:</b>	Paste		

**USER INSTRUCTION**

<b>Application</b>	
For professional use only.	
<b>Standard recipe</b>	
<b>Recipe for soft rolls</b>	
16kg Flour 960g Supersoft 2000M 750g Yeast* 9kg Water*	
<b>Recipe for hamburger buns</b>	
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	
<b>Soft rolls:</b> 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.	
<b>Hamburger buns:</b> 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.	
<b>Working instructions</b>	
<b>Dosage:</b>	6 % on flour
<b>Dough temperature</b>	26 - 28 °C

**SENSORIAL INFORMATION**

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

**INGREDIENT DECLARATION**

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

Per 100 grams product		
Energy:	2.161 kJ	(523 kcal)
Fat:	50,9 g	
of which safa:	28,8 g	
of which mufa:	16,6 g	
of which pufo:	5,2 g	
Carbohydrate:	15,1 g	
of which sugars (mono- and disaccharides):	9,3 g	
Fibre:	0,2 g	
Protein:	0,7 g	
Salt (Na x 2.5):	20,216 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

Per 100 grams product	
Fats of which tfa:	0,3 g
Salt (NaCl):	20.491,1 mg
Minerals - Sodium:	8.086,3 mg
Water:	2,1 g

**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
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
Kamut	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	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.			
<b>"May contain" allergens</b>			
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.
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**ORGANIC INFORMATION**

Organic: No
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**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. <a href="http://www.rspo.info">www.rspo.info</a> .					
RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623					

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**DIET INFORMATION**

<b>Suitable for (lacto ovo) vegetarians:</b>	Yes	<b>Suitable for coeliac diet:</b>	No
<b>Suitable for lacto vegetarians:</b>	Yes	<b>Suitable for persons with lactose intolerance:</b>	No
<b>Suitable for ovo vegetarians:</b>	Yes	<b>Suitable for persons with cow's milk protein allergy:</b>	No
<b>Suitable for vegans:</b>	Yes		

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

**MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
<b>Total viable count:</b>	/ 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
<b>Staphylococcus aureus:</b>	/ g	50				
<b>Salmonella:</b>	/25 g	Not applicable				

**SHELF LIFE AND LOGISTICAL INFORMATION**

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

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## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	12 kg	Weight gross:	12,2 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
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
<b>Primary packaging</b>			
Description:	Bag	Material:	MDPE
Quantity:	1,0000 PCE		
Weight:	12,77 g		
Colour:	Blue, Transparent		
Width:	560 mm		
Height:	600 mm		
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1,6660 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	186 g		
Colour:	Brown		
Length (outside):	330 mm		
Width (outside):	212 mm		
Height (outside):	211 mm		
<b>Coding</b>			
	Expiry date:	Yes	Lot code: YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
<b>Tertiary packaging</b>			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,2000 KG		
Weight:	15 g		
Width:	400 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,4000 KG		
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	1,0400 PCE		
Weight:	456 g		
Surface:	1,13 m2		
Colour:	Brown		
Length:	1,170 mm		
Width:	970 mm		

## FOOD SAFETY / HACCP

<b>Microbiological hazards - specific control system</b>			
<b>Food Safety / HACCP: Remarks:</b>	<p>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.</p> <p>Please see above for Product Micro Monitoring</p>		
<b>Physical hazards - specific control system</b>			
<b>Sieves:</b>	Present Yes	<b>Mesh:</b> 8 mm	<b>Remarks</b> 8mm filter (for all boxed product) 3mm filter (for all product not being metal detected)
<b>Metal detection:</b>	Yes	<b>Ø control device:</b> 2 mm <b>Ø control device:</b> 2,5 mm <b>Ø control device:</b> 3 mm	Bag in box

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**LEGAL INFORMATION**

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098	
All products are conform to the European and National food legislation.		

**STATEMENT**

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