

**PRODUCT DATA SHEET**

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



Last changed on: 23.11.2020

**COUNTRY TASTE (TIGER PASTE) SG**

**MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10244300</b>
<b>Company</b>	<b>Product code</b>
CSM Global One	10244300
<b>Others</b>	
EAN code	5025183076388
CN code (EU)	2106909260

**NAME OF THE FOOD**

<b>Name of the food:</b>	Ready to use fluid paste for tiger appearance
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**PRODUCT DESCRIPTION**

A ready to use liquid Tiger bread decoration paste, for surface application on bread products.  
Contains RSPO SG certified Palm Oil

**GENERAL INFORMATION**

<b>Country of origin:</b>	United Kingdom
<b>Physical condition:</b>	Paste

**USER INSTRUCTION**

**General advice**  
Ready to use. Stir well before use. Coat on surface of bread or similar product before baking.

**SENSORIAL INFORMATION**

<b>Total product</b>			
<b>Taste:</b>	Neutral, Bland	<b>Odour:</b>	Odourless, neutral, Neutral
<b>Visual aspect:</b>	Liquid, Paste	<b>Colour:</b>	White, Cream colour
<b>Structure:</b>	Oily liquid		

**FORMULATION**

Ingredient	E-Number	%*
Rapeseed oil		80
Palm fat		8
Dried barley malt extract		4
Flour treatment agent		4
	Ascorbic acid	E 300 3
	L-Cysteine	E 920 < 1
Acidity regulator		2
	Diphosphates	E 450 2
* Rounded values. <i>The rounding is as follows:</i>		
	> 10 %:	Rounded at 5 %
	> 1 % - < 10 %:	Rounded at 1 %
	< 1 %:	< 1 %
		(12,4 %: 10 % and 12,5 %: 15 %)
		(2,4 %: 2 % and 2,5 %: 3 %)

**INGREDIENT DECLARATION**

Rapeseed oil; Palm fat; DRIED BARLEY MALT EXTRACT; Flour treatment agent: Ascorbic acid, L-Cysteine; Acidity regulator: Diphosphates.

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## NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	3.441 kJ	(836 kcal)
Fat:	90,1 g	
of which saturated fatty acids:	12,7 g	
of which mono unsaturated fatty acids:	53,2 g	
of which poly unsaturated fatty acids:	24,7 g	
Carbohydrate:	3,7 g	
of which sugars:	2,5 g	
Fibre:	0,1 g	
Protein:	0,2 g	
Salt (Na x 2.5):	1,7176 g	

## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	1,3 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	1,3 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	687,1 mg
Water:	0,3 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	No	Yes	Yes
Rye	No	No	No
Barley	Yes	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	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.			
<b>"May contain" allergens</b>			
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.

## 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					

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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		

*"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
<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 detectable				

## SHELF LIFE AND LOGISTICAL INFORMATION

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

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## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	10 kg	Weight gross:	10,416 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	14 PCE	Layers:	6 PCE
Weight net:	840 kg	Weight gross:	899 kg
		DU's per pallet:	84 PCE
		Total pallet height:	149,2 cm
<b>Primary packaging</b>			
Description:	Pail	Material:	PP
Quantity:	1,0000 PCE		
Weight:	346 g		
Colour:	Blue		
Height:	222 mm		
Description:	Lid	Material:	PP
Quantity:	1,0000 PCE		
Weight:	70 g		
Colour:	Blue		
Height:	15 mm		
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1 g		
Colour:	White		
Width:	170 mm		
Height:	170 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:	1,0000 PCE		
Weight:	456 g		
Surface:	1,13 m2		
Colour:	Brown		
Length:	1,170 mm		
Width:	970 mm		
Quantity:	1,0000 PCE		

## 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	Bag in box
<b>Ferrous:</b>		<b>Ø control device:</b> 2,5 mm	
<b>Non-ferrous:</b>		<b>Ø control device:</b> 3 mm	
<b>Stainless steel:</b>			

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**LEGAL INFORMATION**

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	2106909260	
All products are conform to the European and National food legislation.		

**STATEMENT**

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