

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 12.10.2021

R K D CLEAN PO SG

MATERIAL CODES**Article number**

CSM article number **10143689**

Company**Product code**

CSM Global One 10143689

Others

EAN code 5017495205259
CN code (EU) 19012000007010

NAME OF THE FOOD

Name of the food: Dough Conditioner

PRODUCT DESCRIPTION

A dough conditioner in powder form

GENERAL INFORMATION

Country of origin: United Kingdom

Physical condition: Powder

USER INSTRUCTION**Standard recipe**

Usage Rate
1-2% on flour weight

Recipe
Ingredients
White Tin

Flour 32 kg
Salt 640g
Yeast 750g
Rural Crusty 320g
Castle 500g
Water 19 kg

Bread Crusty Rolls
Flour 16 kg
Salt 320g
Yeast 500g
Rural Crusty 320g
Water 8 kg 750g

Yeast and water quantities are variable according to bakery requirements and conditions

Recommended dough temperature: 26-28 0C

High Speed
11 Watts hrs per kg
2-3 mins if no watt meter

Spiral
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

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SENSORIAL INFORMATION

Taste: Typical	Odour: Typical
Visual aspect: Powder	Colour: Cream colour
Structure: Free flowing powder	

INGREDIENT DECLARATION

Calcium sulphate; Wheat flour (Wheat flour; Calcium carbonate; Niacin; Iron; Thiamine); Palm fat; Rapeseed oil; Enzymes; Flour treatment agent: Ascorbic acid.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	909 kJ (217 kcal)
Fat:	10,1 g
of which saturated fatty acids:	6,3 g
of which mono unsaturated fatty acids:	2,6 g
of which poly unsaturated fatty acids:	0,9 g
Carbohydrate:	26,6 g
of which sugars:	0,2 g
Fibre:	1,4 g
Protein:	3,4 g
Salt (Na x 2.5):	0,019 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,1 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	21,0 mg
Minerals - Sodium:	7,6 mg
Water:	4,6 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	Yes
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	No	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	No	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: SOYA.

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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: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987

DIET INFORMATION

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

Total viable count:	/ g							Not applicable as product undergoes further processing ie baking
Salmonella:	/ 25 g							

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions

Shelf life after production: 183 Days
Storage temperature: < 20 °C
Storage advice: Ambient, Cool, Dry conditions

Storage conditions once opened (Lab simulation)

Storage temperature: < 20 °C
Storage advice: Ambient, Dry conditions, Do not freeze
Remarks: shelf life after opening: remainder of labelled life if kept cool and dry

Transport conditions

Transport temperature: < 20 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	25 kg	Weight gross:	25,2 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	5 PCE	Layers:	8 PCE
Weight net:	1.000 kg	Weight gross:	1.033 kg
		DU's per pallet:	40 PCE
		Total pallet height:	96 cm
Primary packaging			
Description:	Bag	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	167 g		
Colour:	Brown		
Width:	530 mm		
Height:	770 mm		
Secondary packaging			
Description:	LabelLabel	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1,5980 g		
Colour:	Yellow		
Width:	170 mm		
Height:	100 mm		
Coding			
	Expiry date:	Yes	Lot code: YDDPPBB
Tertiary packaging			
Description:	Sheet	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	203 g		
Width:	915 mm		
Description:	Sheet	Material:	LDPE, LLDPE
Quantity:	1,0000 PCE		
Weight:	62,85 g		
Colour:	Blue		
Width:	915 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,5000 KG		
Width:	500 mm		

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh:	Remarks
Metal detection:	Yes	2,4 mm	
Ferrous:		Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 3,0 mm	
Stainless steel:		Ø control device: 4,5 mm	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007010	
All products are conform to the European and National food legislation.		

STATEMENT

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