CSM Ingredients www.csmingredients.com		**Last changed on:**	07.07.2022
		Softex PO SG	

MATERIAL CODES

Article number	
CSM article number	**10144044**

Company	**Product code**
CSM Global One	10144044

Others	
EAN code	5059727003257
CN code (EU)	21069098497005

NAME OF THE FOOD

Name of the food:	Dough conditioner

PRODUCT DESCRIPTION

A fat based paste concentrate for the production of high quality, soft eating ferments.

GENERAL INFORMATION

Country of origin:	Great Britain	**Continent of origin:**	Europe
Physical condition:	Paste		

USER INSTRUCTION

Application
For professional use only.

Standard recipe

Recipe Soft rolls
Flour   16kg
Softex   1.6kg
Yeast   750g*
Water   9kg*

Recipe Danish Pastries
Flour   16kg
Softex   1.6kg
Yeast   750g*
Water   8.5kg*
Flex   8kg
Sugar   1.6kg

* 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

Soft Rolls: 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.

Danish Pastries: Work off immediately after mixing. Fold in pastry fat with 3 half turns, with no rest in between. To a final thickness of 5mm. Fill, shape and finish as desired. Prove for 30-35 minutes at 28-30°C, 65-75% RH. Bake for approx. 12-15 minutes at 225°C.

Working instructions	
Dosage:	10 % on flour
Dough temperature	26 - 28 °C

SENSORIAL INFORMATION

Taste:	Neutral, Without foreign taste	**Odour:**	Neutral, No foreign odours
Visual aspect:	Paste	**Colour:**	Off White
Structure:	Smooth, Homogeneous, Paste, No lumps		

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INGREDIENT DECLARATION

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

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.576 kJ	(624 kcal)
Fat:	61,0 g	
of which saturated fatty acids:	32,2 g	
of which mono unsaturated fatty acids:	22,2 g	
of which poly unsaturated fatty acids:	6,6 g	
Carbohydrate:	17,8 g	
of which sugars:	12,6 g	
Fibre:	0,2 g	
Protein:	0,7 g	
Salt (Na x 2.5):	14,372 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,4 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,4 g
Salt (NaCl):	14.566,1 mg
Minerals - Sodium:	5.748,9 mg
Water:	2,3 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	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, 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.

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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

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		

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

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.

Storage conditions once opened (Lab simulation)	
Storage temperature:	< 20 °C
Storage advice:	Ambient, 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:	12,5 kg	Weight gross:	12,7 kg	Number of pieces:	1 PCE

Pallet
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	16 PCE	Layers:	5 PCE	DU's per pallet:	80 PCE
Weight net:	1.000 kg	Weight gross:	1.041 kg	Total pallet height:	121,5 cm

Primary packaging
Description:	Bag	Material:	MDPE
Weight:	12,77 g		
Colour:	Blue, Transparent		
Width:	560 mm		
Height:	600 mm		

Secondary packaging
Description:	Label	Material:	Paper
Weight:	1,67 g		
Width:	170 mm		
Height:	100 mm		
Description:	Box	Material:	Corrugated board
Weight:	186 g		
Colour:	Brown		
Length:	330 mm		
Width:	212 mm		
Height:	211 mm		

Coding
		Expiry date:	Yes	Lot code:	YDDDLLTT (Year/Daycode/Productionline/Time of being packed or palletised)

Tertiary packaging
Description:	Pallet	Material:	Wood
Weight:	25.000 g		
Length:	1.200 mm		
Width:	1.000 mm		
Height:	160 mm		
Description:	Stretch foil	Material:	LLDPE
Weight:	15 g		
Width:	400 mm		
Description:	Sheet	Material:	Corrugated board
Weight:	456 g		
Colour:	Brown		
Length:	1.170 mm		
Width:	970 mm		

FOOD SAFETY / HACCP

Physical hazards - specific control system
	Present			Remarks
Sieves:	Yes	Mesh:	8 mm	8mm filter (for all boxed product) 3mm filter (for all product not being metal detected)
Metal detection:	Yes			Bag in box
Ferrous:		Ø control device:	2 mm	
Non-ferrous:		Ø control device:	2,5 mm	
Stainless steel:		Ø control device:	3 mm	

LEGAL INFORMATION

International ingredient numbering
Type	Number	Remarks
CN code (EU)	21069098497005	
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.

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Change:	Sustainability, Material codes