

## PRODUCT DATA SHEET

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



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<b>EAN code:</b>	5025183005326 5025183005326

### 2-WAY SAVOURY SCONE CONC

#### MATERIAL CODES

<b>Article number</b>	
CSM article number	<b>10140541</b>
<b>Company</b>	
CSM UNITED KINGDOM LTD CSM Global One	<b>Product code</b> FVL 10140541

#### NAME OF THE FOOD

<b>Name of the food:</b>	SAVOURY SCONE MIX
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#### PRODUCT DESCRIPTION

An aerated base mix for the production of savoury scones.
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#### GENERAL INFORMATION

<b>Country of origin:</b>	Great Britain
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#### USER INSTRUCTION

<b>Standard recipe</b>	
<p>RECIPE</p> <p>375g 2 Way Savoury Scone Concentrate 375g Nimbus Flour 323g Water</p> <p>METHOD</p> <p>Place flour and concentrate into a machine bowl fitted with a beater and blend for 2 minutes. Add water over 1 minute on first speed. Scrape down. Mix for 1 ½ minutes on first speed.</p> <p>Turn out onto bench, shape and rest for 10minutes.Cover with plastic. Roll out to 18mm thickness using boards. Rest for 5 minutes. Cover with plastic. Cut out scones and place on baking sheet. Rest for 15 minutes before baking.</p> <p>Bake at 225°C (435°F) for approximately 10 □ 12 minutes</p>	
<b>Working instructions</b>	
<b>Dosage:</b>	60 %

#### SENSORIAL INFORMATION

<b>Structure:</b>	Free flowing powder	<b>Colour:</b>	Off White
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#### INGREDIENT DECLARATION

<p><b>Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin); Lactose ( Milk);</b> Raising agent: Sodium carbonates (E 500), Diphosphates (E 450), Calcium phosphates (E 341); Vegetable fat: Palm; Vegetable oil: Rapeseed; Dextrose; Maize starch; Salt; <b>Buttermilk powder;</b> Emulsifier: Sodium stearoyl-2-lactylate (E 481), Mono- and diglycerides of fatty acids (E 471); <b>Soy flour.</b></p>
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#### NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>		
<b>Energy:</b>	1.694 kJ	(404 kcal)
<b>Fat:</b>	18,3 g	
of which safa:	6,9 g	
<b>Carbohydrate:</b>	51,9 g	
of which sugars (mono- and disaccharides):	19,0 g	
<b>Protein:</b>	7,2 g	
<b>Salt (Na x 2.5):</b>	7,294 g	

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## 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
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	Yes	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	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.			

## GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

## ORGANIC INFORMATION

Organic: No

## 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. [www.rsपो.info](http://www.rsपो.info).  
RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623

## DIET INFORMATION

Kosher: Yes - not certified  
Halal: Yes - not certified  
Suitable for (lacto ovo) vegetarians: Yes

## MICROBIOLOGICAL INFORMATION

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

## SHELF LIFE AND LOGISTICAL INFORMATION

**Storage conditions**  
Shelf life after production: 300 Days  
Storage temperature: < 20 °C  
Storage advice: Ambient, Cool, Dry conditions

## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	16 kg	Weight gross:	16,423 kg
		Number of pieces:	1 PCE
<b>Primary packaging</b>			
Description:	Bag	Material:	Paper
Description:	Sheet	Material:	Paper
<b>Secondary packaging</b>			
Description:	Glue		
Description:	Label	Material:	Paper

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### LEGAL INFORMATION

All products are conform to the European and National food legislation.

### STATEMENT

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