

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	31.12.2018
EAN code:	5025183037174 5025183037174 5025183037174

B PEPPER & S. SALT TIGER PASTE MB

MATERIAL CODES

Article number	
CSM article number	10141301
Company	Product code
CSM UNITED KINGDOM LTD	PBS
CSM MAGYARORSZÁG KFT.	7112061
CSM DEUTSCHLAND GMBH	5025183037174
CSM Global One	10141301
CSM POLSKA SP. Z O.O.	151150

NAME OF THE FOOD

Name of the food:	Paste with sea salt and black pepper for surface treatment of pastries
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PRODUCT DESCRIPTION

Ready to use liquid Tiger bread decoration paste with pepper and sea salt, for surface application on bread products.

GENERAL INFORMATION

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

USER INSTRUCTION

General advice
Stir well before use. Coat on surface of bread or similar product before baking
Application
Ready to use For professional use only.

SENSORIAL INFORMATION

Total product			
Taste:	Salty, Pepper	Odour:	Odourless, neutral
Visual aspect:	Viscous, Semi liquid, With little specs	Colour:	Cream colour
Structure:	Oily liquid, Small particles, Paste		

INGREDIENT DECLARATION

Rapeseed oil; Sea salt (10%); Palm fat; Black pepper (6,0%); Flour treatment agent: Ascorbic acid (E 300), L-Cysteine (E 920); Stabiliser: Diphosphates (E 450).
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NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	3.002 kJ (729 kcal)
Fat:	78,3 g
of which safa:	11,0 g
of which mufa:	45,9 g
of which pufo:	21,9 g
Carbohydrate:	2,3 g
of which sugars (mono- and disaccharides):	0,0 g
Fibre:	1,5 g
Protein:	0,9 g
Salt (Na x 2.5):	11,472 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which tfa:	0,4 g
Salt (NaCl):	9.993,0 mg
Minerals - Sodium:	4.588,6 mg
Water:	0,8 g

Article number: 10141301	Last changed on: 31.12.2018
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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	Yes
Wheat	No	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.			
"May contain" allergens			
May contain traces of: Egg, Gluten, 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.

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.
 RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: 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		

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
Total viable count:	/ 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
Staphylococcus aureus:	/ g	50				
Salmonella:	/25 g	Not applicable				

Article number: 10141301	Last changed on: 31.12.2018
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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	279 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:	Use the opened packaging quickly
Remarks:	Shelf Life after opening is not guaranteed
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	10 kg	Weight gross:	10,404 kg	Number of pieces: 1 PCE
Pallet				
Pallet type:	Pallet 1000 X 1200			
DU's per layer:	14 PCE	Layers:	6 PCE	DU's per pallet: 84 PCE
Weight net:	840 kg	Weight gross:	899 kg	Total pallet height: 149,2 cm
Primary packaging				
Description:	Pail	Material:	PP	
Quantity:	1,0000 PCE			
Weight:	329 g			
Colour:	Blue			
Height:	222 mm			
Description:	Lid	Material:	PP	
Quantity:	1,0000 PCE			
Weight:	73 g			
Colour:	Blue			
Coding				
	Expiry date:	Yes, BB/BBE/Use by	Lot code:	YDDDB (Year, Day, Batch)
Secondary packaging				
Description:	Label	Material:	Paper	
Quantity:	1,0000 PCE			
Weight:	1 g			
Colour:	White			
Width:	170 mm			
Height:	170 mm			
Coding				
	Expiry date:	Yes	Lot code:	YDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Tertiary packaging				
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:	1,0500 PCE			
Weight:	456 g			
Surface:	1,13 m2			
Colour:	Brown			
Length:	1.170 mm			
Width:	970 mm			

Article number: 10141301	Last changed on: 31.12.2018
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FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP: Remarks:	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. Please see above for Product Micro Monitoring		
Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 8 mm	Remarks
Metal detection: Ferrous: Non-ferrous: Stainless steel:	Yes	Ø control device: 2 mm Ø control device: 2,5 mm Ø control device: 3 mm	Bag in box

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069092	
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.