

PRODUCT DATA SHEET

CSM Bakery Solutions
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BLACK PEPPER & SEA SALT TIGER PASTE SG

MATERIAL CODES

| | |
|-----------------------|-----------------|
| Article number | |
| CSM article number | 10244297 |
| Company | |
| CSM Global One | 10244297 |
| Product code | |
| Others | |
| CN code (EU) | 2106909260 |

NAME OF THE FOOD

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

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: United Kingdom
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 | | |

FORMULATION

| Ingredient | E-Number | %* |
|-----------------------|---------------|-----------|
| Rapeseed oil | | 70 |
| Sea salt | | 10 |
| Palm fat | | 7 |
| Black pepper | | 6 |
| Flour treatment agent | | 4 |
| | Ascorbic acid | E 300 3 |
| | L-Cysteine | E 920 < 1 |
| Acidity regulator | | 2 |
| | Diphosphates | E 450 2 |

* Rounded values. The rounding is as follows: > 10 %: Rounded at 5 % (12,4 %: 10 % and 12,5 %: 15 %)
> 1 % - < 10 %: Rounded at 1 % (2,4 %: 2 % and 2,5 %: 3 %)
< 1 %: < 1 %

INGREDIENT DECLARATION

Rapeseed oil; Sea salt (10%); Palm fat; Black pepper (6,0%); Flour treatment agent: Ascorbic acid, L-Cysteine; Acidity regulator: Diphosphates.

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NUTRITIONAL INFORMATION

| Per 100 grams product | | |
|--|-----------|------------|
| Energy: | 2.999 kJ | (729 kcal) |
| Fat: | 78,3 g | |
| of which saturated fatty acids: | 11,1 g | |
| of which mono unsaturated fatty acids: | 46,1 g | |
| of which poly unsaturated fatty acids: | 21,5 g | |
| Carbohydrate: | 2,3 g | |
| of which sugars: | 0,0 g | |
| Fibre: | 1,5 g | |
| Protein: | 0,6 g | |
| Salt (Na x 2.5): | 11,4563 g | |

ADDITIONAL NUTRITIONAL INFORMATION

| Per 100 grams product | |
|---|------------|
| Fats of which trans unsaturated fatty acids: | 1,1 g |
| Fats of which animal derived trans fatty acids: | 0,0 g |
| Fats of which non-animal derived trans fatty acids: | 1,1 g |
| Salt (NaCl): | 9.993,0 mg |
| Minerals - Sodium: | 4.582,5 mg |
| Water: | 0,9 g |

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 | 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, GLUTEN, 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

| | | | |
|---------------------------------------|-----|---|----|
| 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 | | | | 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 detectable | | | | |

SHELF LIFE AND LOGISTICAL INFORMATION

| | |
|------------------------------|---|
| Storage conditions | |
| Shelf life after production: | 275 Days |
| Storage temperature: | < 20 °C |
| Storage advice: | Ambient, Store in a cool and dry place. |
| 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: | 346 g | | | | |
| Colour: | Blue | | | | |
| Height: | 222 mm | | | | |
| Description: | Lid | Material: | PP | | |
| Quantity: | 1,0000 PCE | | | | |
| Weight: | 70 g | | | | |
| Colour: | Blue | | | | |
| Height: | 15 mm | | | | |
| Secondary packaging | | | | | |
| Description: | Label | Material: | Paper | | |
| Quantity: | 1,0000 PCE | | | | |
| Weight: | 1 g | | | | |
| Colour: | White | | | | |
| Width: | 170 mm | | | | |
| Height: | 170 mm | | | | |
| 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: | 1,0000 PCE | | | | |
| Weight: | 456 g | | | | |
| Surface: | 1,13 m2 | | | | |
| Colour: | Brown | | | | |
| Length: | 1.170 mm | | | | |
| Width: | 970 mm | | | | |
| Quantity: | 1,0000 PCE | | | | |

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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 8mm filter (for all boxed product) 3mm filter (for all product not being metal detected) |
| 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) | 2106909260 | |
| All products are conform to the European and National food legislation. | | |

STATEMENT

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