PRODUCT DATA SHEET

Last changed on: EAN code:

08.05.2019 5000241986878 5000241986878

CHOC FUDGE BROWNIE MB

Bakerv Solutions

MATERIAL CODES		
Article number		
CSM article number	10141740	
Company	Product code	
CSM DEUTSCHLAND GMBH CSM Global One	5000241986878 10141740	

NAME OF THE FOOD

Name of the food:

Chocolate Brownie Mix

PRODUCT DESCRIPTION

CSM Bakery Solutions

www.csmbakerysolutions.com

A mix suitable for the production of chocolate brownies, requiring only the addition of water. Add nuts or chocolate chips as required.

GENERAL INFORMA	TION	
Country of origin:	Great Britain	
Physical condition:	Powder	
USER INSTRUCTION		

Standard recipe
Instructions for use
100% Dry mix 12.5kg
25% Water 3.125kg
25% Walnuts/Choc Chips 3.125kg
Add water to dry mix over 1 minute on low speed using beater.
Scrape down then mix for a further 1 minute on low speed.
Add walnuts/chocolate chips on low speed until fully distributed.
Scale at 7.5kg for 30 x 18 baking sheet and bake at 180°C for 30 to 40 minutes.
When cool finish with Crembel fudge icing and cut into slices.
SENSORIAL INFORMATION

BEITGOIT				
Taste:	Cocoa, Vanilla	Odour:	Cocoa, Vanilla	
Visual aspect:	Powder	Colour:	Brown	
Structure:	Free flowing powder			

INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); Palm fat; Rapeseed oil; Fat reduced cocoa powder (5,8%); Modified corn starch; EGG WHITE POWDER; Cocoa mass (0,6%); Salt; Flavouring (CONTAINS MILK); Dried glucose syrup; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Mono- and diglycerides of fatty acids; Raising agent: Sodium carbonates; SKIMMED MILK POWDER.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.906 kJ	(454 kcal)
Fat:	16,4 g	
of which saturated fatty acids:	6,4 g	
of which mono unsaturated fatty acids:	7,2 g	
of which poly unsaturated fatty acids:	2,7 g	
Carbohydrate:	69,1 g	
of which sugars (mono- and disaccharides):	52,1 g	
Fibre:	2,8 g	
Protein:	5,7 g	
Salt (Na x 2.5):	0,653 g	



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ADDITIONAL NUTRITIONAL INFORMATION

10141740

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	
Kamut	No	No	No	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	Yes	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)	Yes	Yes	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	5 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 t "May contain" allergens	han 10 mg/kg or 10 mg/liter expres	sed as SO2 need to be labelled.		
May contain traces of: Soy.				

GMO INFORMATION

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

ORGANI	IC INFORMATION					
Organic:	No					
SUSTAIN	NABILITY					
Туре:	Palm oil	Value:	100 %	Supply chain model:	Mass balance	
	in Model: Mass Balance. Contribu ber ID: 4-0764-16-000-00; RSPC					
DIET INF	FORMATION					
	r (lacto ovo) vegetarians:	No		le for coeliac diet:		No
Suitable for	r lacto vegetarians: r ovo vegetarians:	No No	Suitab	le for persons with cow's m	ilk protein allergy:	No
Suitable for	/ vegans:	No				I



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MICROBIOLOGICAL	. INFORMATION			
Total viable count: Salmonella: Salmonella:	/g /g /25g		Not applicable as product ur processing ie baking	ndergoes further
SHELF LIFE AND LO	OGISTICAL INFORMATIC	DN		
Storage conditions				
Shelf life after production:	300 Days			
Storage temperature:	< 20 °C			
Storage advice:	Ambient, Cool, Dry cond	itions		

Storage conditions once opened (La	b simulation)
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry conditions, Do not freeze
Remarks:	remainder of product life if kept cool & dry
Transport conditions	
Transport temperature:	< 20 °C

PACKAGING INFORMATION

Distribution unit					
	10.51		10 7 1		1 5 6 5
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:	7 PCE	Layers:	11 PCE	DU's per pallet:	77 PCE
Weight net:	962,5 kg	Weight gross:	1.002,9 kg	Total pallet height:	168,4 cm
Primary packaging					
Description:	Bag		Material:	Paper	
Quantity:	1,0000 PCE				
Weight:	186 g				
Colour:	White				
Width:	455 mm				
Height:	670 mm				
Secondary packagin	α				
Description:	Label		Material:	Paper	
Quantity:	1.0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	170 mm				
Height:	230 mm				
Description:	Label		Material:	Paper	
Quantity:	1,0000 PCE		Waterial.	Paper	
Weight:	1,6660 g				
Colour:	White				
Width:	170 mm				
Height:	100 mm				
-					
Coding		Expine data	Vee	Lot code:	YDDDPPBB
Tortiany packaging		Expiry date:	Yes	Lot code:	TUUUPPBB
Tertiary packaging Description:	Sheet		Material:	LDPE, LLDPE	
Quantity:	1.0010 PCE		wateria:	LDFE, LLDFE	
Weight:	62,85 g				
Colour:	62,85 g Blue				
Width:	Blue 915 mm				
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,5000 KG				
Width:	500 mm				

FOOD SAFETY / HACCP

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



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LEGAL INFORMATION

10141740

International ingredien	t numbering		
Туре	Number	Remarks	
CN code (EU)	19012000		
All products are conform	to the European and National for	od legislation.	

STATEMENT

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