

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 19.11.2019
EAN code: 5413321293726

PLANT TRIAL - Waldkorn® Oat Roll

MATERIAL CODES

Article number

CSM article number **10240085**

Company

Product code

CSM BENELUX BV

29372

NAME OF THE FOOD

Name of the food: Bread with wheat, oat and sesame, parbaked, quick frozen.

PRODUCT DESCRIPTION



Bakery product for all consumers (for exceptions, see ingredients and allergens lists).

GENERAL INFORMATION

Country of origin: Belgium

USER INSTRUCTION

Working instructions

Thawing:	Time: 20 - 23 min	Temperature: 30 °C
Baking (Traditional oven):	Time: 6 - 8 min	Temperature: 200 - 220 °C
Baking (Convection oven):	Time: 6 - 8 min	Temperature: 180 - 200 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	100 g	93 - 107 g		
Thickness:	50 mm	45 - 55 mm		
Circumference:	110 mm	103 - 117 mm		

SENSORIAL INFORMATION

Taste: Baked, Grains, Seeds	Odour: Baked
Visual aspect: Frozen	Colour: Light brown

INGREDIENT DECLARATION

WHEAT FLOUR(42%); Water(26%); OAT BRAN(8,1%); WHEAT GLUTEN(4,3%); WHEAT FIBRE(4,0%); OAT FLOUR(3,2%); OAT GRIT(2,7%); OAT FLAKES(2,1%); OAT KERNELS(1,6%); Yeast; WHEAT FLAKES(1,0%); Iodised salt (Salt; Potassium iodate); Sugar; SESAME OIL; Rapeseed oil; ROASTED SESAME; Flour treatment agent: Ascorbic acid.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.074 kJ	(255 kcal)
Fat:	3,4 g	
of which saturated fatty acids:	0,5 g	
of which mono unsaturated fatty acids:	1,3 g	
of which poly unsaturated fatty acids:	1,4 g	
Carbohydrate:	42,1 g	
of which sugars (mono- and disaccharides):	2,2 g	
Fibre:	7,1 g	
Protein:	10,4 g	
Salt (Na x 2.5):	0,992 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	985,4 mg
Minerals - Sodium:	396,8 mg
Water:	36,2 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	Yes	Yes
Barley	No	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	Yes	Yes
Kamut	No	No	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	Yes	Yes
Fish and products thereof	No	No	Yes
Peanuts and products thereof	No	No	Yes
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
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	Yes	Yes
Mustard and products thereof	No	Yes	Yes
Sesame and products thereof	Yes	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	Yes	Yes
Lupine and products thereof	No	Yes	Yes
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, Soya, Milk / Lactose, Nuts, Celery, Mustard, Lupine.			

GMO INFORMATION

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

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for vegans:	Yes		
<i>Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.</i>			

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				SP-VG M 008
E. coli:	/ g	50				AFNOR BRD 07/7 - 12/04
Moulds:	/ g	1 000				ISO 7954
Yeasts:	/ g	100 000				ISO 7954
Bacillus cereus:	/ g	100 000				ISO 7932
Staphylococcus aureus:	/ g	1 000				ISO 6888-2
Salmonella:	/25 g	Absent				ISO 6579:2002
Listeria monocytogenes:	/25 g	100				AFNOR SDP 07/4 - 09/98

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	-18 °C
Storage advice:	After thawing, do not refreeze.
Storage conditions after baking (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	20 - 23 °C
Storage advice:	After thawing, do not refreeze.
Transport conditions	
Transport temperature:	-18 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	2,500 kg	Weight gross:	2,891 kg	Number of pieces:	25 PCE
Pallet					
Pallet type:	Pallet Euro Wooden				
DU's per layer:	8 PCE	Layers:	7 PCE	DU's per pallet:	56 PCE
Weight net:	140,00 kg	Weight gross:	187,00 kg	Total pallet height:	192,10 cm
Primary packaging					
Description:	Bag	Material:	HDPE		
Quantity:	1,0000 PCE				
Weight:	16,2 g				
Colour:	Blue				
Width:	440 mm				
Height:	740 mm				
Secondary packaging					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	370 g				
Colour:	White				
Length (outside):	398 mm				
Width (outside):	298 mm				
Height (outside):	253 mm				
Description:	Tape	Material:	PP		
Quantity:	2,2250 G				
Weight:	2,22 g				
Colour:	Transparent				
Width:	48 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	2,49 g				
Colour:	White				
Width:	150 mm				
Height:	200 mm				
Coding					
Production date:	No	Expiry date:	DDMMYYYY HH MM		
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PCE				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	800 mm				
Height:	150 mm				
Description:	Sheet	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	103,5 g				
Colour:	Brown				
Length:	750 mm				
Width:	1.150 mm				
Description:	Label	Material:	Paper		
Quantity:	0,3998 PCE				
Weight:	2,49 g				
Colour:	White				
Width:	150 mm				
Height:	200 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,3490 KG				
Width:	500 mm				
Coding					
Production date:	SAP batch code	Expiry date:	Yes		
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				

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FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present		Remarks
Sieves:	Yes	Mesh: 4 mm	
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device: 3 mm	
Non-ferrous:		Ø control device: 4 mm	
Stainless steel:		Ø control device: 3,2 mm	
X - ray:	No		
Method of rejection:	Compressed air jet into locked bin		

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	19059030	
All products are conform to the European and National food legislation.		

STATEMENT

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