

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 05.12.2022

### Black Pepper & Sea Salt Tiger Paste PO SG

#### MATERIAL CODES

##### Article number

CSM article number **10204260**

##### Others

EAN code 4017040016867  
CN code (EU) 2106909260

#### NAME OF THE FOOD

**Name of the food:** Paste with sea salt and black pepper for surface treatment of bread products

#### 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:** Germany **Continent of origin:** Europe  
**Physical condition:** Paste

#### USER INSTRUCTION

##### General advice

Stir before use.  
Coat on surface of bread or similar product before baking.

##### Application

Ready to use  
For professional use only.

#### SENSORIAL INFORMATION

**Taste:** Salty, Pepper, Without foreign taste **Odour:** Salt, Pepper, No foreign odours  
**Visual aspect:** Paste, With little specs **Colour:** Grey  
**Structure:** Fluid, Viscous, Oily liquid

#### INGREDIENT DECLARATION

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

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

**Energy:** 2.998 kJ (728 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):** 11,4824 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):** 11.733,0 mg  
**Minerals - Sodium:** 4.593,0 mg  
**Water:** 0,9 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	No	Yes	Yes
Wheat	No	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	No
Hazelnuts	No	No	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	No	Yes
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 *	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 than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.

### "May contain" allergens

May contain traces of: GLUTEN.

Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

## 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](http://www.rspo.org).  
RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831156

## DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
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		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

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## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
E. coli:	/ 1 g	10				ISO 4831:2006-08, DIN EN ISO 16649-2:2009-12, AFNOR 3M-01/08-06/01:2009-8
Moulds:	/ g	500				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	500				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Bacillus cereus:	/ g	500				DIN EN ISO 7932:2005-03, ASU L 00.00-33:2006-09, ASU L01.00-72:2011-01
Staphylococcus aureus:	/ g	500				DIN EN ISO 6888-1:2003-12, ASU L 02.07-2:2003-12, ASU L00.00-55:2004-12, AFNOR 3M-01/09-04/03:2007-03
Salmonella:	/ 25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05
Clostridium perfringens:	/ g	10				DIN 10103:1993-08, ASU L 06.00-39:1994-05, Internal method
Anaerobic spore forming bacteria:	/ g	10				Internal method

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	364 Days
Storage temperature:	16 - 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
<b>Storage conditions once opened (Lab simulation)</b>	
Storage temperature:	< 20 °C
Storage advice:	Use the opened packaging quickly
<b>Transport conditions</b>	
Transport temperature:	< 20 °C

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## PACKAGING INFORMATION

Distribution unit					
Weight net:		5,000 kg	Weight gross:		5,218 kg
			Number of pieces:		1 PC
Pallet					
Pallet type:		Euro pallet			
DU's per layer:		18 PC	Layers:		6 PC
Weight net:		540 kg	Weight gross:		589 kg
			DU's per pallet:		108 PC
			Total pallet height:		131,4 cm
Primary packaging					
Description:		Flexible film	Material:		PET, CPP
Quantity:		11,1000 G			
Colour:		Transparent, Blue			
Length:		692 mm			
Width:		330 mm			
Description:		Pail	Material:		PP
Quantity:		1,0000 PC			
Weight:		183 g			
Colour:		White			
Height:		194 mm			
Coding					
			Expiry date:	Yes, BB/BBE/Use by	Lot code:
					YDDDB (Year, Day, Batch)
Secondary packaging					
Description:		Label	Material:		Paper
Quantity:		1,0000 PC			
Weight:		0,28 g			
Width:		50 mm			
Height:		60 mm			
Description:		Tray	Material:		Corrugated board
Quantity:		PC			
Weight:		659,86 g			
Colour:		Brown			
Length (outside):		1.196 mm			
Width (outside):		778 mm			
Height (outside):		88 mm			
Description:		Lid	Material:		PP
Quantity:		1,0000 PC			
Weight:		35 g			
Colour:		White			
Height:		19 mm			
Diameter:		222 mm			
Coding					
			Expiry date:	Yes	Lot code:
					YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Tertiary packaging					
Description:		Stretchwrap	Material:		LDPE
Quantity:		0,5400 KG			
Colour:		Transparent			
Description:		Sheet	Material:		LDPE
Quantity:		4,0000 PC			
Weight:		82,8 g			
Colour:		Transparent			
Length:		1.200 mm			
Width:		750 mm			
Description:		Sheet	Material:		Cardboard
Quantity:		1,0000 PC			
Weight:		280 g			
Colour:		Grey			
Length:		1.000 mm			
Width:		700 mm			
Description:		Label	Material:		Paper
Quantity:		2,0000 PC			
Weight:		2,6 g			
Colour:		White			
Width:		210 mm			
Height:		148,5 mm			

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### FOOD SAFETY / HACCP

#### Physical hazards - specific control system

Sieves:	Present Yes	Mesh: 2,0 mm	Remarks
Filters:	No		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

### 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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Last changed on: 05.12.2022  
Change: Shelf life and logistical information - Shelf life