

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on:	26.08.2019
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FRUFFI PLUS RASPBERRY FCL031 6 EM**MATERIAL CODES****Article number**

CSM article number **10153791**

Company**Product code**

CSM FRANCE SAS	34208
CSM DEUTSCHLAND GMBH	8711495255760
CSM UNITED KINGDOM LTD	EYA
CSM BENELUX BV	25576

NAME OF THE FOOD

Name of the food: Semi-finished fruit product for the baker's trade

PRODUCT DESCRIPTION

Improved quality ready to use fruitfilling with an optimal fruitcontent. Oven- and freeze stable.

GENERAL INFORMATION

Country of origin: The Netherlands

Physical condition: Viscous

USER INSTRUCTION**General advice**

To be dosed in and/or on pastry before and/or after baking. To be used in and/or on bavaroise, soft curd cheese, yellow cream etc.

SENSORIAL INFORMATION

Taste:	Raspberry	Odour:	Raspberry
Structure:	Viscous	Colour:	Typical

INGREDIENT DECLARATION

Raspberries 70%; Sugar; Modified starch; Water; Acidity regulator: Citric acid (E 330), Potassium citrates (E 332); Thickener: Agar (E 406); Natural raspberry flavouring with other natural flavourings; Preservative: Potassium sorbate (E 202); Firming agent: Calcium chloride (E 509).

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	545 kJ (129 kcal)
Fat:	0,2 g
of which saturated fatty acids:	0,0 g
of which mono unsaturated fatty acids:	0,0 g
of which poly unsaturated fatty acids:	0,1 g
Carbohydrate:	28,8 g
of which sugars (mono- and disaccharides):	24,0 g
Fibre:	3,2 g
Protein:	0,8 g
Salt (Na x 2.5):	0,0266 g

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	14,7 mg
Minerals - Sodium:	10,7 mg
Water:	66,6 g

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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	No	Yes
Oat	No	No	No
Spelt	No	No	No
Kamut	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	Yes	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	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	2 PPM *	No	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: -.

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.

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		

Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:	3,1	2,8 - 3,4		pH meter

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity: 20 °C:	1.250	750 - 1.750		TA.XT-plus P/100
Others				
Brix:	32,5 deg	29,5 - 35,5 deg		Refractometer 20 °C

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				
Enterobacteriaceae:	/ g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	180 Days
Storage temperature:	5 - 20 °C
Storage advice:	After opening, limited shelf life, Keep packaging closed during storage, Store the opened packaging cool and dry, consume quickly
Transport conditions	
Remarks:	Ambient

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PACKAGING INFORMATION

Distribution unit					
Weight net:	6 kg	Weight gross:	6,228 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet	Layers:	5 PCE	DU's per pallet:	100 PCE
DU's per layer:	20 PCE	Weight gross:	648 kg	Total pallet height:	112,5 cm
Weight net:	600 kg				
Primary packaging					
Description:	Pail	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	183 g				
Colour:	White				
Height:	194 mm				
Description:	Film	Material:	PET, Alox-PET, CPP		
Quantity:	9,6000 G				
Width:	333 mm				
Coding					
Other codes:	HH:MM, Bucket number	Expiry date:	DDMMYY	Lot code:	SAP batch code
Secondary packaging					
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	35 g				
Colour:	Red				
Height:	19 mm				
Diameter:	222 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	3 g				
Colour:	White				
Length:	110 mm				
Width:	110 mm				
Height:	257,35 mm				
Coding					
Name:	Yes	Supplier:	Yes	Material code:	Yes
Other codes:	EAN 128				
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:	Stretchwrap	Material:	LLDPE		
Quantity:	0,5000 KG				
Width:	500 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	2,0000 PCE				
Weight:	463 g				
Surface:	0,94 m2				
Colour:	Brown				
Length:	1,190 mm				
Width:	790 mm				
Description:	Sheet	Material:	HDPE		
Quantity:	1,0000 PCE				
Weight:	56 g				
Length:	1.400 mm				
Width:	1.500 mm				
Description:	Label	Material:	Paper		
Quantity:	2,0000 PCE				
Weight:	3,2012 g				
Colour:	White				
Width:	148 mm				
Height:	210 mm				
Coding					
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Other codes:	SSCC				

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FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh	Remarks
Metal detection:	No		
Ferrous:	Yes		
Non-ferrous:		∅ control device: 1,5 mm	
Stainless steel:		∅ control device: 2,0 mm	
		∅ control device: 3,0 mm	
Visual inspection:	Yes		IQF Fruit

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	20089949	
All products are conform to the European and National food legislation.		

STATEMENT

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