

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 05.12.2022

### FRUFFI PLUS RASPBERRY FCL031 6 EM

#### MATERIAL CODES

##### Article number

CSM article number **10153791**

##### Others

EAN code 8711495255760  
CN code (EU) 2007995099

#### NAME OF THE FOOD

Name of the food: Filling with raspberries and natural flavouring

#### 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

<b>Taste:</b> Raspberry	<b>Odour:</b> Raspberry
<b>Structure:</b> Viscous	<b>Colour:</b> Typical

#### INGREDIENT DECLARATION

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

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

<b>Energy:</b>	545 kJ	(129 kcal)
<b>Fat:</b>	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	
<b>Carbohydrate:</b>	28,8 g	
of which sugars:	24,0 g	
<b>Fibre:</b>	3,1 g	
<b>Protein:</b>	0,8 g	
<b>Salt (Na x 2.5):</b>	0,027 g	

#### ADDITIONAL NUTRITIONAL INFORMATION

##### Per 100 grams product

<b>Fats of which trans unsaturated fatty acids:</b>	0,0 g
<b>Fats of which animal derived trans fatty acids:</b>	0,0 g
<b>Fats of which non-animal derived trans fatty acids:</b>	0,0 g
<b>Salt (NaCl):</b>	16,5 mg
<b>Minerals - Sodium:</b>	11,0 mg
<b>Water:</b>	66,6 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>			
Wheat	No	Yes	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>			
Eggs and products thereof	No	No	Yes
<b>Fish and products thereof</b>			
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	Yes
<b>Milk and products thereof (including lactose)</b>			
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
<b>Celery and products thereof</b>			
Mustard and products thereof	No	No	No
<b>Sesame and products thereof</b>			
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 PPM *	No	Yes
<b>Lupine and products thereof</b>			
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		

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

## 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
<b>Rheology</b>				
<b>Others</b>				
Viscosity: 20 °C:	1.250	750 - 1.750		TA.XT-plus P/100
<b>Others</b>				
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

<b>Distribution unit</b>					
<b>Weight net:</b>	6 kg	<b>Weight gross:</b>	6,228 kg	<b>Number of pieces:</b>	1 PC
<b>Pallet</b>					
<b>Pallet type:</b>	Euro pallet	<b>Layers:</b>	5 PC	<b>DU's per pallet:</b>	100 PC
<b>DU's per layer:</b>	20 PC	<b>Weight net:</b>	600 kg	<b>Weight gross:</b>	648 kg
				<b>Total pallet height:</b>	112,5 cm
<b>Primary packaging</b>					
<b>Description:</b>	Pail	<b>Material:</b>	PP		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	183 g				
<b>Colour:</b>	White				
<b>Height:</b>	194 mm				
<b>Description:</b>	Flexible film	<b>Material:</b>	PET, CPP		
<b>Quantity:</b>	11,1000 G				
<b>Colour:</b>	Transparent, Blue				
<b>Length:</b>	692 mm				
<b>Width:</b>	330 mm				
<b>Coding</b>					
<b>Other codes:</b>	HH:MM, Bucket number	<b>Expiry date:</b>	DDMMYY	<b>Lot code:</b>	SAP batch code
<b>Secondary packaging</b>					
<b>Description:</b>	Lid	<b>Material:</b>	PP		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	35 g				
<b>Colour:</b>	Red				
<b>Height:</b>	19 mm				
<b>Diameter:</b>	222 mm				
<b>Description:</b>	Label	<b>Material:</b>	Paper		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	3,82 g				
<b>Colour:</b>	White				
<b>Width:</b>	110 mm				
<b>Height:</b>	257,35 mm				
<b>Coding</b>					
<b>Name:</b>	Yes	<b>Expiry date:</b>	DDMMYY	<b>Lot code:</b>	SAP batch code
<b>Other codes:</b>	EAN 128	<b>Supplier:</b>	Yes	<b>Material code:</b>	Yes
<b>Tertiary packaging</b>					
<b>Description:</b>	Pallet	<b>Material:</b>	Wood		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	25.000 g				
<b>Length:</b>	1.200 mm				
<b>Width:</b>	800 mm				
<b>Height:</b>	150 mm				
<b>Description:</b>	Stretchwrap	<b>Material:</b>	LDPE		
<b>Quantity:</b>	0,5000 KG				
<b>Colour:</b>	Transparent				
<b>Width:</b>	500 mm				
<b>Description:</b>	Sheet	<b>Material:</b>	Corrugated board		
<b>Quantity:</b>	2,0000 PC				
<b>Weight:</b>	463 g				
<b>Surface:</b>	0,94 m2				
<b>Colour:</b>	Brown				
<b>Length:</b>	1.190 mm				
<b>Width:</b>	790 mm				
<b>Description:</b>	Sheet	<b>Material:</b>	LDPE		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	56 g				
<b>Length:</b>	1.400 mm				
<b>Width:</b>	1.500 mm				
<b>Description:</b>	Label	<b>Material:</b>	Paper		
<b>Quantity:</b>	2,0000 PC				
<b>Weight:</b>	2,18 g				
<b>Width:</b>	148 mm				
<b>Height:</b>	210 mm				
<b>Coding</b>					
<b>Name:</b>	Yes	<b>Expiry date:</b>	DDMMYYYY	<b>Lot code:</b>	Batch number
<b>EAN:</b>	Yes	<b>Supplier:</b>	Yes	<b>Material code:</b>	Yes
<b>Other codes:</b>	SSCC				

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## FOOD SAFETY / HACCP

### Physical hazards - specific control system

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

## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	2007995099	

All products are conform to the European and National food legislation.

## STATEMENT

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Change: Allergens information