

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 26.08.2019
		EAN code: 8711495247062 8711495247062 8711495247062 8711495247062
FRUFFI PLUS APRICOT FCL011 6 EM		

MATERIAL CODES

Article number	
CSM article number	10153781
Company	Product code
CSM FRANCE SAS	34205
CSM BENELUX BV	24706
CSM AUSTRIA GMBH (old)	24706
CSM DEUTSCHLAND GMBH	8711495247062

NAME OF THE FOOD

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

Improved quality readymade fruit filling with maximum fruit content. Bake and freeze solid.

GENERAL INFORMATION

Country of origin:	The Netherlands
Physical condition:	Viscous

USER INSTRUCTION

General advice	
For use in or on the pastry before or after bakery. Can also be used in or on bavaoise, quar, cream yellow, etc.	

SENSORIAL INFORMATION

Taste:	Apricot	Odour:	Apricot
Structure:	Viscous	Colour:	Orange

INGREDIENT DECLARATION

Fruit: Apricots, Apricot puree, Concentrated apricot juice; Sugar; Water; Modified starch; Acidity regulator: Citric acid (E 330), Potassium citrates (E 332); Antioxidant: Ascorbic acid (E 300); Preservative: Potassium sorbate (E 202); Thickener: Agar (E 406); Firming agent: Calcium chloride (E 509); Natural flavouring.	
This product is prepared with 70 grams of fruit per 100 grams of product.	

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	556 kJ	(131 kcal)
Fat:	0,2 g	
of which saturated fatty acids:	0,0 g	
of which mono unsaturated fatty acids:	0,1 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	30,4 g	
of which sugars (mono- and disaccharides):	24,3 g	
Fibre:	1,3 g	
Protein:	0,8 g	
Salt (Na x 2.5):	0,0297 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	116,4 mg
Minerals - Sodium:	11,9 mg
Water:	67,2 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:	3,4	3,1 - 3,7		pH meter

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity: 20 °C:	1.375	1.000 - 1.750		TA.XT-plus P/100
Others				
Brix:	31 deg	28 - 34 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
Pallet		Number of pieces:	1 PCE
Pallet type:	Pallet Euro Wooden		
DU's per layer:	20 PCE	Layers:	5 PCE
Weight net:	600 kg	Weight gross:	648 kg
		DU's per pallet:	100 PCE
		Total pallet height:	112,5 cm
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	Expiry date:	DDMMYY
Other codes:	EAN 128	Supplier:	Yes
		Lot code:	SAP batch code
		Material code:	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:	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	Expiry date:	DDMMYYYY
EAN:	Yes	Supplier:	Yes
Other codes:	SSCC	Lot code:	Batch number
		Material code:	Yes

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FOOD SAFETY / HACCP

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

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	20085061	
All products are conform to the European and National food legislation.		

STATEMENT

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