

## PRODUCT DATA SHEET

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



Last changed on:	26.08.2019
EAN code:	8711495247772 8711495247772

### FRUFFI PLUS BANANA 6 EM

#### MATERIAL CODES

<b>Article number</b>	
CSM article number	<b>10153782</b>
<b>Company</b>	
CSM FRANCE SAS	34203
CSM DEUTSCHLAND GMBH	8711495247772
CSM BENELUX BV	24777

#### NAME OF THE FOOD

<b>Name of the food:</b>	Semi-finished fruit product for the baker's trade
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#### PRODUCT DESCRIPTION

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

<b>Country of origin:</b>	The Netherlands
<b>Physical condition:</b>	Viscous

#### USER INSTRUCTION

<b>General advice</b>	
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>	Banana	<b>Odour:</b>	Banana
<b>Structure:</b>	Viscous	<b>Colour:</b>	Yellowish

#### INGREDIENT DECLARATION

Banana puree 71%; Sugar; Water; Modified starch; Antioxidant: Ascorbic acid (E 300); Natural flavouring; Acidity regulator: Citric acid (E 330); Preservative: Potassium sorbate (E 202); Firming agent: Calcium chloride (E 509); Thickener: Agar (E 406).
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#### NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>		
<b>Energy:</b>	653 kJ	(154 kcal)
<b>Fat:</b>	0,1 g	
of which saturated fatty acids:	0,0 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,0 g	
<b>Carbohydrate:</b>	36,2 g	
of which sugars (mono- and disaccharides):	29,0 g	
<b>Fibre:</b>	1,3 g	
<b>Protein:</b>	0,8 g	
<b>Salt (Na x 2.5):</b>	0,0193 g	

#### ADDITIONAL NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>	
<b>Fats of which trans unsaturated fatty acids:</b>	0,0 g
<b>Salt (NaCl):</b>	10,6 mg
<b>Minerals - Sodium:</b>	7,7 mg
<b>Water:</b>	59,3 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>	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
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	No	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	No	No	Yes
<b>Milk and products thereof (including lactose)</b>	No	Yes	Yes
<b>Nuts and products thereof</b>	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
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	2 PPM *	No	Yes
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	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:	4,2	3,9 - 4,5		pH meter

## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Rheology</b>				
<b>Others</b>				
Viscosity: 20 °C:	1.375	1.000 - 1.750		TA.XT-plus P/100
<b>Others</b>				
Brix:	39 deg	36 - 42 deg		Refractometer 20 °C

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## MICROBIOLOGICAL INFORMATION

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

## SHELF LIFE AND LOGISTICAL INFORMATION

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

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	6 kg	Weight gross:	6,228 kg	Number of pieces:	1 PCE
<b>Pallet</b>					
Pallet type:	Pallet Euro Wooden				
DU's per layer:	20 PCE	Layers:	5 PCE	DU's per pallet:	100 PCE
Weight net:	600 kg	Weight gross:	648 kg	Total pallet height:	112,5 cm
<b>Primary packaging</b>					
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				
<b>Coding</b>					
Other codes:	HH:MM, Bucket number	Expiry date:	DDMMYY	Lot code:	SAP batch code
<b>Secondary packaging</b>					
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				
Description:	Label	Material:	Paper		
Quantity:	0,0100 PCE				
Weight:	3,2012 g				
Colour:	White				
Width:	148 mm				
Height:	210 mm				
<b>Coding</b>					
Name:	Yes	Expiry date:	DDMMYY	Lot code:	SAP batch code
Other codes:	EAN 128	Supplier:	Yes	Material code:	Yes
<b>Tertiary packaging</b>					
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:	Label	Material:	PE		
Quantity:	2,0000 PCE				
Colour:	White				
Width:	110 mm				
Height:	257,35 mm				
<b>Coding</b>					
Name:	Yes	Expiry date:	DDMMYYYY	Lot code:	Batch number
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Other codes:	SSCC				

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## FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh	Remarks
<b>Metal detection:</b>	No		
<b>Ferrous:</b>	Yes		
<b>Non-ferrous:</b>		Ø control device: 1,5 mm	
<b>Stainless steel:</b>		Ø control device: 2,0 mm	
		Ø control device: 3,0 mm	

## 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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