

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 26.08.2019
		EAN code: 8711495145993
JELFIX SPRAY SPECIAL STRAWB JS271 13 BIB		

MATERIAL CODES	
Article number	
CSM article number	10154163
Company	Product code
CSM BENELUX BV	14599

NAME OF THE FOOD	
Name of the food:	Strawberry glaze with natural flavouring

PRODUCT DESCRIPTION	
Ready to use glazing based on strawberry puree	

GENERAL INFORMATION	
Country of origin:	The Netherlands
Physical condition:	Liquid

USER INSTRUCTION	
General advice	
Put directly from packaging into spraying machine. Heat up until 80 - 85°C. and apply on pastry.	

SENSORIAL INFORMATION			
Taste:	Strawberry	Odour:	Strawberry
Structure:	Liquid	Colour:	Red

INGREDIENT DECLARATION	
Water; Sugar; Glucose Fructose syrup; Strawberry puree 6.0%; Acidity regulator: Citric acid, Potassium citrates; Gelling agent: Pectins, Locust bean gum; Colour: Carmine, Carotenes; Preservative: Potassium sorbate; Natural flavourings.	

NUTRITIONAL INFORMATION		
Per 100 grams product		
Energy:	651 kJ	(153 kcal)
Fat:	0,0 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	
Carbohydrate:	37,3 g	
of which sugars (mono- and disaccharides):	34,7 g	
Fibre:	0,6 g	
Protein:	0,1 g	
Salt (Na x 2.5):	0,0499 g	

ADDITIONAL NUTRITIONAL INFORMATION	
Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	3,8 mg
Minerals - Sodium:	20,0 mg
Water:	61,0 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	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Almonds	No	No	No
Hazelnuts	No	Yes	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	3 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:	No	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	No	Suitable for persons with lactose intolerance:	Yes
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for vegans:	No		

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:	11 cm	7 - 15 cm		Bostwick 100ml / 1 min
Others				
Brix:	39 deg	36 - 42 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:	365 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:	13 kg	Weight gross:	13,422 kg
Pallet		Number of pieces:	1 PCE
Pallet type:	Euro pallet		
DU's per layer:	20 PCE	Layers:	3 PCE
Weight net:	780 kg	Weight gross:	830 kg
		DU's per pallet:	60 PCE
		Total pallet height:	109,2 cm
Primary packaging			
Description:	Bag	Material:	LLDPE, EVOH
Quantity:	1,0000 PCE		
Weight:	50 g		
Colour:	Clear		
Width:	420 mm		
Height:	480 mm		
Coding			
Other codes:	HH:MM, Box number	Expiry date:	DDMMYY
		Lot code:	SAP batch code
Secondary packaging			
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	360 g		
Colour:	White		
Length (outside):	230 mm		
Width (outside):	188 mm		
Height (outside):	310 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:	1,0200 PCE		
Weight:	25.000 g		
Length:	1.200 mm		
Width:	800 mm		
Height:	150 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,5100 KG		
Width:	500 mm		
Description:	Label	Material:	Paper
Quantity:	60,0000 PCE		
Weight:	3 g		
Colour:	White		
Length:	170 mm		
Width:	240 mm		
Description:	Sheet	Material:	LDPE
Quantity:	1,0200 PCE		
Weight:	51,1 g		
Length:	1.400 mm		
Width:	1.500 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	3,0600 PCE		
Weight:	463 g		
Surface:	0,94 m2		
Colour:	Brown		
Length:	1.190 mm		
Width:	790 mm		
Description:	Label	Material:	Paper
Quantity:	2,0400 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 Yes	Mesh:	0,6 mm
Metal detection:	No	Ø control device:	
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
Visual inspection:	No		

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	20079933	
All products are conform to the European and National food legislation.		

STATEMENT

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