

PRODUCT DATA SHEETCSM Ingredients
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CONFI APRICOT B 15 EM**MATERIAL CODES****Article number**CSM article number **10152545****Others**EAN code 8711495255722
CN code (EU) 2007993980**NAME OF THE FOOD**

Name of the food: Apricot filling, flavoured

PRODUCT DESCRIPTION

Semi bakeproof fruitproduct, with apricots

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. Suitable for use in long preserved pastry.

SENSORIAL INFORMATIONTaste: Apricot
Structure: ViscousOdour: Apricot
Colour: Orange**INGREDIENT DECLARATION**

Sugar; Apricot puree 37%; Glucose Fructose syrup; Thickener: Pectins; Acidity regulator: Citric acid, Potassium citrates, Calcium citrates; Flavouring; Preservative: Potassium sorbate.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.124 kJ	(265 kcal)
Fat:	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	
Carbohydrate:	64,1 g	
of which sugars:	61,1 g	
Fibre:	1,6 g	
Protein:	0,5 g	
Salt (Na x 2.5):	0,082 g	

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	6,0 mg
Minerals - Sodium:	32,9 mg
Water:	33,0 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	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	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	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
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	6 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		

"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:	3,5	3,2 - 3,8		pH meter

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity: 20 °C:	378	225 - 530		TA.XT-plus P/25
Others				
Brix:	65,5 deg	62,5 - 68,5 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:	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:	15 kg	Weight gross:	15,457 kg	Number of pieces:	1 PC
Pallet					
Pallet type:	Euro pallet	Layers:	4 PC	DU's per pallet:	44 PC
DU's per layer:	11 PC	Weight gross:	705 kg	Total pallet height:	117,8 cm
Weight net:	660 kg				
Primary packaging					
Description:	Pail	Material:	PP		
Quantity:	1,0000 PC				
Weight:	379 g				
Colour:	White				
Height:	255 mm				
Description:	Flexible film	Material:	PET, CPP		
Quantity:	14,8000 G				
Colour:	Transparent, Blue				
Length:	692 mm				
Width:	330 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 PC				
Weight:	70 g				
Colour:	Yellow				
Height:	21,5 mm				
Diameter:	286 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PC				
Weight:	3,82 g				
Colour:	White				
Width:	110 mm				
Height:	257,35 mm				
Coding					
Name:	Yes	Expiry date:	DDMMYY	Lot code:	SAP batch code
Other codes:	EAN 128	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PC				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	800 mm				
Height:	150 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,5060 KG				
Colour:	Transparent				
Width:	500 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	463 g				
Surface:	0,94 m2				
Colour:	Brown				
Length:	1.190 mm				
Width:	790 mm				
Description:	Sheet	Material:	LDPE		
Quantity:	1,0000 PC				
Weight:	56 g				
Length:	1.400 mm				
Width:	1.500 mm				
Description:	Label	Material:	Paper		
Quantity:	2,0000 PC				
Weight:	2,18 g				
Width:	148 mm				
Height:	210 mm				
Coding					
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

	Present		Remarks
Sieves:	Yes	Mesh: 3,0 mm	
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:	No		

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	2007993980	

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

STATEMENT

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Change: Allergens information