

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 05.12.2022

### FRUFFI PLUS CHERRY FCL035 6 EM

#### MATERIAL CODES

##### Article number

CSM article number **10153784**

##### Others

EAN code 8711495255739  
CN code (EU) 2007995099

#### NAME OF THE FOOD

Name of the food: Cherry filling with natural flavouring

#### PRODUCT DESCRIPTION

Ready to use fruitfilling with cherries.

#### 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

Taste: Cherry  
Structure: Viscous  
Odour: Cherry  
Colour: Red

#### INGREDIENT DECLARATION

Fruit: Cherries, Concentrated cherry juice; Sugar; Water; Modified starch; Acidity regulator: Potassium citrates; Thickener: Agar; Preservative: Potassium sorbate; Natural flavouring; Firming agent: Calcium chloride.

This product is prepared with 75 grams of fruit per 100 grams of product.

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

|                                        |          |            |
|----------------------------------------|----------|------------|
| Energy:                                | 554 kJ   | (130 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:                          | 31,6 g   |            |
| of which sugars:                       | 27,1 g   |            |
| Fibre:                                 | 0,9 g    |            |
| Protein:                               | 0,1 g    |            |
| Salt (Na x 2.5):                       | 0,0257 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):                                        | 13,7 mg |
| Minerals - Sodium:                                  | 10,3 mg |
| Water:                                              | 67,3 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      |
| Khorasan wheat                                                          | 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              | 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 | 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 |                                                       |     |

"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: | 3,3    | 3,0 - 3,6 |               | 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:             | 35 deg | 32 - 38 deg   |               | Refractometer 20 °C |

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|-----------------|----------|------------------|------------|
| Article number: | 10153784 | Last changed on: | 05.12.2022 |
|-----------------|----------|------------------|------------|

### 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

|                              |                                                                                                                                     |
|------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| <b>Storage conditions</b>    |                                                                                                                                     |
| 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. |
| <b>Transport conditions</b>  |                                                                                                                                     |
| Remarks:                     | Ambient                                                                                                                             |

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## PACKAGING INFORMATION

### Distribution unit

Weight net: 6 kg Weight gross: 6,228 kg Number of pieces: 1 PC  
Pallet  
Pallet type: Euro pallet  
DU's per layer: 20 PC Layers: 5 PC DU's per pallet: 100 PC  
Weight net: 600 kg Weight gross: 648 kg Total pallet height: 112,5 cm

### Primary packaging

Description: Pail Material: PP  
Quantity: 1,0000 PC  
Weight: 183 g  
Colour: White  
Height: 194 mm  
Description: Flexible film Material: PET, CPP  
Quantity: 11,1000 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: 35 g  
Colour: Red  
Height: 19 mm  
Diameter: 222 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: 0,5000 KG  
Colour: Transparent  
Width: 500 mm  
Description: Sheet Material: Corrugated board  
Quantity: 2,0000 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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|-----------------|----------|------------------|------------|
| Article number: | 10153784 | Last changed on: | 05.12.2022 |
|-----------------|----------|------------------|------------|

### FOOD SAFETY / HACCP

#### Physical hazards - specific control system

| Sieves:            | Present | Mesh                     | Remarks   |
|--------------------|---------|--------------------------|-----------|
|                    | No      |                          |           |
| 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)                                                            | 2007995099 |         |
| All products are conform to the European and National food legislation. |            |         |

### STATEMENT

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|                  |             |
|------------------|-------------|
| Last changed on: | 05.12.2022  |
| Change:          | Formulation |