

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 05.12.2022

FRUFFI PLUS APRICOT FCL011 6 EM

MATERIAL CODES

Article number

CSM article number **10153781**

Others

EAN code 8711495247062
CN code (EU) 2007995099

NAME OF THE FOOD

Name of the food: Apricot filling with natural flavouring

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 bavaroise, quark, 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, Potassium citrates; Antioxidant: Ascorbic acid; Thickener: Agar; Preservative: Potassium sorbate; Firming agent: Calcium chloride; Natural flavouring.

This product is prepared with 70 grams of fruit per 100 grams of product.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	561 kJ	(132 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:	30,6 g	
of which sugars:	24,4 g	
Fibre:	1,3 g	
Protein:	0,9 g	
Salt (Na x 2.5):	0,031 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):	118,5 mg
Minerals - Sodium:	12,2 mg
Water:	66,9 g

FRUFFI PLUS APRICOT FCL011 6 EM

Article number: 10153781 Last changed on: 05.12.2022

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:	3,4	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

FRUFFI PLUS APRICOT FCL011 6 EM

Article number:	10153781	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

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

FRUFFI PLUS APRICOT FCL011 6 EM

Article number: 10153781 Last changed on: 05.12.2022

PACKAGING INFORMATION

Distribution unit

Weight net: 6 kg Weight gross: 6,228 kg Number of pieces: 1 PC

Pallet

Pallet type: Pallet Euro Wooden
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

FRUFFI PLUS APRICOT FCL011 6 EM

Article number:	10153781	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

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

Last changed on:	05.12.2022
Change:	Allergens information