

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 26.08.2019
		EAN code: 8711495251212 8711495212510
JELFIX RAPID APRICOT 15 EM		

MATERIAL CODES	
Article number	
CSM article number	10154173
Company	Product code
CSM DEUTSCHLAND GMBH	8711495251212
CSM ITALIA S.R.L.	4069
CSM BENELUX BV	25121

NAME OF THE FOOD	
Name of the food:	Semi-finished product for baker's trade

PRODUCT DESCRIPTION	
A very strong and fast jelling apricot jelly especially suitable for spraying machines.	

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

USER INSTRUCTION	
General advice	
After mixing with 20-60% water or fruitjuice heat up in a pan or spraying- machine and apply warm on the pastry.	

SENSORIAL INFORMATION			
Taste:	Apricot	Odour:	Apricot
Structure:	Liquid	Colour:	Yellow

INGREDIENT DECLARATION	
Sugar; Water; Glucose syrup; Gelling agent: Pectins (E 440), Locust bean gum (E 410); Acidity regulator: Citric acid (E 330), Potassium citrates (E 332); Flavouring; Preservative: Potassium sorbate (E 202); Colour: Paprika extract (E 160c), Carotenes (E 160a); Firming agent: Calcium chloride (E 509).	

NUTRITIONAL INFORMATION		
Per 100 grams product		
Energy:	1.016 kJ	(239 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:	58,5 g	
of which sugars (mono- and disaccharides):	47,2 g	
Fibre:	0,8 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,105 g	

ADDITIONAL NUTRITIONAL INFORMATION	
Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	0,3 mg
Minerals - Sodium:	41,8 mg
Water:	39,4 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:	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:	3,6	3,3 - 3,9		pH meter

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity: 20 °C:	250	100 - 400		TA.XT-plus P/25
Others				
Brix:	62 deg	59 - 65 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
Pallet		Number of pieces:	1 PCE
Pallet type:	Euro pallet		
DU's per layer:	11 PCE	Layers:	4 PCE
Weight net:	660 kg	Weight gross:	705 kg
		DU's per pallet:	44 PCE
		Total pallet height:	117,8 cm
Primary packaging			
Description:	Pail	Material:	PP
Quantity:	1,0000 PCE		
Weight:	374 g		
Colour:	White		
Height:	255 mm		
Description:	Film	Material:	PET, Alox-PET, CPP
Quantity:	12,8000 G		
Width:	333 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 PCE		
Weight:	73 g		
Colour:	Yellow		
Height:	21,5 mm		
Diameter:	286 mm		
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	5 g		
Colour:	White		
Length:	110 mm		
Width:	110 mm		
Height:	257,35 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:	1,0120 PCE		
Weight:	25.000 g		
Length:	1.200 mm		
Width:	800 mm		
Height:	150 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,5060 KG		
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	1,0120 PCE		
Weight:	463 g		
Surface:	0,94 m2		
Colour:	Brown		
Length:	1.190 mm		
Width:	790 mm		
Description:	Sheet	Material:	HDPE
Quantity:	1,0120 PCE		
Weight:	56 g		
Length:	1.400 mm		
Width:	1.500 mm		
Description:	Label	Material:	Paper
Quantity:	2,0240 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	Mesh:	0,6 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)	21069098	
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.