

PRODUCT DATA SHEET		
<b>CSM Bakery Solutions</b> www.csmbakerysolutions.com		Last changed on: 23.09.2019
		EAN code: 4017040887702
<b>JELFIX SPRAY APRICOT JS1515 13 BIB</b>		

MATERIAL CODES	
<b>Article number</b>	
CSM article number	<b>10154184</b>
<b>Company</b>	<b>Product code</b>
CSM DEUTSCHLAND GMBH CSM BENELUX BV	4017040887702 21052

NAME OF THE FOOD	
<b>Name of the food:</b>	Glaze with apricot taste

PRODUCT DESCRIPTION
Ready to use glazing with a apricot taste, especially suitable for sprayingmachines.

GENERAL INFORMATION	
<b>Country of origin:</b>	The Netherlands

USER INSTRUCTION	
<b>General advice</b>	
Pour directly from packaging into sprayingmachine or heat up in a pan. Heat up untill 80 - 85°C and apply on pastry. Température idéale d'application 80-85 ° C.	

SENSORIAL INFORMATION			
<b>Taste:</b>	Apricot	<b>Odour:</b>	Apricot
<b>Structure:</b>	Viscous	<b>Colour:</b>	Orange

INGREDIENT DECLARATION
Water; Sugar; Glucose syrup; Gelling agent: Pectins, Locust bean gum; Acidity regulator: Citric acid, Potassium citrates; Flavouring; Preservative: Potassium sorbate; Colour: Paprika extract, Carotenes; Firming agent: Calcium chloride.

NUTRITIONAL INFORMATION	
<b>Per 100 grams product</b>	
Energy:	716 kJ (168 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:	41,1 g
of which sugars (mono- and disaccharides):	33,1 g
Fibre:	0,7 g
Protein:	0,0 g
Salt (Na x 2.5):	0,0823 g

ADDITIONAL NUTRITIONAL INFORMATION	
<b>Per 100 grams product</b>	
Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	3,4 mg
Minerals - Sodium:	32,9 mg
Water:	57,2 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	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.			
<b>"May contain" allergens</b>			
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:	14	9 - 19		Posthumus
Others				
Brix:	42,5 deg	39,5 - 45,5 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

<b>Storage conditions</b>	
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
<b>Transport conditions</b>	
Remarks:	Ambient

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## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	13 kg	Weight gross:	13,422 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
Pallet type:	Pallet Euro Wooden		
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
<b>Primary packaging</b>			
Description:	Bag	Material:	LLDPE, EVOH
Quantity:	1,0000 PCE		
Weight:	50 g		
Colour:	Clear		
Width:	420 mm		
Height:	480 mm		
<b>Coding</b>			
Production date:	Freshness number	Expiry date:	DDMMYY
Other codes:	HH:MM, Box number	Lot code:	SAP batch code
<b>Secondary packaging</b>			
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		
<b>Coding</b>			
Name:	Yes	Expiry date:	DDMMYY
Other codes:	EAN 128	Supplier:	Yes
		Lot code:	SAP batch code
		Material code:	Yes
<b>Tertiary packaging</b>			
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		
<b>Coding</b>			
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		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

## LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098	
All products are conform to the European and National food legislation.		

## STATEMENT

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