

**PRODUCT DATA SHEET****CSM Ingredients**  
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Last changed on: 05.12.2022

**FRUFFI PLUS APPLE FCL005 6 EM****MATERIAL CODES****Article number**CSM article number **10153778****Others**EAN code 8711495256392  
CN code (EU) 20089949**NAME OF THE FOOD****Name of the food:** Apple filling**PRODUCT DESCRIPTION**

Improved quality ready to use fruit filling, prepared with an optimal percentage of fresh apple pieces. Oven - and freeze stable.

**GENERAL INFORMATION****Country of origin:** The Netherlands**Physical condition:** Viscous**USER INSTRUCTION****General advice**

To be dosed in or on pastry before or after baking. To be used in or on bavaroise, soft curd cheese, yellow cream, etc.

**SENSORIAL INFORMATION****Taste:** Apple **Odour:** Apple  
**Structure:** Viscous **Colour:** Typical**INGREDIENT DECLARATION**

Apples 79%; Sugar; Water; Modified starch; Acidity regulator: Citric acid, Potassium citrates; Antioxidant: Ascorbic acid; Natural apple flavouring; Firming agent: Calcium chloride; Preservative: Potassium sorbate; Thickener: Agar.

**NUTRITIONAL INFORMATION****Per 100 grams product**

<b>Energy:</b>	442 kJ	(104 kcal)
<b>Fat:</b>	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	
<b>Carbohydrate:</b>	24,6 g	
of which sugars:	22,1 g	
<b>Fibre:</b>	1,3 g	
<b>Protein:</b>	0,2 g	
<b>Salt (Na x 2.5):</b>	0,018 g	

**ADDITIONAL NUTRITIONAL INFORMATION****Per 100 grams product**

<b>Fats of which trans unsaturated fatty acids:</b>	0,0 g
<b>Fats of which animal derived trans fatty acids:</b>	0,0 g
<b>Fats of which non-animal derived trans fatty acids:</b>	0,0 g
<b>Salt (NaCl):</b>	6,1 mg
<b>Minerals - Sodium:</b>	7,1 mg
<b>Water:</b>	72,7 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>			
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
<b>Crustaceans and products thereof</b>			
Eggs and products thereof	No	No	Yes
<b>Fish and products thereof</b>			
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	Yes
<b>Milk and products thereof (including lactose)</b>			
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
<b>Celery and products thereof</b>			
Mustard and products thereof	No	No	No
<b>Sesame and products thereof</b>			
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	1 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

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for ovo vegetarians:	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
<b>Rheology</b>				
<b>Others</b>				
Viscosity: 20 °C:	1.500	1.000 - 2.000		TA.XT-plus P/100
<b>Others</b>				
Brix:	26 deg	23 - 29 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:	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

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
<b>Weight net:</b>	6 kg	<b>Weight gross:</b>	6,228 kg	<b>Number of pieces:</b>	1 PC
<b>Pallet</b>					
<b>Pallet type:</b>	Euro pallet	<b>Layers:</b>	5 PC	<b>DU's per pallet:</b>	100 PC
<b>DU's per layer:</b>	20 PC	<b>Weight net:</b>	600 kg	<b>Weight gross:</b>	648 kg
<b>Weight net:</b>	600 kg	<b>Weight gross:</b>	648 kg	<b>Total pallet height:</b>	112,5 cm
<b>Primary packaging</b>					
<b>Description:</b>	Pail	<b>Material:</b>	PP		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	183 g				
<b>Colour:</b>	White				
<b>Height:</b>	194 mm				
<b>Description:</b>	Flexible film	<b>Material:</b>	PET, CPP		
<b>Quantity:</b>	11,1000 G				
<b>Colour:</b>	Transparent, Blue				
<b>Length:</b>	692 mm				
<b>Width:</b>	330 mm				
<b>Coding</b>					
<b>Other codes:</b>	HH:MM, Bucket number	<b>Expiry date:</b>	DDMMYY	<b>Lot code:</b>	SAP batch code
<b>Secondary packaging</b>					
<b>Description:</b>	Lid	<b>Material:</b>	PP		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	35 g				
<b>Colour:</b>	Red				
<b>Height:</b>	19 mm				
<b>Diameter:</b>	222 mm				
<b>Description:</b>	Label	<b>Material:</b>	Paper		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	3,82 g				
<b>Colour:</b>	White				
<b>Width:</b>	110 mm				
<b>Height:</b>	257,35 mm				
<b>Coding</b>					
<b>Name:</b>	Yes	<b>Expiry date:</b>	DDMMYY	<b>Lot code:</b>	SAP batch code
<b>Other codes:</b>	EAN 128	<b>Supplier:</b>	Yes	<b>Material code:</b>	Yes
<b>Tertiary packaging</b>					
<b>Description:</b>	Label	<b>Material:</b>	Paper		
<b>Quantity:</b>	2,0000 PC				
<b>Weight:</b>	2,18 g				
<b>Width:</b>	148 mm				
<b>Height:</b>	210 mm				
<b>Description:</b>	Pallet	<b>Material:</b>	Wood		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	25.000 g				
<b>Length:</b>	1.200 mm				
<b>Width:</b>	800 mm				
<b>Height:</b>	150 mm				
<b>Description:</b>	Stretchwrap	<b>Material:</b>	LDPE		
<b>Quantity:</b>	0,5000 KG				
<b>Colour:</b>	Transparent				
<b>Width:</b>	500 mm				
<b>Description:</b>	Sheet	<b>Material:</b>	LDPE		
<b>Quantity:</b>	1,0000 PC				
<b>Weight:</b>	56 g				
<b>Length:</b>	1.400 mm				
<b>Width:</b>	1.500 mm				
<b>Coding</b>					
<b>Name:</b>	Yes	<b>Expiry date:</b>	DDMMYYYY	<b>Lot code:</b>	Batch number
<b>EAN:</b>	Yes	<b>Supplier:</b>	Yes	<b>Material code:</b>	Yes
<b>Other codes:</b>	SSCC				

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## FOOD SAFETY / HACCP

### Physical hazards - specific control system

Sieves:	Present	Mesh	Remarks
Metal detection:	No		
Ferrous:	Yes		
Non-ferrous:		Ø control device: 1,5 mm	
Stainless steel:		Ø control device: 2,0 mm	
		Ø control device: 3,0 mm	
Visual inspection:	Yes		Fruit

## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	20089949	

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

## STATEMENT

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Change: Allergens information