

PRODUCT DATA SHEET**CSM Bakery Solutions**
www.csmbakerysolutions.com**Last changed on:** 02.10.2017
EAN code: 3040409301305
3040409301305
8711495301269**NAP'FIX APRICOT J173 8 EM****MATERIAL CODES****Article number**CSM article number **10168731****Company****Product code**CSM FRANCE SAS 30130
CSM DEUTSCHLAND GMBH 3040409301305
CSM BENELUX BV 30130**NAME OF THE FOOD****Name of the food:** Semi-finished fruit product for the baker's trade**PRODUCT DESCRIPTION**

An ideal product for glazing pastries

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

Add 30-60% water. Heat up to 85 degrees, and apply.

SENSORIAL INFORMATION**Taste:** Apricot**Odour:** Apricot**Structure:** Viscous**Colour:** Orange**INGREDIENT DECLARATION**

Glucose Fructose syrup; Sugar; Water; Fruit: Apricot puree 12%; Acidity regulator: Citric acid (E 330), Potassium phosphates (E 340), Potassium citrates (E 332); Gelling agent: Pectins (E 440); Preservative: Potassium sorbate (E 202).

NUTRITIONAL INFORMATION**Per 100 grams product****Energy:** 1.087 kJ (256 kcal)
Fat: 0,0 g
of which safa: 0,0 g
of which mufa: 0,0 g
of which pufa: 0,0 g
Carbohydrate: 62,6 g
of which sugars (mono- and disaccharides): 54,3 g
Fibre: 1,3 g
Protein: 0,1 g
Salt (Na x 2.5): 0,069 g**ADDITIONAL NUTRITIONAL INFORMATION****Per 100 grams product****Fats of which tfa:** 0,0 g
Salt (NaCl): 0,2 mg
Minerals - Sodium: 27,7 mg
Water: 34,8 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
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
Celery and products thereof	No	No	Yes
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	6 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'.			
Allergens according LEDA			
Gluten	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	No	No	No
Egg	No	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soy	No	Yes	Yes
Milk	No	Yes	Yes
Nuts	No	Yes	Yes
Almonds	No	No	No
Hazelnut	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	No	No	Yes
Mustard	No	No	No
Sesame	No	No	No
Sulphite	6 PPM	No	Yes
Lupine	No	No	No
Molluscs	No	No	No
Lactose	No	Yes	Yes
Cocoa	No	Yes	Yes
Glutamate (E 620 - E 625)	No	No	Yes
Chicken meat	No	No	No
Coriander	No	Yes	Yes
Corn	No	Yes	Yes
Legumes	No	Yes	Yes
Beef	No	No	No
Pork	No	No	No
Carrot	No	Yes	Yes

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

ORGANIC INFORMATION

Organic: No

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DIET INFORMATION

Kosher:	Yes - certified	Suitable for Coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH:	3,4	3,1 - 3,7		pH meter

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Others				
Viscosity: 20 °C:	400	200 - 600		TA.XT-plus P/25
Viscosity: 20 °C:	260	220 - 300		Penetrometer
Others				
Brix:	65 deg	62 - 68 deg		Refractometer

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:	450 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:	8 kg	Weight gross:	8,317 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet Euro Wooden				
DU's per layer:	13 PCE	Layers:	6 PCE	DU's per pallet:	78 PCE
Weight net:	624 kg	Weight gross:	669 kg	Total pallet height:	127,2 cm
Primary packaging					
Description:	Pail		Material:	PP	
Quantity:	1,0000 PCE				
Weight:	225 g				
Colour:	White				
Height:	187 mm				
Diameter bottom:	227 mm				
Description:	Film		Material:	PET, PE	
Quantity:	9,6000 G				
Width:	333 mm				
Coding					
		Expiry date:	DDMMYYYY	Lot code:	SAP batch code
Other codes:	HH:MM, Bucket number		Material code:	Yes	
Secondary packaging					
Description:	Lid		Material:	PP	
Quantity:	1,0000 PCE				
Weight:	60 g				
Colour:	Orange				
Description:	Label		Material:	Paper	
Quantity:	1,0000 PCE				
Weight:	4 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Quantity:	1,0140 PCE				
Weight:	16,91 kg				
Length:	1.200 mm				
Width:	800 mm				
Height:	145 mm				
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,5070 KG				
Width:	500 mm				
Description:	Sheet		Material:	Corrugated board	
Quantity:	6,0840 PCE				
Weight:	463 g				
Surface:	0,94 m2				
Colour:	Brown				
Length:	1.190 mm				
Width:	790 mm				
Description:	Sheet		Material:	HDPE	
Quantity:	1,0140 PCE				
Weight:	56 g				
Length:	1.400 mm				
Width:	1.500 mm				
Description:	Label		Material:	Paper	
Quantity:	2,0280 PCE				
Weight:	3,2012 g				
Colour:	White				
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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FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present		Remarks
Sieves:	Yes	Mesh: 1,4 mm	
Metal detection:	Yes		
Ferrous:		∅ control device: 1,5 mm	
Non-ferrous:		∅ control device: 2,0 mm	
Stainless steel:		∅ control device: 3,0 mm	
Visual inspection:	No		

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	20085061	

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

STATEMENT

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