

## PRODUCT DATA SHEET

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



Last changed on:	09.10.2019
EAN code:	3040409302449 3040409302449

### ROYAL FLAV STRAWBERRY AR 16 EM

#### MATERIAL CODES

##### Article number

CSM article number **10166491**

##### Company

CSM BENELUX BV  
CSM DEUTSCHLAND GMBH

##### Product code

30244  
3040409302449

#### NAME OF THE FOOD

Name of the food: Fruit gel with strawberry taste

#### PRODUCT DESCRIPTION

An ideal product for glazing pastries with strawberry taste.

#### GENERAL INFORMATION

Country of origin: The Netherlands

#### 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.  
Maximum dosage: 83,3% according to European regulations

#### SENSORIAL INFORMATION

<b>Taste:</b>	Strawberry	<b>Odour:</b>	Strawberry
<b>Structure:</b>	Viscous	<b>Colour:</b>	Red

#### INGREDIENT DECLARATION

Glucose Fructose syrup; Water; Sugar; Apricot puree 8,0%; Gelling agent: Pectins, Sodium alginate; Acidity regulator: Citric acid, Sodium citrates; Colour: Carmine, Carotenes; Flavouring; Firming agent: Calcium chloride.

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

Energy:	1.063 kJ	(250 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:	61,7 g	
of which sugars (mono- and disaccharides):	52,0 g	
Fibre:	0,8 g	
Protein:	0,1 g	
Salt (Na x 2.5):	0,1743 g	

#### ADDITIONAL NUTRITIONAL INFORMATION

##### Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	1,6 mg
Minerals - Sodium:	69,7 mg
Water:	36,7 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
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	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.			
<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:	No	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	No	Suitable for persons with lactose intolerance:	Yes
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for vegans:	No		
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
<b>Rheology</b>				
<b>Others</b>				
Viscosity: 20 °C:	450	250 - 650		TA.XT-plus P/25
Viscosity: 20 °C:	315	240 - 390		Penetrometer
<b>Others</b>				
Brix:	63 deg	60 - 66 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:	16 kg	Weight gross:	16,457 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
Pallet type:	Euro pallet		
DU's per layer:	11 PCE	Layers:	4 PCE
Weight net:	704 kg	Weight gross:	744 kg
		DU's per pallet:	44 PCE
		Total pallet height:	117,8 cm
<b>Primary packaging</b>			
Description:	Pail	Material:	PP
Quantity:	1,0000 PCE		
Weight:	374 g		
Colour:	Yellow		
Height:	255 mm		
Description:	Film	Material:	PET, Alox-PET, CPP
Quantity:	12,8000 G		
Width:	333 mm		
<b>Coding</b>			
	Expiry date:	DDMMYYYY	Lot code: SAP batch code
Other codes:	HH:MM, Bucket number	Material code:	Yes
<b>Secondary packaging</b>			
Description:	Lid	Material:	PP
Quantity:	1,0000 PCE		
Weight:	73 g		
Colour:	Red		
Height:	21,5 mm		
Diameter:	286 mm		
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	3 g		
Colour:	White		
Length:	140 mm		
Width:	180 mm		
<b>Tertiary packaging</b>			
Description:	Pallet	Material:	Wood
Quantity:	1,0120 PCE		
Weight:	16,91 kg		
Length:	1,200 mm		
Width:	800 mm		
Height:	145 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:	Label	Material:	Paper
Quantity:	2,0240 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

## FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Sieves:	Yes	Mesh: 1,4 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		

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**LEGAL INFORMATION**

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	20085069	
All products are conform to the European and National food legislation.		

**STATEMENT**

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