

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 05.08.2020

NAP'FIX NEUTRAL J587 16 EM

MATERIAL CODES

Article number	
CSM article number	10169751
Company	
	Product code
CSM FRANCE SAS	30136
CSM DEUTSCHLAND GMBH	3040409301367
CSM BENELUX BV	30136
Others	
EAN code	3040409301367
CN code (EU)	2106909842

NAME OF THE FOOD

Name of the food:	Concentrated neutral gel
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PRODUCT DESCRIPTION

Jelly product. Suitable for sprayingmachines.

GENERAL INFORMATION

Country of origin:	The Netherlands
Physical condition:	Liquid

USER INSTRUCTION

General advice	
Directions for use: Add 30-60% water. Heat up to 85 degrees, and apply.	

SENSORIAL INFORMATION

Taste:	Neutral	Odour:	Neutral
Structure:	Liquid	Colour:	Transparent

INGREDIENT DECLARATION

Glucose Fructose syrup; Water; Sugar; Gelling agent: Pectins; Acidity regulator: Citric acid, Potassium phosphates; Preservative: Potassium sorbate; Flavouring.
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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.088 kJ	(256 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:	62,8 g	
of which sugars:	54,6 g	
Fibre:	0,9 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,086 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Salt (NaCl):	2,7 mg
Minerals - Sodium:	34,2 mg
Water:	34,9 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	7 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

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		
<i>"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.</i>			

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
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
Others				
Brix:	65 deg	62 - 68 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:	540 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:	16 kg	Weight gross:	16,457 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet	Layers:	4 PCE	DU's per pallet:	44 PCE
DU's per layer:	11 PCE	Weight gross:	749 kg	Total pallet height:	117,8 cm
Weight net:	704 kg				
Primary packaging					
Description:	Pail	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	379 g				
Colour:	White				
Height:	255 mm				
Description:	Flexible film	Material:	PET, CPP		
Quantity:	14,8000 G				
Colour:	Transparent, Blue				
Width:	330 mm				
Coding					
		Expiry date:	DDMMYYYY	Material code:	Yes
Other codes:	HH:MM, Bucket number, Mix number				
Secondary packaging					
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	70 g				
Colour:	Yellow				
Height:	21,5 mm				
Diameter:	286 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	3 g				
Colour:	White				
Width:	140 mm				
Height:	180 mm				
Coding					
Name:	Yes	Expiry date:	YYYYMMDD	Lot code:	SAP batch code
Other codes:	EAN 13, EAN 128	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PCE				
Weight:	25.000 g				
Length:	1,200 mm				
Width:	800 mm				
Height:	150 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,5060 KG				
Colour:	Transparent				
Width:	500 mm				
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	463 g				
Surface:	0,94 m2				
Colour:	Brown				
Length:	1.190 mm				
Width:	790 mm				
Description:	Sheet	Material:	HDPE		
Quantity:	1,0000 PCE				
Weight:	56 g				
Length:	1.400 mm				
Width:	1.500 mm				
Description:	Label	Material:	Paper		
Quantity:	2,0000 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: 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)	2106909842	
All products are conform to the European and National food legislation.		

STATEMENT

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Change:	User instruction, Material codes