

**PRODUCT DATA SHEET**

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



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**JELFIX SPECIAL APRICOT J150 7 EM****MATERIAL CODES****Article number**

CSM article number **10142787**

**Company****Product code**

CSM UNITED KINGDOM LTD	EEE
CSM BENELUX BV	26570
CSM Global One	10142787

**NAME OF THE FOOD**

**Name of the food:** Semi-finished fruit product for baker's trade

**PRODUCT DESCRIPTION**

An ideal product for glazing and/or filling of all kinds of pastry.

**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.

**SENSORIAL INFORMATION**

<b>Taste:</b> Apricot	<b>Odour:</b> Apricot
<b>Structure:</b> Liquid	<b>Colour:</b> Orange

**INGREDIENT DECLARATION**

Sugar; Water; Apricot puree 10%; Glucose Fructose syrup; Gelling agent: Pectins (E 440); Acidity regulator: Citric acid (E 330), Potassium citrates (E 332).

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

<b>Energy:</b>	1.123 kJ	(264 kcal)
<b>Fat:</b>	0,0 g	
<b>of which safa:</b>	0,0 g	
<b>Carbohydrate:</b>	64,8 g	
<b>of which sugars (mono- and disaccharides):</b>	63,2 g	
<b>Protein:</b>	0,1 g	
<b>Salt (Na x 2.5):</b>	0,0670 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>	No	Yes	Yes
Wheat		Yes	Yes
Rye		No	No
Barley		No	Yes
Oat		No	No
Spelt		No	No
Kamut		No	No
<b>Crustaceans and products thereof</b>		No	No
<b>Eggs and products thereof</b>		Yes	Yes
<b>Fish and products thereof</b>		No	No
<b>Peanuts and products thereof</b>		No	No
<b>Soybeans and products thereof</b>		Yes	Yes
<b>Milk and products thereof (including lactose)</b>		Yes	Yes
<b>Nuts and products thereof</b>		Yes	Yes
Almonds		No	No
Hazelnuts		Yes	Yes
Walnuts		No	No
Cashew		No	No
Pecan nuts		No	No
Brazil nuts		No	No
Pistachio nuts		No	No
Macadamia/Queensland nuts		No	No
<b>Celery and products thereof</b>		No	Yes
<b>Mustard and products thereof</b>		No	No
<b>Sesame and products thereof</b>		No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	6 PPM *	No	Yes
<b>Lupine and products thereof</b>		No	No
<b>Molluscs and products thereof</b>		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.

## ORGANIC INFORMATION

Organic: No

## DIET INFORMATION

Kosher: Yes - not certified  
 Halal: Yes - not certified  
 Suitable for (lacto ovo) vegetarians: Yes

## 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
<b>Rheology</b>				
Viscosity: 20 °C:	325	100 - 550		TA.XT-plus P/25
<b>Others</b>				
Brix:	67 deg	64 - 70 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:	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

## PACKAGING INFORMATION

Distribution unit			
Weight net:	7 kg	Weight gross:	7,228 kg
		Number of pieces:	1 PCE
Primary packaging			
Description:	Pail	Material:	PP
Description:	Film	Material:	PET, PE
Secondary packaging			
Description:	Lid	Material:	PP
Description:	Label	Material:	Paper

## LEGAL INFORMATION

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

## STATEMENT

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