

PRODUCT DATA SHEET

CSM Ingredients
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Delfia Apfel

MATERIAL CODES

Article number

CSM article number **10174937**

Others

EAN code 4017040008664
CN code (EU) 20089949

NAME OF THE FOOD

Name of the food: Dried fruits for fillings

PRODUCT DESCRIPTION

Powdered ingredient with dried apple pieces for apple filling.

GENERAL INFORMATION

Country of origin: Germany Continent of origin: Europe (EU)
Physical condition: Powder, Pieces

USER INSTRUCTION

Standard recipe

1,25kg Mix + 5,0 L water

SENSORIAL INFORMATION

Taste: Fruity, Sweet, Slightly sour Odour: Fruity, Sweet, Slightly sour
Visual aspect: Powder with pieces Colour: Light beige

INGREDIENT DECLARATION

SULPHURISED dried apple pieces (48%); Modified starch; Sugar; Apple powder (3,1%); Starch; Acidity regulator: Citric acid; Dextrose; Flavouring; Salt; Cinnamon; Carrot concentrate.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.543 kJ (364 kcal)
Fat: 0,2 g
of which saturated fatty acids: 0,1 g
of which mono unsaturated fatty acids: 0,0 g
of which poly unsaturated fatty acids: 0,1 g
Carbohydrate: 85,2 g
of which sugars: 60,0 g
Fibre: 6,8 g
Protein: 0,7 g
Salt (Na x 2.5): 0,548 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids: 0,0 g
Fats of which animal derived trans fatty acids: 0,0 g
Fats of which non-animal derived trans fatty acids: 0,0 g
Salt (NaCl): 202,5 mg
Minerals - Sodium: 219,0 mg
Water: 3,9 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	Yes	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	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
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	Yes	Yes
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	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	78 PPM *	No	No
Lupine and products thereof	No	No	Yes
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: GLUTEN, EGG, SOYA, MILK / LACTOSE, NUTS.			
Based on the factory's risk analysis and risk management, the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on cross contamination. The allergens present on production line and in the factory are given as information only and do not necessarily pose a cross contamination risk.			

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:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
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>			

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000				ISO 4833, §64 LFGB L00.00-88
Enterobacteriaceae:	/ g	1 000				ISO 21528-2, §64 LFGB L 05.00-5
Coliforms:	/ g	10				§64 LFGB L 01.00-3
Moulds:	/ g	10 000				ISO 6611, ISO 21527-1, §64 LFGB L 01.00-37
Yeasts:	/ g	10 000				ISO 6611, ISO 21527-1, §64 LFGB L 01.00-37
Bacillus cereus:	/ g	100				ISO 7932, §64 LFGB L01.00-72
Staphylococcus aureus:	/ g	100				ISO 6888-1, §64 LFGB L 00.00-55, AFNOR 3M 01/9-04/03
Salmonella:	/ 25 g	Not detectable				ISO 6579:2002, §64 LFGB L 00.00-66
Listeria monocytogenes:	/ 1 g	Not detectable				ISO 11290-1, AFNOR BIO-12/09-07/02

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	273 Days
Storage temperature:	12 - 25 °C
Storage advice:	Keep packaging closed and dry during storage.
Transport conditions	
Transport temperature:	2 - 25 °C

PACKAGING INFORMATION

Distribution unit							
Weight net:		10 kg	Weight gross:		10,868 kg		
Pallet							
Pallet type:		Pallet 1200 x 800					
DU's per layer:		9 PC	Layers:	3 PC	DU's per pallet:	27 PC	
Weight net:		270 kg	Weight gross:		320 kg	Total pallet height:	141,1 cm
Primary packaging							
Description:		Foil	Material:		OPA, LDPE		
Quantity:		0,1997 KG					
Colour:		Green					
Length:		400 mm					
Width:		585 mm					
Coding							
Name:		Yes	Expiry date:	DDMMYY	Lot code:	Batch number	
EAN:		Yes	Supplier:	Yes	Material code:	Yes	
Secondary packaging							
Description:		Box	Material:		Corrugated board		
Quantity:		1,0000 PC					
Weight:		582 g					
Colour:		White					
Length (outside):		394 mm					
Width (outside):		254 mm					
Height (outside):		378 mm					
Description:		Label	Material:		Paper		
Quantity:		8,0000 PC					
Weight:		1,58 g					
Colour:		White					
Width:		135 mm					
Height:		140 mm					
Tertiary packaging							
Description:		Pallet	Material:		Wood		
Quantity:		1,0000 PC					
Weight:		25.000 g					
Length:		1.200 mm					
Width:		800 mm					
Height:		144 mm					
Description:		Sheet	Material:		Paper		
Quantity:		1,0000 PC					
Weight:		552 g					
Colour:		Grey					
Length:		1.150 mm					
Width:		800 mm					
Description:		Label	Material:		Paper		
Quantity:		1,0000 PC					
Weight:		2,6 g					
Colour:		White					
Width:		210 mm					
Height:		148,5 mm					

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh	Remarks
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device:	2,5 mm
Non-ferrous:		Ø control device:	3,5 mm
Stainless steel:		Ø control device:	3,5 mm
X - ray:	No		

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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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