

# MARTIN BRAUN · GRUPPE

<b>Form 3.4.01</b>		Page 1 of 5 Date 01.05.2014 Version: 01
<b>Product Specification</b>		

**Name:** VARIEGÓ STRAWBERRY

**Article No.:** 3301313

## 1. Product information

Application	Ice cream products
Name of the food	Product for decorating desserts and ice cream.
Dosage	As much as you wish
Way of use	Direct use.
Ingredients	Sugar, semi-candied strawberries 20 % (strawberry, glucose-fructose syrup, sugar, acidity regulator: citric acid, preservative: E202), fructose, strawberry 15 %, water, invert sugar syrup, acid: citric acid, stabiliser: pectins, colouring food (carrot, blackcurrant, safflower, lemon and apple concéntrate), gelling agent: agar, preservative: E202, antioxidant: ascorbic acid, flavourings, colouring: E120.

## 2. Packaging

Packaging	Bucket
Content	3 kg
Trademark	CRESCO
Best before	12 months

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CIF: A30044044

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Storage conditions	At 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation. Over time colour changes may occur. The quality is not compromised. Stir before use.
Health registration no.	26.00538/MU

## 3. Sensory properties

Colour	Red
Flavour	Strawberry
Consistency	Dense product

## 4. Chemical / physical parameters

Parameter	Value	Method
°Brix / refraction index	58 - 62	abbe-refractometer, 20°C
pH value	2,40 - 3,00	Electrometrically, 20°C

## 5. Nutritional information

Average contents per 100 g (calculated*)	Value
<i>Energy in kJ, derived</i>	1037
<i>Energy in kcal, derived</i>	244

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<i>Fat in g</i>	0,1
<i>Saturated Fat g</i>	0,0
<i>Carbohydrates in g</i>	59,7
<i>-of which sugars in g</i>	59,4
<i>-of which polyols in g</i>	0,0
<i>Fibre in g</i>	0,8
<i>Proteins (N x 6.25) in g</i>	0,2
<i>Salt in g (expressed in sodium x 2.5)</i>	0,0

\*Estimate based on article 30 of Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25th, 2011

## 6. Microbiology

Parameter	Max. Value	Method
Total germ count (not including lactic acid bacteria) cfu/g	1 000	PCA, 35 °C, 48 h
Mould cfu/g	100	YGC, 22-25 °C, 48-72 h
Yeast cfu/g	100	YGC, 22-25 °C, 48-72 h
Salmonella cfu/25g	Absence	Rambach agar/XLD, 35-37 °C, 48h
E. coli cfu/g	10	TBX, 44 °C, 18-24 h
Staphylococcus aureus cfu/0,1g	Absence	Baird Parker, 37 °C, 48h

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Listeria monocytogenes cfu/g	100	Rambach agar/XLD, 35-37 °C, 48h
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## 7. Ingredients which can trigger allergies or other incompatibility reactions

Based on Regulation (EC) 1169/2011 and subsequent amendments

Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products thereof	-
Peanuts and products made thereof	-
Soy and products thereof	-
Milk and products thereof (including lactose)	-
Nuts and products thereof	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for	-

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products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	
White lupin and products made thereof	-
Molluscs and products made thereof	-

+: contained in recipe    -: not contained in recipe

## **Possible cross contamination:**

None

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Regulations No. 1829/2003 and No. 1830/2003.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

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