



allbak

PRODUCT SPECIFICATION

Emission date: 15/09/2016
 Revision: 08
 N°recipe: SFR0027 - G00084

Product name: FRUIT FILLING DELUXE RED CHERRY AZO

A. PRODUCT INFORMATION

DESCRIPTION / APPLICATION:	Premium quality fruit preparation made with 70% fruit of the highest quality. The fruit used in FRUIT FILLING DELUXE are selected on the base of their good quality and taste but also their origin. Whole fruit preparation can be use as pie-filling and decoration of pastries, ice-cream, mousses...		
DOSAGE:	Ready to use product, can be heat and frozen ⇔ bakestable and freeze/thaw-stable.		
INGREDIENTS LIST:	Red cherry		70%
	Sugar		14.8%
	Water		9.3%
	Modified maize starch	E1442	4-5%
<i>Acidifier:</i>	- Citric acid	E330	< 1%
<i>Preservative:</i>	- Potassium sorbate	E202	0.08%
<i>Colouring:</i>	- Allura red	E129	< 1%
	Natural flavouring		< 1%
PACKAGING :	Plastic pails of 6Kg net Plastic pails of 12 Kg net Doypack of 2Kg net		
STORAGE:	Cold and dry conditions (<20°C)		
SHELFIVE:	1 year in pails 2 years in doypack <i>N.B: Closed packaging should not be stored at a temperature below 0°C due to possible degradation of the packaging Packaging are conform to EC regulations.</i>		
ADDITIONAL INFORMATION:	This produce may contain stones from fruit. Maximum 2stones/kg		

B. PHYSICAL/CHEMICAL DATA

Parameter	Target	Variation	Method
Brix	30	+/- 2	Atago refractometer PAL-3
PH	3,3	+/- 0,2	Mettler Toledo PH-meter S20

C. ORGANOLEPTIC PROPERTIES

Taste	Typical of cherry
Flavour	Typical of cherry
Colour	Red
Texture	Thickened

D. MICROBIOLOGICAL SPECIFICATIONS

Micro-organism	Tolerances	Norm
TVC	Max 10000 in 1g	AFNOR V08-051 02/1999
Yeasts	Max 500 in 1 g	ISO 7954 01/1987
Moulds	Max 100 in 1 g	ISO 7954 01/1987
E.coli	Max 10 / g	AFNOR V08-017 06/1980
Salmonella	Negativ / 25 g	AFNOR V08-052 05/1997
Enterobacteria	Max 10 / g	ISO 21528 partie 2 08/2004
Staphilococcus supposed pathogenic	Max 10 / g	NBN en ISO 6888-1 : 1999
Bacillus Cereus	Max 10 / g	NBN en ISO 7932 : 2005

E. NUTRITIONAL INFORMATION

Energy	115Kcal/488Kj
Fat	0.4g/100g
of which saturates	0.1g/100g
Carbohydrates	27.3g/100g
of which sugars	23g/100g
Protein	0.7g/100g
Fibre	0.7g/100g
Salt	<0.1g/100g

Data's are calculated following the control on the quality product law
The natural raw materials of the product could create value fluctuations

F. FOOD INTOLERANCE DATA (according with “ALBA” list)

1	Cow's milk protein	-	19	Nut oil	-
2	Lactose	-	20	Peanuts	-
3	Chicken's egg	-	21	Peanut oil	-
4	Soy protein	-	22	Sesame	-
5	Soy oil	-	23	Sesame oil	-
6	Gluten	-	24	Glutamate	-
7	Wheat	-	25	Sulphite (E220 –E227)	?
8	Rye	-	26	Benzoic acid and parabens (E210- E219)	-
9	Beef	-	27	AZO Dyes *	+
10	Pork	-	28	Tartrazine (E102)	-
11	Chicken	-	29	Cinnamon	-
12	Fish	-	30	Vanillin	-
13	Shell fish and crustaceans	-	31	Coriander	-
14	Maize	+	32	Celery	-
15	Cocoa	-	33	Umbelliferae	-
16	Yeast	-	34	Carrot	-
17	Legumes/pulses	-	35	Lupine	-
18	Nuts	-	36	Mustard	-

* = E102, E110, E122, E123, E124, E128, E129, E151, E154, E155

1	Milk constituents	-	19	Wheat flour	-
2	Milk powder	-	20	Wheat meal	-
3	Soy a lecithin	-	21	Wheat starch	-
4	Soy a flour	-	22	Breadcrumb	-
5	Soy a meal	-	23	Egg Yolk	-

+ = present

- = absent

? = could contain traces or uncertain

G. Additional Information

- **GMO Information**

All the materials are GMO free and they are in conformity with the EC Directives 1139/98, 258/7, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

- **Radiation**

The products contain no ingredients treated with ionizing radiation.

- **Contaminants**

Contaminants: Conform EU Regulation 1881/2006 + later amendments.

Pesticides: Conform EU Regulation 396/2005 + later amendments.

Suitable for vegetarians, vegans.

Product is certified Halal & Kosher.

Customs tariff	2007 99 50
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