

Product Specification

Product No.: 0909042-7 **G11241** **Date:** 10/05/2010
Product-Name: Confibel apricot **Version:** 1.0

1. General product information

Legal name: Fruit filling

Product description: Smooth texture, easy to work with. Fresh fruits with excellent taste as made with raw material of high quality.

Application: Bakery

Food legislation directives Directives 2000/13/EC (labelling, presentation and advertising),
 EC 1139/08 amended by 49/2000 and further amended by 1830/2003 (GMO)
 EC 2001/18 amended by 50/2000 and further amended by 1829/2003(GMO)

Sensory data: Taste/odour: Typical apricot

Colour: Yellow

Texture: Thickened

Ingredients:	Ingredient	E-number	%
	Glucose syrup		
	Sugar		
	Water		
	Apricot puree		14,3
	Apricot juice concentrate		2,7
	Gelling agent : pectin	E440	
	sodium alginate	E401	
	Acidifier : citric acid	E330	
	Acidity regulator :tri calcium phosphate	E341	
	Tri sodium citrate	E331	
	Preservative :potassium sorbate	E202	
	Natural flavouring		
	Colouring	E120	

<h1>Formulaire</h1> <h2>Fiche technique</h2>
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**QUID-
information:**

Apricot (apricot puree :14,3;apricot juice concentrate:2,7) →equivalent fruit =30%

**Basic
recipe/Dosage:**

Customs tariff:

Dangerous Good:

yes

no

2. Analytical data

Parameter	Target	Range	Method
Brix	60	58-62	Refraction Atago 200
pH	3,9	3,7 - 4,1	Mettler Toledo MP120

3. Package information

Legislation : Packaging adheres to EC regulations

Material: Buckets

Content: 13 kg ; 7kg ; 6kg

SAP-Nr : 13 kg : 802270300

7 kg : 802270303

6 kg : 802270310

Microbiological Parameters:

	Value max.	Target	Method
TVC	1000/gr	100/gr	AFNOR V08-051 02/1999
E.coli	Negative/gr	Negative/gr	AFNOR V08-017 06/1980
Coliform bacteria	10/gr	Negative/gr	AFNOR V08-050 02/1999
Yeast	100/gr	10/gr	ISO 7954 01/1987
Moulds	100/gr	10/gr	ISO 7954 01/1987
Salmonella	Negative/25gr	Negative/25gr	AFNOR V08-052 05/1997
Enterobacteriaceae	10/gr	Negative/gr	ISO 21528 part 2 08/2004
Listeria	Negative/25gr	Negative/25gr	ISO 10560

Shelf life: 12 months (from date of manufacture)

Storage conditions: Preferably in a cold and dry place

4. Nutritional information

Energy	947 kJ	223 kcal	Fat	0,02	g/100g
Protein	0,24	g/100g	Saturated fat	g/100g	
Milk protein	/	g/100g	Monounsaturated fat	g/100g	
Carbohydrates	55	g/100g	Polyunsaturated fat	g/100g	
Of which sugar	55	g/100g	Milk fats	/	g/100g
Starch	/	g/100g	Sodium	117	mg/100g
Dietary fibre	1,6	g/100g	cholesterol	/	mg/100g

5. Allergen information (according to ALBA)

+ = contains

- = free from

? = may contain traces, or unknown

01	?	cow's milk protein	18	-	nuts
02	?	lactose	19	-	nut oil
03	?	chicken's egg	20	-	peanuts
04	?	soya protein	21	-	peanut oil
05	?	soya oil	22	-	sesame
06	(*)	gluten	23	-	sesame oil
07	(**)	wheat	24	-	glutamate
08	-	rye	25	-	sulphites (E220 – E227) > 10 ppm
09	-	beef	26		
10	-	pork	27		
11	-	chicken	28		
12	-	fish	29		
13	-	shellfish, molluscs and crustaceans	30		
14	-	maize	31	-	coriander
15	-	cocoa	32	-	celery
16			33		
17	-	legumes/pulses	34	-	carrot
			35	-	lupine
			36	-	mustard

(*) conform Codex Alimentarius Stan 118/1981: free of gluten if nitrogen content < 0.05g on 100g

(**) glucose syrup from wheat has not to be declared acc. Commission Directive 2007/68/EC

Overview of the presence/ absence of ingredients:

?	milk constituents	-	wheat flour
?	milk powder	-	wheat meal
?	soya lecithin	-	wheat starch
-	soya flour	-	breadcrumb
-	soya meal	?	egg yolk

Suitable for vegetarians no

Suitable for vegans no

6. Additional information

GM Information This product is free from GM-ingredients and GM additives. Therefore, the product does not require labelling according to EC Directives 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Prepared by :	Elena Gabor
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On behalf of :	Unifine Food & Bake ingredients

This product has been manufactured under Belgian and ECC regulations.