

MARTIN BRAUN · GRUPPE



Form 3.4.01

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Version: 01

Product Specification

Name: PINEAPPLE PASTE CREAM

Article No.: 3302680

1. Product information

Application	Ice cream products, Pastry products
Name of the food	Compound in paste for Italian gelato and pastry products
Dosage	70 - 100 g product/Kg mix
Way of use	Add the indicated amount to the stabilized base and dilute. Let it stand during 15 minutes and elaborate.
Ingredients	Sugar, pineapple pulp 20 %, glucose syrup, concentrated pineapple juice 14 %, acidity regulator (E330, E341, E450), water, colouring food (safflower, lemon, apple concentrate), stabilisers (pectins, locust bean gum), flavourings.

2. Packaging

Packaging	Bucket
Content	3 kg
Trademark	CRESCO
Best before	18 months

Martin Braun, S.A.
Pol. Ind. La Serreta. C/Montevideo, s/n
Apartado de correos, 271
30500 Molina de Segura-Murcia-Espana

Teléfono. +34 968 611 712
Fax: +34 968 615 112
www.martinbraun.es
CIF: A30044044

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Storage conditions	At 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation.
Health registration no.	26.00538/MU

3. Sensory properties

Colour	Yellow Orange
Flavour	Pineapple
Smell	characteristic
Consistency	Dense product

4. Chemical / physical parameters

Parameter	Value	Method
°Brix / refraction index	66 - 70	abbe-refractometer, 20°C
pH value	2,20 - 2,80	Electrometrically, 20°C

5. Nutritional information

Average contents per 100 g (calculated*)	Value
<i>Energy in kJ, derived</i>	1185
<i>Energy in kcal, derived</i>	279

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<i>Fat in g</i>	<i>0,1</i>
<i>-of which saturated in g</i>	<i>0,0</i>
<i>Carbohydrates in g</i>	<i>65,1</i>
<i>-of which sugars in g</i>	<i>59,8</i>
<i>-of which polyols in g</i>	<i>0,0</i>
<i>Fibre in g</i>	<i>1,6</i>
<i>Proteins (N x 6.25) in g</i>	<i>0,6</i>
<i>Salt in g (expressed in sodium x 2.5)</i>	<i>0,3</i>

*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
Coliform germs cfu/g	100	TBX, 44 °C, 18-24 h
Salmonella cfu/25g	Absence	Rambach agar/XLD, 35-37 °C, 48h
E. coli cfu/g	10	TBX, 44 °C, 18-24 h

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Staphylococcus aureus cfu/g	10	Baird Parker, 37 °C, 48h
Listeria monocytogenes cfu/g	100	Rambach agar/XLD, 35-37 °C, 48h

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	-

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of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for 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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