

## Product data sheet



FRUIT FILLING APPLE  
Recipe number: 1080.01

Date: 09-02-2021 Version : 7 p 1/4

**For professional use only – not for retail sale**

**Product name:** Fruit filling apple 1080.01

**Country of production:** Belgium

### Composition

Ingredients	E-nr	Additive class	%	Source	Country of origin
Apple			70	apple	Belgium, France, The Netherlands, Poland
Glucose-fructose syrup			25	wheat, corn	Belgium
Modified starch	E1442		4	corn	Germany
Citric acid	E330	acidity regulator	<1	corn	China
Sodium citrates	E331	acidity regulator	<1	sugar beet	Belgium
Ascorbic acid	E300	antioxidant	<1	potato, corn	China
Potassium sorbate	E202	preservative	0,1	-	Germany
Natural flavouring			<1	-	-

*\* Percentages are rounded values and are for labeling purposes only.*  
*\* The country of origin information does not fit for the purpose of track and trace. It can change according to the availability of raw materials.*

**Ingredients:** Apples 70%, Glucose-fructose syrup, Modified starch, Acidity regulators: citric acid, sodium citrate, Antioxidant: ascorbic acid, Preservative: potassium sorbate, Natural flavouring.

### Product characteristics

Physical / Chemical parameters		
	Norm	Tolerance
<b>Brix</b>	40	+/- 3
<b>pH</b>	3,5	+/- 0,3

Sensory parameters	
<b>Appearance</b>	Apple dices (10*10*10 mm) in a thickened sauce
<b>Odour / taste</b>	Natural very fresh taste
<b>Colour</b>	Yellow-white
Instructions for use	
This delicious fruitfilling is ready to use, baking proof and has a natural very fresh taste. It can be used as filling and/or as topping for bavarois cakes, tarts or as decoration for ice cream.	

**Microbiological parameters**

Micro organism	Limit (cfu/g)
Measophilic aerobic count	< 100/g
E.coli	< 10/g
Yeast and moulds	< 100/g
<i>Staphylococcus aureus</i>	<10/g
<i>Listeria monocytogenes</i>	Absent /25g
<i>Salmonella</i>	Absent /25g
<i>All analyses are performed using accredited methods</i>	

**Nutrition declaration** (in accordance with EU regulation No. 1169/2011 and values are based on calculation)

Nutrition declaration	g/100 g
<b>Energy value</b>	675 kJ / 159 kcal
<b>Fat</b>	0
- of which saturated	-
- of which mono unsaturated	-
- of which poly unsaturated	-
<b>Carbohydrates</b>	39,1
- of which sugars	34,7
- of which starch	3,5
- of which polyols	-
<b>Fibre</b>	0,8
<b>Protein</b>	0,2
<b>Salt</b>	0,13
*Content of trans fat, other than trans-fat naturally occurring in animal fat <2 g/ 100g of fat	
*The salt content is exclusively due to the presence of naturally occurring sodium	

**Allergens** (in accordance with EU Regulation No 1169/2011 and amendments)

Allergen	+	?	-	Comment
Cereals containing gluten			X	
- wheat and products thereof*			X	
- rye and products thereof			X	
- barley and products thereof			X	
- oat and products thereof			X	
Crustaceans and products thereof			X	
Eggs and products thereof			X	
Fish and products thereof			X	
Peanuts and products thereof			X	
Soybeans and products thereof			X	
Milk and products thereof (including lactose)			X	
Nuts (general)			X	
- almonds and products thereof			X	
- hazelnuts and products thereof			X	
- walnuts and products thereof			X	
- cashews and products thereof			X	
- pecan nuts and products thereof			X	
- brazil nuts and products thereof			X	
- pistachio nuts and products thereof			X	
- macadamia or Queensland nuts and products thereof			X	
Celery and products thereof			X	
Mustard and products thereof			X	
Sesame seeds and products thereof			X	
Sulphur dioxide and sulphites**			X	
Lupin and products thereof			X	
Molluscs and products thereof			X	

\*such as spelt, khorasan, durum, einkorn, emmer

Wheat based glucose syrups are permanently exempted from the indication of 'wheat' origin in the context of the requirements of the labelling of allergens implemented by EU regulation (Directive 2007/68/EC)

\*\*Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre in terms of the total SO<sub>2</sub>

+ = used as ingredient in recipe

? = not used as ingredient in recipe but cross contamination cannot be excluded

- = not used as ingredient in recipe

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### Packaging, storage and handling

Packaging	Storage conditions and shelf life
Tin, product net weight: 2,7 kg €	Storage requirements (transport included): 5-25°C, dry Shelf life after production: 24 months Shelf life at delivery: 12 months

### General

Subject	Statement
Certificate	IFS certificate Halal certificate
Suitable for	(Ovo-lacto; lacto; ovo) vegetarians, vegans
Legislation	Aldia products and packagings comply with all relevant European legislation
GMO	The ingredients do NOT originate from genetically modified material This product complies with the regulations 1829/2003/EC and 1830/2003/EC
Irradiation	The product has not been treated with ionizing radiation nor does it contain irradiated ingredients.
Warning AZO-colours	/

### Authorization

Aldia	
Authorized by:	Herlinde Verkest
Position	QA
Date	09-02-2021

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