# PRODUCT DATA SHEET

## **CRUSTOFANCY PINEAPPLE**

## **Pineapple Flavoured Filling**

#### PRODUCT DESCRIPTION

CRUSTOFANCY PINEAPPLE is a ready to use filling, flavoured with Pineapple. The product shows unique characteristics in flavor and consistency.

#### **INGREDIENTS**

Sugar, Water, Liquid Glucose, Emulsifier (INS420(ii)), Modified starch (INS1442), Acidity regulators (INS296, INS330), Preservatives (INS202, INS211), Colour (INS102), Flavour (Pineapple).

# **SPECIFICATION**

## **Physico-chemical**

Parameter Standard

Appearance Soft glossy paste.

Colour Yellowish, typical to Pineapple

Flavour Sweet Pineapple

Soluble Solids 47 - 49 pH 3.2 - 4

# Microbiological

Parameter Unit Standard Total Plate count Cfu/g 200 max Yeast & Mould Cfu/g 100 max Coliform Cfu/g Absent

## Nutritional parameters per 100g product - approximate value

Parameter Unit Standard

Carbohydrates Gm 43

Protein Gm Less than 0.5 Fat Gm Less than 0.5

Energy value K. Cal 174.5

## **ALLERGEN DETAILS**

Allergens Substance Contained<sup>1</sup>

Celery No
Cereals containing Gluten<sup>2</sup> No
Fish No
Crustaceans No
Egg and Egg products No
Milk (including lactose) No

PDS-B11002 Rev. No: 01 Rev. Date:16.02.2019 Issue No: 02 Issue Date: 25.02.2019 Page 1 of 2



crust 'n' crumb

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Lupin	No
Molluscs	No
Mustard	No
Nuts <sup>3</sup>	No
Peanuts	No
Sesames	No
Soy	No
Sulphur dioxide and	No
sulphites(>10mg/kg)	

1. Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21 USC 301 (US) and GB 7718-2011 (china)

2.ie, wheat, Rye, Barley, Oats, Spelt, Kamut,

3.ie, almond, hazelnut, walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut

#### **APPLICATION**

- Can be used for decorating the cakes / other baked products.
- Apply directly. No need to dilute.
- Can be used as a filling in layered cakes.
- Can be mixed with cream and used as a filling.

## **INSTRUCTIONS FOR USE**

- 1. Take desired quantity of Crustofancy Pineapple in a bowl and stir very softly.
- 2. Apply directly No need to add water.

#### **PACKING**

1Kg & 2.5Kg Plastic Pails

## **STORAGE**

Always close the lid when not in use. Refrigerate once opened. Do not freeze. Store in a cool and dry place in hygienic conditions away from sunlight.

## **SHELF LIFE**

Best before 9 Months from the production date under suggested storage condition.

PDS-B11002 Rev. No: 01 Rev. Date:16.02.2019 Issue No: 02 Issue Date: 25.02.2019 Page 2 of 2





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