PRODUCT DATA SHEET

CRUSTOFANCY STRAWBERRY

Strawberry Flavoured Filling

PRODUCT DESCRIPTION

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

INGREDIENTS

Sugar, Water, Liquid Glucose, Emulsifier (INS420(ii)), Modified starch (INS1442), Acidity regulators (INS300, INS330, INS296, INS334), Preservatives (INS202, INS211), Colour (INS126), Flavour (Strawberry).

SPECIFICATION

Physico-chemical

Parameter Standard

Appearance Soft glossy paste.

Colour Reddish, typical to Strawberry

Flavour Sweet Strawberry

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 Contained¹

Celery No
Cereals containing Gluten² No
Fish No
Crustaceans No
Egg and Egg products No
Milk (including lactose) No

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Block - 32, KINFRA Small Industries Park, Nellad P. O., Pin: 686 669, Muvattupuzha, Ernakulam, Kerala, India Tel: +91-484-2597700/ 2769500

contact@crustncrumb.com www.crustncrumb.com

/mycrustncrumb

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Lupin	No
Molluscs	No
Mustard	No
Nuts ³	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 Strawberry 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.

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