## **PRODUCT DATA SHEET**

## **Blueberry Flavoured Filling**

## **PRODUCT DESCRIPTION**

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

#### INGREDIENTS

**SPECIFICATION** 

Sugar, Water, Liquid Glucose, Emulsifier (INS420(ii)), Modified starch (INS1442), Acidity regulators (INS296, INS330), Antioxidants (INS300), Preservatives (INS202, INS211), Colours (INS122, INS133), Flavour (Blueberry).

SPECIFICATION			
Physico-chemical			
Parameter	Standard		
Appearance	Soft glossy paste.		
Colour	Blue, typical to blueberry		
Flavour	Sweet blueberry		
Soluble Solids	47 – 49		
рН	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	

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Pin: 686 669, Muvattupuzha, Ernakulam, Kerala, India



## CPUST 'N' CPUMD FOOD INNOVATIONS INDIA LIMITED Block - 32, KINFRA Small Industries Park, Nellad P. O.,

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## **Blueberry Flavoured Filling**

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 Blueberry 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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