

# Technical Data Sheet

## Cremfil Chocolate Bavarian Crème

**Item:** 0100273001SB31

**Material:** 4107171

**Data Sheet Revision:** 7

**Validation Date:** 10/10/2017

### Product Description

A ready to use chocolate cream filling for bakery products.

### Usage Information

Ready to use; for use in danish, donuts, pastries and cakes.

### Ingredient List

Water, sugar, modified food starch, palm oil, cocoa (processed with alkali), Contains 2% or less of the following: salt, sorbic acid (preservative), glucono delta-lactone, natural and artificial flavor, sodium alginate, polysorbate 60.

### Kosher Status

Kosher Parve

### Physical and Chemical Parameters:

Method	Description	Min	Max	Units
Refractometer	Brix	33.0	38.0	%
pH meter	pH	4.4	4.6	-

### Organoleptic Characteristics:

Method	Parameter	Description
Visual	Color	Milk Chocolate Brown
Organoleptic	Flavor	Chocolate Cream

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### Nutritional Information (Average per 100 g)

Energy in kcal/100g	158.01	kcal/100g
Total fat	3.99	g/100g
-Of which saturated fats	2.02	g/100g
-Of which trans fatty acids	0.01	g/100g
Carbohydrates	29.73	g/100g
-Of which sugars	22.21	g/100g
-Of which polyols	0.00	g/100g
Fibers	0.75	g/100g
Proteins	0.51	g/100g
Moisture	64.67	g/100g
Sodium	120.18	mg/100g
Ash	1.09	g/100g

Note: The nutrient information provided by Puratos Corp. is based upon the USDA database and other sources, including suppliers' data sheets. All these are reliable sources; consequently the correlation between the calculated values and the lab analyses is normally excellent. However, there is no guarantee that the nutrient values provided by Puratos Corp. will match the analytical results. These values should be confirmed by actual analysis, whenever required by existing regulations.

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### Allergen Information

Allergen	Present in Product	Present in Product made on same line	Present in the Plant
<u>“Major” Allergens According to the FDA</u>			
Wheat and products thereof	-	-	+
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	+	+
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soy or Soy Derivative (excluding soy oil)	-	+	+
Milk and products thereof	-	+	+
Tree Nuts and products thereof	-	-	+
<u>Other Allergens of Concern</u>			
Sulfites and products thereof (>10 ppm)	-	+	+
Sesame seeds and products thereof	-	-	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

### Microbiology (Indicative values)

Description	Max	Units
Total Plate Count	5,000	cfu/g
Coliform	10	cfu/g
E. coli	<10	cfu/g
Salmonella	Negative per 25	cfu/g
Yeast	100	cfu/g
Mold	100	cfu/g

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### Storage Conditions

Store sealed container between 65°F-75°F.

### Shelf Life

Shelf Life is 6 months from the date of manufacture provided the product is stored as stated above in the original, unopened packaging.

### Packaging Information

Material Number	Packaging Type	Packaging Net Weight	Pallet Net Weight
4107171	Plastic 2 Gal Pail	20 lbs.	1600 lbs.
4004919	12 x 2 lb Pouches/Case	24 lbs.	1728 lbs.

### Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Microbiology

### Bioterrorism Facility Registration

All Puratos Corporation manufacturing and distribution facilities are registered in compliance with Food Security Bioterrorism Act of 2002. All registration numbers are on file with the FDA.

### Food Safety Statement

All Puratos Manufacturing facilities in the United States have implemented and operate under the guidelines of a food safety HACCP program. HACCP training is conducted annually at each location for all employees. Good Manufacturing Practices (GMPs) are part of the prerequisite programs and are strictly adhered to at each facility. Additionally, we have Sanitation Standard Operating Procedures at our facilities, and our facilities are inspected by the FDA and we have maintained a satisfactory rating.

The above information is provided for our customers only (and we accept no liability to any third parties) and reflects our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.