

Freeze dried strawberry grits

Product specification

General information	
<i>Ingredients</i>	100% Strawberry
<i>Origin of raw material</i>	Worldwide, typically Egypt, Poland, China
<i>Smell / aroma</i>	Reminiscent of fresh fruit, without extraneous aromas
<i>Taste</i>	Reminiscent of fresh fruit without extraneous flavours
<i>Colour</i>	Similar to fresh fruit. Colour variations can occur with change of season and throughout shelf life of the product
<i>Description</i>	<p>Freeze-dried fruit without any additives.</p> <p>The product is made by drying frozen fruit in vacuum. Quality of raw material is subject to natural variations.</p> <p>Clumping can occur during storage</p>
Chemical properties	
<i>Moisture content</i>	Maximum of 5 %
Physical properties	
<i>Particle size</i>	Grits
<i>Foreign bodies</i>	<p>No harmful foreign bodies.</p> <p>Controls to detect and prevent the presence of foreign bodies include visual inspection, metal detection and magnets.</p>

Microbiological properties (cfu/g)

<i>Total Plate Count</i>	< 100.000
<i>Coliform</i>	< 100
<i>Enterobacteriaceae</i>	< 100
<i>Yeast</i>	< 2000
<i>Mold</i>	< 1000
<i>Salmonella / 25 g</i>	negative

Nutritional Information per 100g of product according to Regulation (EU) 1169/2011

The values are calculated based on average values. For information only.

<i>Energy</i>	1359kJ / 323kcal
<i>Fat</i>	1g
• <i>of which saturated</i>	<0.1g
<i>Carbohydrates</i>	61g
• <i>of which sugar</i>	44g
<i>Fibre</i>	16g
<i>Protein</i>	5.8g
<i>Salt (exclusively due to presence of naturally occurring sodium)</i>	0.01g

Packaging and storage

<i>Packaging size</i>	8kg, specified for order
<i>Packaging material</i>	Inner packing: PE bag Outer packing: Double corrugated paper box
<i>Storage conditions</i>	Away from sunlight, temperature up to 25 °C and humidity < 65%
<i>Labels</i>	Custom labels: Address, product name, article number, LOT number, net weight, best before date, storage conditions.
<i>Shelf life</i>	Minimum of 12 months from the production date in the original unopened packaging

Food compliance

The production, transport and storage of our products was done in compliance with the requirements of the EU legislation, in particular EC 852/2004 on hygiene of foodstuffs (including the article 5 of EC 852/2004 on HACCP) and EC 178/2002 on general principles and requirements of food law.

Product is produced using GMO-free ingredients; no labelling declaration is needed (according to EU reg. 1829 and 1830 /2003).

Product is not irradiated.

Packaging materials are food grade and in compliance with EU regulation 1935/2004 and 10/2011.

The product is compliant with EU regulations for pesticides (EC 369/2005), heavy metals and aflatoxins in food (EC 1881/2006).

Certification of producers

Drying and IQF facility used are certified preferably to IFS Food standard. Where this is not the case, BRC/ISO 22000 or FSSC 22000 could be accepted. In absence of either certification, assessment of producer's quality management systems would take place before approval of the producer.

Allergen information

The product is free of all allergens (no direct allergens and no cross-contamination on premises). No requirement to include presence of allergens on labels according to EU 1169/2011

<u>Allergens</u> :-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Suitability for dietary preferences

All our fruit is suitable and meets requirements for Kosher and Halal. If required, certificate would be provided for selected products and specific order.

Our freeze dried fruit is suitable for vegetarian and vegan diets.

This specification is created to the best of our knowledge. It is customer's responsibility to make sure, that material specified above is suitable for use in the intended application and is used in accordance with the legislation in the country of further processing.

Approved by:

Date: 2.11.2022

Stamp and Signature: NutsinBulk