

PRODUCT SPECIFICATION SHEET PASSION PUREE WITH SUGAR 1KG

General Description The passion puree is obtained from sieving whole, healthy and ripe passion fruit. Before the fruit is sieved, it is washed and inspected. After sieving there is an extra inspection to get most clean product. The product is sieved on 0.5 mm

Chemical Specifications

Fruit content	:	90%
Sugar content (added)	:	10%
Brix	:	22 +/- 2
pH:	:	3.0 +/- 0.2
Bostwick	:	12-15 cm/10sec

Ingredients Passion, Sugars, Ascorbic Acid

Microbiological Specifications

Total Plate Count	:	< 500.000 / g
Yeast	:	< 50.000 / g
Mould	:	< 50.000 / g
E-coli	:	< 10/g
Salmonella	:	nihil / 25 g
Listeria Monocytogen	:	nihil/ 0.01 g
Enteros	:	< 1.000 / g

Energetic & Nutritional Values (100g)	KJ	Kcal	Proteins	Fats	Carbohydrates
	268	63	41	15	51

GMO STATEMENT : We declare that all products delivered are not genetically modified nor do they contain genetically modified ingredients.

RADIATION : We guarantee that the level of radiation of the products is below the maximum values as defined in the Council Regulation (Euratom) No 3954/87 of December 22th 1987 and its related Corrigendum of the European Union.
All values found are inherent to the products, due to natural circumstances.

IRRADIATION : None of the products delivered have been irradiated by us or our suppliers.

PESTICIDES : We guarantee that the level of pesticides in the products is below the limits as defined in the Council Directive 97/41EC of June 25th 1997 of the European Union and are within the rules as described in regulations residues of pesticides (residue regulation).

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- HEAVY METALS :** We guarantee that the levels of heavy metals in the products are below the limits as defined in the various applicable Council Regulations and/or Directives of the European Union and furthermore below the maximum values as defined in the Regulation BGA 92 of the German Bundesgesundheitsamt.
- POLLUTION :** We guarantee that the levels of all pollutions are within the regulations of Food and Drugs Pollutions in Food.
- ALLERGENS :** We declare that the products have not been treated with, or have been cross-contaminated by, nor have been in contact with products of which it is known that they can cause allergic reactions. The products consist of 90% fruit and 10% sugar. The products only may cause allergic reactions in human beings who specifically are allergic to fruit.
- TRACEABILITY :** All products are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of the supplier's traceability system whereby all products at all times can be traced to the origin.
- PACKAGING :** All products are packed in food approved packaging such as multi-layer paper bags, cartons with polymeric lining or polymer bags in accordance with EU Council Directive 89/109 E.E.G.
- STORAGE :** Products can be stored at -20 degrees Celsius, but preferably not higher than -18°C.
- SHELF LIFE :** The shelf life of the products is 24 months after date of production, provided the products remain in a permanent closed packaging and at temperatures between -18°C and -20°C.
Defrosted products are to be used immediately and are not to be frozen again.