

	<b>Product specification</b> <b>Jonagold Apple Bolls</b> <b>treated (MAP) (73/77, 77/80, 80/85)</b>	v2
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<b>1 PRODUCT DESCRIPTION</b>		
<b>Item</b>	<b>Article number</b>	<b>EAN-code</b>
Jonagold apple bolls treated (MAP) (73/77, 77/80, 80/85)	270751	
<b>Ingredients declaration</b>	Jonagold apple >99%, antioxidant: ascorbic acid (E300) <1%, acidulant: citric acid (E330) <1% , calcium chloride (E509) <1%	
<b>Shape of the fruit</b>	peeled, decored apple of size 75	
<b>Shelf life</b>	P+10 days	
<b>Country of origin</b>	Belgium	
<b>Energetic value per 100g</b>	54 Kcal, 229 kJ, protein 0.4 g, carbohydrates 12 g (Saccharides 11.8 g), fat 0.0 g, fiber 2.3 g, natrium 2 mg	
<b>Packing</b>	transparant bag (FLEXO-FRESH HB 1000 (under foil) + FLEXO-FRESH PHB 2400 (top foil)), weight of unit: 1,5kg, EPS: 4x1,5 kg	
<b>Coding on the label</b>	Product name, article number, lot number, use by date, supplier address, storage temperature, ingredients	
<b>Keeping and transport conditions</b>	0-4°C	

<b>2 PHYSICO-CHEMICAL SPECIFICATION</b>	
<b>Color</b>	light yellow
<b>Taste</b>	fresh after apples
<b>Texture</b>	firm
<b>FB</b> metal 2 Fe, 3 NonFe, 4 SS, glass, wood, stone, plastic, carton etc	0 pcs

<b>3 MICROBIAL SPECIFICATION</b>			
<b>Parameter</b>	<b>Target after production (cfu/g)</b>	<b>Tolerance after production (cfu/g)</b>	<b>End of shelf life (cfu/g)</b>
<b>TAC</b>	<10 <sup>5</sup>	<10 <sup>6</sup>	<10 <sup>7</sup>
<b>Y</b>	<10 <sup>3</sup>	<10 <sup>4</sup>	<10 <sup>5</sup>
<b>M</b>	<10 <sup>2</sup>	<10 <sup>3</sup>	<10 <sup>3</sup>
<b>LAB</b>	<10 <sup>3</sup>	<10 <sup>4</sup>	<10 <sup>7</sup>
<i>E. coli</i>	<10 <sup>2</sup>	<10 <sup>3</sup>	<10 <sup>3</sup>
<i>Staphylococcus aureus</i>	<10 <sup>2</sup>	<10 <sup>3</sup>	<10 <sup>3</sup>
<i>Listeria monocytogenes</i>	Absent/25g	<10 <sup>2</sup>	<10 <sup>2</sup>
<i>Salmonella</i>	Absent/25g	Absent/25g	Absent/25g

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<b>4 DECLARATIONS</b>	<i>Product is conforming to following legislation:</i>
<b>4.1 General Food Law</b>	Regulation 178/2002/EC “General principles and regulations of food law”.
<b>4.2 Pesticides</b>	Commission Directive 396/2005 of 23 February 2005 “Maximum level of pesticide residues in and on certain products of plant origin, including fruit and vegetables” with later amendments 178/2006/EC, 149/2008/EC, 260/2008/EC, 299/2008/EC, 839/2009/EC and 256/2009/EC.
<b>4.3 Food contaminants (Heavy metals and mycotoxines)</b>	Commission Regulation 1881/2006 of 16 December 2006 with later amendments by regulation 1126/2007/EC: concerning maximum levels for certain contaminants (heavy metals and mycotoxines).
<b>4.4 Irradiation</b>	Council regulation 3954/1978 of 22 December 1978 and to Commission Directive 1999/2/EC and 1999/3/EC of 22 February 1999 – No irradiation is used.
<b>4.5 GMO</b>	Commission Regulation 1829/2003 and 1830/2003 of 22 September 2003. – No GMO are used.
<b>4.6 Allergens</b>	Directive 2000/13/EC amended by 2003/89/EC and to Commission Directive 2007/68/EC of 27 November 2007. – No allergens are used.
<b>4.7 BSE</b>	Regulation 999/2001/EC – NA: product has no animal origin.
<b>4.8 Flavours</b>	Regulation 1334/2008/EC on “flavourings and certain food ingredients with flavouring properties for use in and on foods”. – No flavours are used.

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