

PRODUCT SPECIFICATION

Product	Blood orange puree with 10% added sugar
Ingredients declaration	90% Blood oranges
Origin	Belgium
Product Code	302.032.031.127
General Description	The blood orange puree is obtained from sieving whole, healthy and ripe blood oranges. 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

Brix (°C)	20.0 +/- 2.0
pH	3.0 – 4.0
Bostwick	16 – 19 cm/10 sec

Microbiological Specifications

Total plate count	≤5·10 ⁵	cfu/g
Coliforms	≤100	cfu/g
E. coli	≤10	cfu/g
Salmonella	Absent in 25 g	cfu/g
Yeast & mould	≤1·10 ⁴	cfu/g

Organoleptic Characteristics

Colour	Orange - Red
Odour and Flavour	Typical for product
Texture	Homogenous pulp

Average nutritional value in 100gram of product

Energy value	80.0	Kcal
	337.0	KJ
Protein	0.90	gram
Carbohydrates	18.5	gram
- Including sugar	17.4	gram
Fat	0.18	gram
- Including saturated	0.00	gram
Fiber	2.0	gram
Salt	2.5	mg
- Na ⁺	1.0	mg

Storage & Shelf life

Packaging	Temperature	Shelf life
Frozen	<-18°C	36 months

Defrosted goods are to be used immediately and never be frozen again.

Foreign bodies

The product is in process sieved.

GMO Statement	We declare that all goods delivered are not genetically modified nor do they contain genetically modified ingredients. Regulation EC 1829/2003 and regulation EC 1830/2003 + amendments.
Radiation	We guarantee that the level of radiation of the goods is below the maximum values as defined in the Regulation 2009/C 283/02. All values found are inherent to the goods, due to natural circumstances.
Irradiation	None of the goods delivered have been irradiated by us or our suppliers. Regulations 1999/2/EC and 1999/3/EC.
Pesticides	We guarantee that the level of pesticides in the goods is below the limits as defined in the regulation EC 396/2005 + amendments and are within the rules as described in regulations residues of pesticides (residue regulation).
Heavy Metals	We guarantee that the levels of heavy metals in the goods are below the limits as defined in the European regulations EC 1881/2006 + amendments.
Pollutions	We guarantee that the levels of all pollutions are within the regulations of Food and Drugs Pollutions in food. Product does not contain chemical contaminants according European regulation EC 1881/2006 + amendments.
Allergens	We declare that all substances, ingredients and sub-ingredients in the ingredient list are attached to the specification. This applies particularly to allergens, which have to be clearly labelled as an ingredient or cross contamination substance. List of Allergens according to European regulation EC 1169/2011 + amendments. For the allergens see the LeDa-list below.
Traceability	All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of our traceability system whereby all goods at all times can be traced to the origin.
Packaging	All goods are packed in food approved packing such plastic pails, cartons with polymeric lining or polymer bags, bags can be also in metallic drums, in accordance with E.U. Council directive EC 1935/2004 and European Commission regulation EU 10/2011.

LeDa-List

LeDa Code	S1 code	Allergen	Product without	Product contains	May contain (and product without)	Unknown
Legal Allergens						
1	AW	Gluten				
1.1	UW	Wheat	X			
1.2	NR	RYE	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
2.0	AC	Crustaceans	X			
3.0	AE	Egg	X			
4.0	AF	Fish	X			
5.0	AP	Peanuts	X			
6.0	AY	Soy	X			
7.0	AM	Cow's milk	X			
8	AN	Nuts				
8.1	SA	Almonds	X			
8.2	SH	Hazelnuts	X			
8.3	SW	Walnuts	X			
8.4	SC	Cashews	X			
8.5	SP	Pecan nuts	X			
8.6	SR	Brazil nuts	X			
8.7	ST	Pistachio nuts	X			
8.8	SM	Macadamia or Queensland nuts	X			
9.0	BC	Celery	X			
10.0	BM	Mustard	X			
11.0	AS	Sesame	X			
12.0	AU	Sulphur dioxide and Sulphites (E200 – E228) at concentrations of more than 10mg/kg (10ppm) or 10 mg/l expressed as SO ₂	X			
13.0	NL	Lupin	X			
14.0	UM	Molluscs	X			
Additional allergens						
20.0	ML	Lactose	X			
21.0	NC	Cocoa	X			
22.0	MG	Glutamate (E620 – E625)	X			
23.0	MK	Chicken meat	X			
24.0	NK	Coriander	X			
25.0	NM	Corn/Maize	X			
26.0	NP	Legumes	X			
27.0	MC	Beef	X			
28.0	MP	Pork	X			
29.0	NW	Carrot	X			