

**Issue date: 19/04-2018**  
**Revision date: 03/02/2022**  
**Version: 3.0**

<b>Product</b>	Strawberry puree
<b>Ingredients declaration</b>	90% Strawberry, 10% added sugar
<b>Origin</b>	Belgium
<b>FME Product Code</b>	100.032.003.173
<b>General Description</b>	The strawberry puree is obtained from sieving whole, healthy and ripe strawberries. Before the fruit is sieved, it is washed and inspected. After sieving there is an extra inspection to get most clean product.

**Chemical Specifications**

Brix (20°C)	17.0 +/- 3.0
pH	3.1 – 33.5
Fruit content	90%

**Microbiological Specifications**

Parameter	Frozen	
Total plate count	<2·10 <sup>5</sup>	cfu/g
Coliforms	<100	cfu/g
E. coli	<10	cfu/g
Salmonella	Absent in 25 g	
Listeria monocytogenes	Absent in 25 g	
Yeast & mould	<2·10 <sup>4</sup>	cfu/g

**Organoleptic Characteristics**

Colour	Light red to red
Odour and Flavour	Typical for product
Texture	Homogeneous dense fluid

**Foreign bodies**

The puree has been sieved in process.

**Average nutritional value in 100 gram of product**

Energy value	73.0 308.6	Kcal KJ
Protein	0.72	gram
Carbohydrates	15.85	gram
- Including sugar	14.86	gram
Fat	0.36	gram
- Including saturated	0.00	gram
Fibre	0.4	gram
Salt	12.5	mg
- Na <sup>+</sup>	5.0	mg

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## Dietary suitability

Diet	Suitable
Vegetarians	Yes
Vegans	Yes
Kosher	Yes
Halal	Yes

## Storage & Shelf life

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

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

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<b>GMO Statement</b>	The producer declares 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.
<b>Radiation</b>	The producer guarantees 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.
<b>Irradiation</b>	None of the goods delivered have been irradiated. Regulations 1999/2/EC and 1999/3/EC.
<b>Pesticides</b>	The producer guarantees 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).
<b>Heavy Metals</b>	The producer guarantees that the levels of heavy metals in the goods are below the limits as defined in the European regulations EC 1881/2006 + amendments.
<b>Pollutions</b>	The producer guarantees 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.
<b>Allergens</b>	The producer declares 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.
<b>Traceability</b>	All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of the producer's traceability system whereby all goods at all times can be traced to the origin.
<b>Packaging</b>	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.

## **Appendix: Declaration of allergens (LeDa-List)**

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## LeDa-List

LeDa Code	S1 code	Allergen	Product without	Product contains	May contain (and product without)	Unknown
<b>Legal Allergens</b>						
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 <sub>2</sub>	X			
13.0	NL	Lupin	X			
14.0	UM	Molluscs	X			
<b>Additional allergens</b>						
20.0	ML	Lactose	X			
21.0	NC	Cacao	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			