PRODUCT SPECIFICATION

All goods delivered meet the specifications as described hereafter.

Product Lime puree with sugar

Origin Belgium

General Description The lime puree is obtained from sieving whole, healthy and ripe limes without peel.

Before the fruit is sieved, it is washed, peeled and inspected. After sieving there is an

extra inspection to get most clean product. The product is sieved on 0.5 mm

Ingredients Lime, Sugars.

Chemical

Fruit content : 90%

Specifications Sugar content (added) : 10%

Brix : 18 +/- 2 pH: : 2.0-2.5

Bostwick : 16-19 cm/10sec

Microbiological

Specifications Total Plate Count : Max 100,000 / g

Coli form : < 100 / g
E-Coli : < 10 / g
Salmonella : negative in 25 g

Yeast & Mould : < 500/g

Energetic & Nutritional

Values (100g) KJ Kcal Proteins Fats Carbohydrates

323 77 0.7 0.38 21.40

GMO Statement We declare that all goods delivered are not genetically modified nor do they

contain genetically modified ingredients.

Radiation We guarantee that the level of radiation of the goods is below the maximum values

as defined in the Council Regulation (Euratom) No 3954/87 of 22 December 1987 and its related Corrigendum of the European Union. All values found are inherent

to the goods, due to natural circumstances.

IrradiationNone of the goods delivered have been irradiated.

Pesticides

We guarantee that the level of pesticides in the goods is below the limits as defined

in the Council Directive 396/2005 of 23-05-2005

of the European Union, 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 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.

Pollutions

We guarantee that the levels of all pollutions are within the regulations of Food and

Drugs Pollutions in food

Allergenic Statement We declare that the goods have not been treated with, nor

have been cross-contaminated by, nor have been in contact with products of which is known that they can cause allergic reactions. The goods consist of 90% of fruit and 10% of sugar. The goods only may cause allergic reactions in human beings who

specifically are allergic to fruit.

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 as plastic pails, and in

accordance with E.U. Council directive 89/109 E.E.G.

Storage Goods at all times can be stored at -20 degrees. Celsius, but preferably not higher

than - 18° C.

Shelf life The shelf life of the goods is 36 months after date of production, provided the goods

remain in a permanent closed packaging and at temperatures between -18° C and -

20° C. Opened packaging's are to be used immediately.