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BTW BE 0403.772.396 RPR Turnhout

PRODUCT SPECIFICATION

Dried fruits

GENERAL INFORMATION

Version:	11	Date:	17-3-2021	
Commission like	Name			
Completed by	Position	Quality Assurance manager		

Product name + Commodity N°	Apple dices LM, 8 x 10 mm	52423

Certificate: BRC: Agents & Brokers

PRODUCT CHARACTERISTICS

General

Origin	China			
	T			
Product denomination (legal name)	English	Dehydrated apple dices		
Description of the product	Dehydrated apple from the qingquan /fuji type cut into the desired size			
Description of the process	Dehydrated apple is obtained by; 1. washing by machine 2. discard stone and peel 3. washing 4. inspecting 5. cutting 6. soaking 7. hot stove 8. cooling 9. inspecting and packing.			

	Components	% in the recipe	Functionality*	Country of origin
List of the configuration	1. Apple	99.94	Raw material	China
List of ingredients In descending order by magnitude of weight.	Sodium metabisulfite (E223)	0.06	Preservative	China
weight.	3.			
	4.			
	5.			
	6.			

Analytical / Organoleptical values

Organoleptic	
Appearance	Nice, fresh dehydrated apple dices
Colour	Uniform, creamy yellow
Flavour	Characteristic for dehydrated apple, sweet
Odour	Characteristic for dehydrated apple, sweet
Texture	Hard but fleshy when reconditioned

Analytical		tical	Maximum	
SO2			600 ppm	
Mycotoxins:	•	Patulin	25 ppb	
	•	Aflatoxin B1	2 ppb	
	•	Aflatoxine tot.	4 ppb	

Microbiological	Maximum
Escherichia coli	< 10 cfu/g
Salmonella	Neg. /125g

Physical	Maximum
Extraneous matter	0.05%
Impurities / foreign material 2	0.1%

- $\ensuremath{\mathbf{0}}$ All matter from the specific plant other than the required part.
- ② All matter that is foreign to the plant such as vegetable matter of other plants, sand, soil, stones.

Packaging	Carton with inner PE bag		
Weight per colli	14 Kg		

Physical form (e.g. powder, liquid)	Dices
Shelf life	Min. 9 months under below mentioned conditions in closed packaging
Storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

ADDITIONAL INFORMATION

Nutritional information ☐ Not available ✓ Available USDA Nutrient database for standard reference, release 2019 NDB No.: 09009, except energy calculated conform EU regulation 1169/2011 Per 100 ml 100 g Energy 1522 kJ 359 kcal Total proteins 1.32 g % vegetable 100 source apple % animal source Available carbohydrates 81.13 sugars 81.13 g starch g polyols g Dietary fibre 12.4 Total content of fat 0.58 g % vegetable 100 % animal 0.095 saturated fatty acids g mono-unsaturated fatty acids 0.024 g poly-unsaturated fatty acids 0.171 g cholesterol 0 mg trans-fatty acids mg Calcium (Ca) 19 mg Iron (Fe) 2.00 mg Magnesium (Mg) 22 mg Phosphorus (P) 55 mg 124 Sodium (Na) mg Potassium (K) 640 mg Zinc (Zn) 0.29 mg Copper (Cu) mg 0.128 Manganese (Mn) mg Selenium (Se) mcg Sodium chloride (NaCl-salt) mg

Allergen information

Nr.	Allergen*	Used as an ingredient:
1.	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.	No
2.	Crustaceans and products thereof	No
3.	Eggs and products thereof	No
4.	Fish and products thereof	No
5.	Peanuts and products thereof.	No
6.	Soybeans and products thereof.	No
7.	Milk and products thereof (including lactose)	No
8.	Nuts:almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia), and products thereof	No
9.	Celery and products thereof.	No
10.	Mustard and products thereof.	No
11.	Sesame seeds and products thereof.	No
12.	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	Yes
13.	Lupin and products thereof.	No
14.	Molluscs and products thereof.	No

^{*} Mentioned in appendix II of EU regulation 1169/2011

V	no	
	yes	specifically:
V	no	
	yes	specifically:
		yes ves

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.