

SPECIFICATION: Freeze Dried Apple 10x10x10mm - 6 kg

GENERAL

Product obtained by freeze drying of frozen apple without skin that has been cut.
Product is manually sorted before packing.

PHYSICAL PROPERTIES

Flavour (taste and odour): typical of apple
Colour: typical of apple
Colour defects: possible red or yellow green traces from apple's skin
FD apple is produced with raw materials whose quality is subject to natural variations. Therefore, deviation in sensory and size cannot be excluded between lots.

Target / particule size distribution : (measured before transport)
- Pieces size : 10x10x10cm target (indicative, not a criteria for release)
- Fines <2mm : <10% max

CHEMICAL PROPERTIES

Parameter	Target	Method	Norm
Moisture Content	<5%	Oven (4hrs – 70°C under vacuum)	ISO 1026

MICROBIOLOGICAL PROPERTIES

Germ	Target	Method	Norm
Aerobic Plate Count	<10000 per g	PCA 30°C	ISO 4833-1
Coliform	<10 per g	VRBL 30°C	ISO 4832
E. Coli	<10 per g	TBX 44°C	ISO 16649-2
Yeast	<1 000 per g	YGC 25°C	V08-059
Mould	<1 000 per g	YGC 25°C	V08-059
Salmonella	Not Detected/250g	XLD and Brillance agar	ISO 6579

SHELF LIFE PROPERTIES

The shelf life is 12 months from date of manufacturing.
The material must be stored in its original airtight packaging. The storage temperature should not exceed 25°C avoiding heat and direct sunlight. To preserve all their properties, FD ingredients need to be used in a dry atmosphere (< 25°C and max 30% of relative humidity).

INGREDIENT DECLARATION

Apple
For information purposes: Ascorbic Acid, Citric Acid and Salt are used by our supplier as processing aids.
Please note: Processing aids have no function in the final product as sold to the consumer and therefore they need not be declared on final packaging.
No addition of ingredients considered as "engineered nanomaterials" according to FIC 1169/2011 definition.

NUTRITIONAL INFORMATION

Energy (Kcal/100g – kJ/100g)	371/1567
Fat (g/100g) - Of which saturates (g/100g)	3,70 1.4
Carbohydrate (g/100g) - Of which sugars (g/100g)	73,5 66,5
Fibre (g/100g)	13
Protein (g/100g)	2,20
Sodium (g/100g)	0,01
Moisture (g/100g)	2.5
Organic acids (g/100g)	3
Ash (g/100g)	2,1

Nutritional information is indicative and has been calculated using data from Souci Fachmann-Kraut, 7th Revision and from our suppliers' data sheets. Energy has been calculated using conversion factors of EU regulation 1169/2011.

Moisture + Protein + Fat + Carbohydrate + Fibre + Organic acids + Ash =100.0

PACKAGING FORMAT

The product is packed into a 6 Kg inner heat-sealed polyethylene bag. Each bag is packed into a carton measuring 80x40x34– carton 90 l 12 cartons are placed onto a one way 80 x 120 cm pallet.

Each pallet is covered with a pallet board and is then externally shrink wrapped with a polyethylene film.

LABELLING

Each box will have a printed label with the following information:

CF Production Code, CF Product Description, Lot Number

Internal CF order number

Gross Weight, Tare, Net Weight

Production and Best Before End

Sender and consignee address

PRODUCT GUARANTEE

Conform to local regulation for	EU	US	OTHER	TBC
Pesticides (EU regulation 396/2005 and amendments), Heavy metals and aflatoxins (EU regulation 1881/2006 and amendments)	X	-	-	-

FOOD SAFETY

None of our products are derived from genetically modified organisms including additives and processing aids. No labelling declaration is needed according to EU regulations 1829 and 1830 /2003.

None of our products are irradiated including additives and technological aids.

All our primary packing materials are Food Grade and compliant with EU regulation 1935/2004 and 10/2011 and amendments.

ALLERGEN INFORMATION

ALLERGEN LIST (according to EU regulation 1169/2011 and amendments)	Present in product		TBC
	Yes	No	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof, except products listed in Annex II	-	X	
Crustaceans and products thereof	-	X	
Eggs and products thereof	-	X	
Fish and products thereof except products listed in Annex II	-	X	
Peanuts and products thereof	-	X	
Soybeans and products thereof except products listed in Annex II	-	X	
Milk and products thereof (including Lactose) except products listed in Annex II	-	X	
Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof, except products listed in Annex II	-	X	
Celery and products thereof	-	X	
Mustard and products thereof	-	X	
Sesame Seeds and products thereof	-	X	
Sulphur dioxide and sulphites at concentration more than 10 mg/L or /kg expresses as SO ₂	-	X	
Lupin and products thereof	-	X	
Molluscs and products thereof	-	X	

DEFECTS

Defects	Max count	Description
Critical	0 / 100 kg	Metal, glass, wood, mineral stone > 3 mm, hard plastic pieces
Major	1 / 100 kg	Mineral stone < 3 mm, string, supple plastic, hair, insect
Minor	50 / 100 kg	Stem, leaf, stalk from the plant

DIETARY SUITABILITY

	Suitable for	Certificate available	Criteria not checked
Vegetarian diet	yes	no	-
Vegan diet	yes	no	-
Kosher	yes	yes	-
Halal	yes	yes	-

**ADDITIONAL
INFORMATION**

TBC: To Be Confirmed
CF: Chaucer Foods
FD: Freeze Dried

FRESH EQUIVALENT

100 g of FD apple is equivalent to approx. 750 g of frozen apple.
This value is indicative and is based on our analytical results obtained on our raw material. This value may vary from crop to crop.

This specification has been established according to the best of our knowledge. This is the customer responsibility to make sure that the specified material is used in accordance with the legislation in force in their country of sales for their specific use.