

Specification Sheet

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Title: Blackcurrant Powder

PRODUCT SPECIFICATION for Freeze dried blackcurrant powder 0-2mm

Product Description:

Freeze Dried blackcurrant powder made from ripe. fresh frozen blackcurrant. Product is metal detected; (Fe 0.8mm, Non Fe 1.2mm, SS 1.6mm, AI 1.0mm)

The freeze drying process uses reduced pressure and very low temperatures so the natural colour and flavour is maintained and nutritional values remain close to those of fresh fruit.

Sensory Description:

Colour - light violet - dark violet (natural colour variation possible)

Aroma - Typical for blackcurrants, free from off aromas

Taste - Typical for blackcurrants, free from off or foreign flavours

Texture - Free flowing powder.

Ingredients: Blackcurrant

Countries of Origin: EU, Canada and South Americas

Microbial Limits:

Total Plate Count <50.000/g
Yeasts <1.000/g
Moulds <1.000/g
Coliforms <10/g
E. coli <10/g*
Salmonella neg./ 25g*

new crop material may be at a maximum of <10,000/g for yeast count, due to the acidity of the product this reduces in 4-8 weeks to the maximum number according to the specifications.

Shelf Life/Storage Conditions:

12 months on receipt.

Product must be kept dry (max 65% humidity) and stored in an airtight container after opening to achieve the stated shelf life. Store below 20°C to maintain optimum quality through life.

Prepared by:	Richard Strauss	Approved by:	Richard Oliver

^{*}Monitoring once per year from raw material



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Nutritional per 100g:

<5% Moisture Energy 1152 kJ 275kcal Energy Carbohydrates 32.6g of which Sugar 32.6g Protein 6.6g Fat 0.1g of which Sat Fat 0.1g Fibre 35.2g Sodium 0.01g Salt 0.02g Minerals 4.2g Org.Acids 13.6g

Packaging:

Sealed blue bag inner, cardboard outer.

Laminate foil pouch.

Sachet.

GMO

Genetically modified blackcurrants are not used. No other ingredients or processing aids are used in manufacture.

Allergens

Product contains only blackcurrants.

Irradiation

This product is not subject to ionising radiation.

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