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PRODUCT SPECIFICATION for Freeze Dried Blackcurrant whole

Product Description:

Freeze Dried Blackcurrant whole made from ripe, fresh frozen, cultivated blackcurrants.

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 - Black inside light to dark

Aroma - Typical for blackcurrants, free from off aromas

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

Texture - Free flowing pieces.

Ingredients: Blackcurrant

Countries of Origin: Poland, Serbia, Canada and China, Other locations may be possible

Microbial Limits:

Total Plate Count <50.000/g

Yeasts <5.000/g

Moulds <5.000/g

Coliforms <100/g

E. coli <10/g*

Salmonella neg./25g*


*Monitoring once per year from raw material

Shelf Life/Storage Conditions:

24 months from date of production

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
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Nutritional per 100g:

Moisture	<5%
Fines content <1mm	Max. 10%
Energy	1152 kJ
Energy	275 kcal
Carbohydrates	32.6g
of which Sugar	32.6g
Protein	6.6g
Fat	1.1g
of which Sat Fat	0.13g
Fibre	35.2g
Sodium	0.01g
Salt	0.02g
Minerals	4.15g
Org. Acids	13.6g

Packaging:

For bulk blue heavy duty liner(s) in card outer or high barrier laminate foil pouch with optional grip seal for resealability. For smaller packs, heat sealed laminate foil pouches.

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.