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	Title: Freeze Dried Passionfruit Powder	Date of Issue	14/02/2023
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<b>SKU</b>	PO-PAS	
<b>CODE</b>	K9119120500100	
<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Freeze Dried Passionfruit Powder	
<b>DESCRIPTION</b>	Paradise- Crunchy Passion Fruit V.22-A, 0-1 mm, are made from natural products. The freeze drying gives them the special texture. The product contains no preservatives or genetically modified ingredients. The product is metal detected (Fe: 0,8 mm, Non-Fe: 1,2 mm, Stainless: 1,6 mm, Al: 1,0 mm) and is manual sorted to avoid foreign bodies.	
<b>COUNTRY OF MANUFACTURE</b>	EU	
<b>TYPICAL RAW MATERIAL COUNTRY OF ORIGIN</b>	EU, South America, Other locations may be possible	
<b>PRODUCT COMPOSITION</b>	Maltodextrin, passion fruit juice concentrate, flavor (nat.), citric acid E330 (acidifier)	
<b>APPEARANCE</b>	A free flowing yellow to orange powder.	
<b>MOISTURE CONTENT</b>	<5%	
<b>PRESERVATIVES</b>	Listed in ingredients	
<b>OTHER ADDITIVES</b>	Listed In Ingredients	
<b>MICRO-ORGANISMS:</b>	Some tests are performed annually as part of a random sample	
<b>TOTAL PLATE COUNT</b>	< 100,000 PER GRAM	
<b>YEASTS &amp; MOULDS</b>	< 1000 PER GRAM	
<b>SALMONELLA / SHIGELLA</b>	NEGATIVE IN 25 GRAMS	
<b>NUTRITIONAL PER 100g</b>	Energy	1541KJ
	Energy	363Kcal
	Carbohydrate	85.1g
	Of which sugars	14.0g
	Fat	0.5g
	Of which saturates	0.0g
	Protein	1.2g
	Fibre	0.1g
	Salt	<0.01g

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<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	12 months ambient, keep in a dark cool area.
<b>APPLICATIONS</b>	As required
<b>DOSAGES RECOMMENDED</b>	As required

### ALLERGEN AND INTOLERANCE INFORMATION

**Section 1:** Does the product contain any of the following, including any possible source of cross contamination or carry over?

<b>ALLERGENS: (Directive EU 1169/2011 ANNEX II)</b>	<b>Y/N</b>	<b>If yes, give details</b>
<b>Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:</b> <ul style="list-style-type: none"> <li>wheat based glucose syrups including dextrose</li> <li>wheat based maltodextrins</li> <li>glucose syrups based on barley;</li> <li>cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> </ul>	N	
<b>Crustaceans and products thereof</b>	N	
<b>Eggs and products thereof</b>	N	
<b>Fish and products thereof, except:</b> <ul style="list-style-type: none"> <li>fish gelatine used as carrier for vitamin or carotenoid preparations;</li> <li>fish gelatine or Isinglass used as fining agent in beer and wine;</li> </ul>	N	
<b>Peanuts and products thereof;</b>	N	
<b>Soybeans and products thereof, except</b> <ul style="list-style-type: none"> <li>fully refined soybean oil and fat</li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources;</li> </ul>	N	

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<b>Milk and products thereof (including lactose), except:</b> <ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>lactitol;</li> </ul>	N	
<b>Nuts, namely</b> almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except: <ul style="list-style-type: none"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>	N	
<b>Celery and products thereof</b>	N	
<b>Mustard and products thereof</b>	N	
<b>Sesame seeds and products thereof</b>	N	
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>	N	
<b>Lupin and products thereof</b>	N	
<b>Molluscs and products thereof</b>	N	

**Section 2:** Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Y	E330
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	

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Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	


### Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	NOT CERTIFIED
Muslim Diet (Halaal)	Y	NOT CERTIFIED
Diabetics	Y	

### Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive	N	

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when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.		
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