

PRODUCT SPECIFICATION for Freeze Dried Whole Raspberry

Product Description:

Freeze Dried Whole Raspberry made from ripe, fresh frozen, Raspberries. Product is metal detected; Fe 0.8mm, Non Fe 1.2mm, SS 1.6mm)

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 - Dark red to claret Aroma - Typical for fresh raspberries, free from off aromas Taste - Typical for fresh Raspberries, free from off or foreign flavours Texture - Free flowing pieces.

Ingredients: Raspberry

Countries of Origin: Serbia, Bosnia, Poland, Chile, China, Bosnia, Ukraine, Macedonia, Other locations may be possible

Microbial Limits:

Total Plate Count	<100,000/g
Yeasts	<10.000/g
Moulds	<10.000/g
Coliforms	<100/g
Salmonella	neg./25g*

*Monitoring once per year from raw material

Shelf Life/Storage Conditions:

Best Before 12 months from manufacture

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	1127 kJ
Energy	263 kcal
Carbohydrates	59.4g
of which Sugar	30.07g
Protein	8.1g
Fat	1.9g
of which Sat Fat	0.06g
Fibre	29.3g
Sodium	0.01g
Salt	0.02g

Packaging:

For bulk 15kg packs blue heat sealed 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 raspberries are not used. No other ingredients or processing aids are used in manufacture.

Allergens

Product contains only Raspberries.

Irradiation

This product is not subject to ionising radiation.

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