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1. General Product Information

<i>Trade Description</i>	Freeze dried Cranberry
Fresh Fruit Equivalent	7 kg fresh cranberry per kg freeze-dried cranberry
Country of Origin	Canada, USA, Europe -additional origins are possible-
Additives	-
Botanical name	Origin Europe: Vaccinium oxycoccos

2. Ingredients (in descending order)

Ingredients	%	Raw Material Base
Cranberry	100	Fruit

3. Sensory Properties

Colour	Red – dark red (pulp light to rosa to red) with visible yellowish cores
Odour	Typical for cranberry, free from off-flavours
Taste	characteristic for cranberry, free from foreign taste
Texture	free-flowing (European cranberries smaller than cranberries from Canada/USA)

As it is a fragile product, partial breakage and fines cannot be avoided.


4. Foreign Materials

Foreign Materials	Target: none, Limits below
Glass	Absent
Metal	<i>Detection Limits:</i> Fe: 0.8 mm; Non-Fe: 1.2 mm; Stainless: 1.6 mm; Al: 1.0mm
Plastic	Absent
Extraneous Plant Material	Max. 10 pieces per 10 kg

5. Physical and Analytical Values

Parameter	Max.	Unit	Method
Residual Moisture	5.0	%	Infrared dryer

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Fine content <1mm Valid for all mentioned items except 0-3mm, 0-5mm,0-10mm	Max. 10	%	sieve analysis (Amplitude 1, 1min.)
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6. Microbiological Values *in cfu/g*

Parameter	Limit	Unit	Method	Frequency of Analysis
Total plate count	≤ 50.000	/g	(PCA-Agar, 72 h/30°)	Every Batch
Yeasts	≤ 1.000	/g	(YGC-Agar, 72 h/25°)	Every Batch
Moulds	≤ 1.000	/g	(YGC-Agar, 72 h/25°)	Every Batch
Coliformes	<10	/g	(VRB-Agar, 24 h/30°)	Every Batch
Enterobacteriaceae	<100	/g	(VRBG-Agar, 24 h/37°)	Every Batch
E. Coli	<10	/g	(HM SUI S Mi 6)	Monitoring once a year from the raw material
<i>Salmonella</i>	n.d.	/25g	(HM SUI S Mi 29: real time PCR)	Monitoring once a year from the raw material

n.d.= not detectable

8. Nutritional Values

approx.-values


	<i>Unit</i>	<i>per 100g</i>
Energy Value	kJ	1416
Energy Value	Kcal	337
Carbohydrates - <i>of which Sugar</i>	g g	67.2 34.7
Protein	g	1.7
Fat	g	1.45
<i>Saturated fat</i>		0.4
Total dietary fibre	g	24
Sodium	g	0.01
Salt	g	0.03

Source: based on nutritional analysis from an external accredited laboratory (average values)

The actual caloric value and nutritional content may deviate from the declared values due to natural and production-related or processing-related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

9. Certificates – suitability for special diets

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Certificate	Yes	No
Organic (VO (EG) 834/2007) DEÖKO-006		X
Kosher*		X
Halal		X
<i>special diet</i>		
	Yes	No
Vegetarian	X	
vegan	X	
People with celiac disease	X	

10. Packaging and Shelf Life

Packaging	PE bag in carton Foiled pouch
Shelf Life	1 ½ years in originally sealed packaging
storage conditions	Cool and dry storage (max. 20°C, max. 65% relative humidity)

11. Allergens

Allergens subject to labelling according to Annex III a of Directive 2000/13/EC	Included in product Yes: + No: -	Processing on the same line, cross-contaminati on possible Yes: + If yes, quantity No: - (mg / kg)	Present in the factory Yes: + No: -	comment (Ingredient)
<i>Cereals containing gluten</i>	-		-	
<i>Crustaceans and products thereof</i>	-	-	+	separate production area, strict allergen policy- see QMH 20.7
Eggs and products thereof	-		-	
Fish and products thereof	-		-	

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Peanuts and products thereof	-			-	
Soybeans and products thereof	-			-	
Milk and products thereof (including lactose)	-	-		+	separate production area, strict allergen policy- see QMH 20.7
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	-			-	
Celery and products thereof	-			-	
Mustard and products thereof	-			-	
Sesame seeds and products thereof	-			-	
Sulphur dioxide and sulphites (more than 10 mg/kg or 10 mg/l)	-			-	
Lupin and products thereof	-			-	
Molluscs and products thereof	-			-	

12. GMO Declaration

The product does not have to be labelled in accordance with Regulations (EC) No 1829/2003 and 1830/2003 on genetically modified food and feed.

13. Legal Status

The product and the packaging comply with the current applicable food law regulations of European Union. We recommend that our customers check the provided labelling information for compliance with local legislation in order to ensure proper labelling of the product.

Only raw materials are used, which comply with the Regulation (EU) 396/2005 on maximum residues levels of pesticides and Regulation (EC) 1107/2009 concerning the placing of plant protection products on the market in their current versions and subsequent amendments and substitute regulations.

Only raw materials are used, which correspond to the Regulation (EC) 1881/2006 setting maximum levels for certain contaminants in foodstuffs in the current version and subsequent amendments and substitute regulations.

15. Irradiation

The product has not been exposed to ionising radiation.

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