

Specification Sheet

Document RefHB3.6.71Issue Number2Date of Issue29/03/2022Page Number1 of 2

Title: Passion Fruit Crunch

PRODUCT SPECIFICATION for Freeze Dried passion fruit crunch 2-5mm

Material Ref: HBPASCRU 2-5MM

Product Description:

Freeze Dried passion fruit crunch made from natural products. 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 - Creme - yellow-orange (natural colour variations are possible)

Aroma - Typical for passion fruit.

Taste - Typical for passion fruit

Texture - Free flowing pieces,crunchy

Ingredients: Malto dextrin, passion fruit concentrate, nat. flavour, acidifier citric acid E330

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*
*Monitoring once per year from raw material

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



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Document RefHB3.6.71Issue Number2Date of Issue29/03/2022Page Number2 of 2

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Nutritional per 100g:

Moisture <5% 1541 kJ Energy Energy 363 kcal Carbohydrates 85.1g of which Sugar 14.0g Protein 1.2g Fat 0.5g of which Sat Fat 0.0g Fibre 0.1g Sodium 1.1mg Salt <0.01g

Packaging:

Sealed blue bag inner, cardboard outer.

Laminate foil pouch.

Sachet.

Gмо

Genetically modified passion fruit are not used. Passion fruit crunch and any other ingredients used are not GMO.

Allergens

Product contains no allergens.

Irradiation

This product is not subject to ionising radiation.

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