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PRODUCT SPECIFICATION for Freeze dried Raspberry powder 0-2mm

Product Description:

Freeze Dried raspberry powder made from ripe. fresh frozen raspberries. Product is metal detected; (Fe 0.8mm, Non Fe 1.2mm, SS 1.6mm, Al 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 - Claret red

Aroma - Typical for raspberries, free from off aromas

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

Texture - Free flowing powder.

Ingredients: Raspberries

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%
Energy	1126 kJ
Energy	263kcal
Carbohydrates	59.4g
of which Sugar	30.07g
Protein	8.14g
Fat	1.88g
of which Sat Fat	0.06g
Fibre	29.29g
Sodium	0.01g
Salt	0.02g
Minerals	3.19g
Org. acids	13.27g

Packaging:

Sealed blue bag inner, cardboard outer.
Laminate foil pouch.
Sachet.

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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