	Specification Sheet	Document Ref	HB3.6.96
		Issue Number	2
	Title: Strawberry Powder	Date of Issue	31/03/2022
		Page Number	1 of 2

PRODUCT SPECIFICATION for Freeze dried Strawberry powder 0-2mm

Product Description:

Freeze Dried strawberry powder made from ripe. fresh frozen strawberries. 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 - pale to red
 Aroma - Typical for strawberry, free from off aromas
 Taste - Typical for strawberry, free from off or foreign flavours
 Texture - Free flowing powder.

Ingredients: Strawberry

Countries of Origin: EU, Canada and South Americas other locations may be possible

Microbial Limits:

Total Plate Count <50.000/g
 Yeasts <1.000/g (max. 10.000)
 Moulds <1.000/g (max. 10.000)
 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
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.96
		Issue Number	2
	Title: Strawberry Powder	Date of Issue	31/03/2022
		Page Number	2 of 2

Nutritional per 100g:

Moisture	<5%
Energy	1386 kJ
Energy	323 kcal
Carbohydrates	50.9g
of which Sugar	49.97g
Protein	7.6g
Fat	3.7g
of which Sat Fat	0.3g
Fibre	15.1g
Sodium	0.01g
Salt	0.03g
Minerals	4.6g
Org. acids	9.7g

Packaging:

Sealed blue bag inner, cardboard outer.

Laminate foil pouch.

Sachet.

GMO

Genetically modified strawberries are not used. No other ingredients or processing aids are used in manufacture.

Allergens

Product contains only strawberries

Irradiation

This product is not subject to ionising radiation.

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------