

Specification Sheet

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Title: Strawberry Slices

PRODUCT SPECIFICATION for Freeze Dried Strawberry slices

Product Description:

Freeze Dried Strawberry Slices made from ripe, fresh frozen, Strawberries.

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 - Red (light red to dark red)

Aroma - Typical for fresh strawberry, free from off flavours

Taste - Typical for fresh Strawberry, free from off or foreign flavours

Texture - Free flowing pieces.

Ingredients: Strawberry

Countries of Origin: Chile, China, Egypt, Morocco, Peru, Poland, Spain, Turkey, Ukraine, other

locations may be possible.

Microbial Limits:

Total Plate Count <50,000/g
Yeasts <1,000/g *
Moulds <1,000/g *
E. coli <10g

Salmonella negative in 25g

*new crop material may be at a maximum of <10,000/g for yeast count, due to the acidity of the product this reduces in 4-8 weeks to the maximum number according to the specifications.

Shelf Life/Storage Conditions:

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% 1386 kJ Energy 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 Org. acids 9.7g Minerals 4.6g

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 Strawberry.

Irradiation

This product is not subject to ionising radiation.

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