

Specification Sheet

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Title: Tangerine Whole

PRODUCT SPECIFICATION for Freeze Dried Tangerine Whole Segments

Product Description:

Freeze Dried tangerine whole segments made from ripe, fresh frozen, Tangerines. Product is metal detected; Fe 0.8mm, Non Fe 1.2mm, SS 1.6mm)

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 - Orange to light orange

Aroma - Typical for fresh tangerines, free from off aromas

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

Texture - Free flowing segments.

Ingredients: Tangerine

Countries of Origin: EU, Canada, South Americas and China

Microbial Limits:

Total Plate Count <100.000/g

Yeasts <1.000/g (max. 10.000) Moulds <1.000/g (max. 10.000)

Coliforms <100/g E. coli <10/g* Salmonella neg./25g*

Shelf Life/Storage Conditions:

18 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.

Trepared by. Richard Stradss Approved by. Richard Strads	Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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^{*}Monitoring once per year from raw material



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Nutritional per 100g:

<5% Moisture Fines content <1mm Max. 10% 1441 kJ Energy Energy 344.5 kcal Carbohydrates 86.7g of which Sugar 68.8g Protein 5.3g Fat 2.0g of which Sat Fat 0.25g Fibre 11.7g Sodium 0.01g Salt 0.02g

Packaging:

For bulk 15kg packs blue heat sealed heavy duty liner(s) in card outer or high barrier laminate foil pouch with optional grip seal for resealability. For smaller packs heat sealed laminate foil pouch.

GMO

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

Allergens

Product contains only tangerines.

Irradiation

This product is not subject to ionising radiation.

Prepared by:	Richard Strauss	Approved by:	Richard Oliver