

Specification Sheet

| Document Ref | HB3.6.96 | |
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Title: Strawberry Powder

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, 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 - 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: Chile, China, Egypt, Greece, Morocco, Peru, Poland, Serbia, Spain, Turkey Additional 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 <100/g E. coli <10/g* Salmonella neg./ 25g*

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 | d Strauss Approved by | r: Richard Oliver |
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^{*}Monitoring once per year from raw material



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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 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 |
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