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Issue Number 1

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Title:Strawberry Pieces

### **General Information**

PICTURE	
DESCRIPTION	Freeze dried Strawberry pieces
SKU CODE	FP-STR
SPEC NUMBER	SP0003
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives	Strawberry.
231/2012 & 1129/2011	
INGREDIENT DECLARATION	Strawberry (100%).
RAW MATERIAL COUNTRY OF	EU, Canada, China, North Africa, South Americas, Turkey, other locations
ORIGIN COUNTRY OF MANUFACTURE	may be possible.
COUNTRY OF MANUFACTURE	Product is processed close to source to ensure freshness and reduce
	transport weight, country may vary per batch.

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SHELF LIFE & STORAGE	Up to 24 months from production. Product must be kept dry (max 65%		
INSTRUCTIONS	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.		
APPLICATIONS	Ready to eat food Ingredient.		
DOSAGES RECOMMENDED	As Required.		

### **Microbiological Limits**

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 Cfu/g	Every Batch
Yeasts	10,000 Cfu/g	Every Batch
Moulds	10,000 Cfu/g	Every Batch
Enterobacteriaceae	Not Tested	NA
E Coli	10 Cfu/g	Every Batch
Salmonella	Negative in 25g	Every Batch
Coliforms	10 Cfu/g	Every Batch
Listeria	Not Tested	NA

### **Organoleptic and Quality**

Product Characteristic	
Free from off taste or smell	

### Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal detector	2.5mm ferrous	Every batch

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### **Physical Properties**

Physical Property	Limit	Testing Frequency
РН	NA	NA
AW	NA	Na
Moisture	5%	Every batch
<b>Ethanol Content</b>	NA	NA

### **Nutritional Information per 100g**

Energy	1386	КЈ
Energy	323	Kcal
Carbohydrate	50.9	g
Of which sugars	49.97	g
Fat	3.7	g
Of which saturates	0.3	g
Protein	7.6	g
Fibre	15.1	g
Salt	0.03	g

### **Allergen Information**

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

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Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)
Cereals containing gluten, namely: wheat, rye,	N	Υ	N	N
barley, oats, spelt, kamut or their hybridised				(Used on
strains, and products thereof, except:				supplier site in
<ul> <li>wheat based glucose syrups including</li> </ul>				finished goods,
dextrose				packed using
<ul> <li>wheat based maltodextrins</li> </ul>				separate
<ul> <li>glucose syrups based on barley;</li> </ul>				dedicated
<ul> <li>cereals used for making alcoholic distillates</li> </ul>				equipment)
including ethyl alcohol of agricultural origin;				
Crustaceans and products thereof	N	Υ	N	N
				(Used in
				separate
				production area
				at one supplier
				site)
Eggs and products thereof	N	Υ	N	N
				(Used on
				supplier site in
				finished goods,
				packed using
				separate
				dedicated
				equipment)
Fish and products thereof, except:	N	N	N	N
<ul> <li>fish gelatine used as carrier for vitamin or</li> </ul>				
carotenoid preparations;				
<ul> <li>fish gelatine or Isinglass used as fining</li> </ul>				
agent in beer and wine;				
Peanuts and products thereof;	N	N	N	N
Soybeans and products thereof, except	N	Υ	N	N
fully refined soybean oil and fat				(Used on
natural mixed tocopherols (E306), natural				supplier site in
D-alpha tocopherol, natural D-alpha				finished goods,
tocopherol acetate, and natural D-alpha				packed using
tocopherol succinate from soybean				separate

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sources;				dedicated
<ul> <li>vegetable oils derived phytosterols and</li> </ul>				equipment)
phytosterol esters from soybean sources				
<ul> <li>plant stanol ester produced from vegetable</li> </ul>				
oil sterols from soybean sources;				
Milk and products thereof (including lactose),	N	Y	N	N
except:				(Used in
<ul> <li>whey used for making alcoholic distillates</li> </ul>				separate
including ethyl alcohol of agricultural origin;				production area
• lactitol;				at one supplier
				site)
Nuts, namely	N	N	N	N
almonds ( <i>Amygdalus communis</i> L.), hazelnuts				
(Corylus avellana), walnuts (Juglans regia), cashews				
(Anacardium occidentale), pecan nuts (Carya				
illinoinensis (Wangenh.) K. Koch), Brazil nuts				
(Bertholletia excelsa), pistachio nuts (Pistacia vera),				
macadamia or Queensland nuts ( <i>Macadamia</i>				
ternifolia), and products thereof, except:				
<ul> <li>Nuts used for making alcoholic distillates</li> </ul>				
including ethyl alcohol of agricultural origin				
Celery and products thereof	N	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of	N	N	N	N
more than 10 mg/kg or 10 mg/litre in terms of the				
total SO <sub>2</sub> which are to be calculated for products				
as proposed ready for consumption or as				
reconstituted according to the instructions of the				
manufacturers				
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

### **Intolerance Information**

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INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	N	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	Υ	Strawberry
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

### **Suitability**

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Υ	
Orthodox Jewish Diet (Kosher)	Υ	(Not Certified)
Muslim Diet (Halaal)	Υ	(Not Certified)
Diabetics	Υ	

### **Genetically Modified Organisms (GMO)**

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	N	
products?		

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Does the product or any of its ingredients contain any genetically modified	N	
material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	N	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		
Have genetically modified organisms been used as processing aids or	N	
additives used in connection with the production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce processing aids	N	
or additives (GMO not present in aid or additive when in use) which are		
subsequently used in production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

### **Irradiation**

Has the product or any of the ingredients including processing aids been	No
treated with ionising radiation	

### <u>Pesticides</u>

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

### **Heavy Metals**

Test	Maximum limit	Frequency
The product complies with	As per (EC) No 1881/2006	As per risk assessment

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legislative maximum levels in accordance with (EC) No	
1881/2006	

#### **Mycotoxins**

Test	Maximum limit	Frequency
Not tested	NA	NA

### **Additional Information**

Product is available in laminated foil pouches and carton quantity, packaging may vary on carton quantity but will always be suitable to the product.

#### Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

Supplier		Customer	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	19/09/2023	Date	
Signature	Dears	Signature	

	Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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