

Title:Passion Fruit Powder

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	1 of 8

General Information

PICTURE	
DESCRIPTION	Freeze Dried Powder with Passion fruit juice.
SKU CODE	PO-PAS
SPEC NUMBER	SP0071
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Food ingredient
INGREDIENT DECLARATION	Maltodextrin, Passion Fruit Juice (25%), Natural Flavour, Citric Acid (Acidity Regulator)(E330).
RAW MATERIAL COUNTRY OF ORIGIN	France, Austria, Peru, Germany, China, Belgium, Netherlands, Poland, Egypt, Belize, Ukraine, India, Indonesia, Mexico, El Salvador, Other locations may be possible.
COUNTRY OF MANUFACTURE	Germany

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

Honeyberry
NATURES SWEETNESS

Title:Passion Fruit Powder

Document Ref

SHELF LIFE & STORAGE	Up to 18 months from date of manufacture, Keep in a cool dry place at
INSTRUCTIONS	ambient temperature. Once opened, use immediately, store in an air
	tight container and minimise moisture ingress.
APPLICATIONS	Food Ingredient.
DOSAGES RECOMMENDED	As required.

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
тус	50,000	Every batch
Yeasts	1,000	Every batch
Moulds	1,000	Every batch
Enterobacteriaceae	100	Every batch
E Coli	10	Once per year
Salmonella	Not detected in 25g	Once per year
Coliforms	10	Every batch
Listeria	ia Not tested Na	

Organoleptic and Quality

Product Characteristic

Free from off flavours and smells

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

Control Type	Detection limit	Frequency	
Metal Detection	2.5mm	Every Batch	

	Finished Goods	Document Ref	HB3.6.1
Honeyberry®	Specification Sheet	Issue Number	1
NATURES SWEETNESS	Title:Dession Fruit Deuvder	Date of Issue	18/09/2023
	Title:Passion Fruit Powder	Page Number	3 of 8

Physical Properties

Physical Property	Limit	Testing Frequency
РН	NA	NA
AW	NA	NA
Moisture	5%	Every batch
Ethanol Content	NA	NA

Nutritional Information per 100g

Energy	1554	КJ
Energy	366	Kcal
Carbohydrate	85.8	g
Of which sugars	14.1	g
Fat	0.5	g
Of which saturates	0.5	g
Protein	1.2	g
Fibre	0.1	g
Salt	0.1	g

Allergen Information

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

Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)

		Finis	hed Goo	sha	Document Ref	HB3.6.1
Honeyher					Issue Number	1
NATURES SWEETNESS Title:Passion		Specii	ication S	neel		4.0./00./00.00
		Fruit Powo	der	Date of Issue	18/09/2023 4 of 8	
					Page Number	4010
Cereals containing gluten,	namely	: wheat, rye,	N	Y	N	N
barley, oats, spelt, kamut o	or their	hybridised				(Used on
strains, and products there	eof, exc	ept:				supplier site in
 wheat based gluco 	se syru	os including				finished goods,
dextrose						packed using
 wheat based malto 	odextrir	s				separate
 glucose syrups base 	ed on b	arley;				dedicated
 cereals used for ma 	aking al	coholic distillates				equipment)
including ethyl alco	ohol of a	agricultural origin;				
Crustaceans and products	thereo	F	N	Y	N	N
						(Used in
						separate
						production area
						at one supplier
						site)
Eggs and products thereof	:		Ν	Y	N	N
						(Used on
						supplier site in
						finished goods,
						packed using
						separate
						dedicated
						equipment)
Fish and products thereof,	except	:	Ν	N	N	N
 fish gelatine used a 	as carrie	er for vitamin or				
carotenoid prepara	ations;					
 fish gelatine or Isin 	iglass u	sed as fining				
agent in beer and v	wine;					
Peanuts and products ther	reof;		Ν	N	Ν	N
Soybeans and products the	-		Ν	Y	N	N
 fully refined soybea 						(Used on
 natural mixed toco 	-					supplier site in
D-alpha tocophero	l, natur	al D-alpha				finished goods,
tocopherol acetate	e, and n	atural D-alpha				packed using
tocopherol succina	ite from	soybean				separate
sources;						dedicated
 vegetable oils deriv 	ved phy	tosterols and				equipment)
phytosterol esters	from so	ybean sources				
 plant stanol ester p 	produce	d from vegetable				

Prepared by: Richard Strauss Approved by: Richard Oliver

Honeyberry
NATURES SWEETNESS

Title:Passion Fruit Powder

Document RefHB3.6.1Issue Number1Date of Issue18/09/2023

Page Number

5 of 8

oil sterols from soybean sources;				
 Milk and products thereof (including lactose), except: whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; 	N	Y	Ν	N (Used in separate production area at one supplier site)
 Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya</i> <i>illinoinensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia</i> <i>ternifolia</i>), and products thereof, except: Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 	Ν	N	Ν	N
Celery and products thereof	Ν	N	N	N
Mustard and products thereof	Ν	N	N	N
Sesame seeds and products thereof	Ν	N	N	N
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO_2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	Ν	N	Ν	N
Lupin and products thereof	Ν	N	N	N
Molluscs and products thereof	N	N	N	N

Intolerance Information

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

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Y	E330
Beef and beef derivatives	Ν	

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

Honeyberry
NATURES SWEETNESS

Title:Passion Fruit Powder

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	6 of 8

Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Сосоа	N	
Coriander	N	
Fruit and fruit derivatives	Y	Passion Fruit
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	Y	Maltodextrin
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

<u>Suitability</u>

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

Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	Ν	
products?		
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	Ν	
consequence of the use of genetic modification?		

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

Honeyberry	R
NATURES SWEETNESS	

Title:Passion Fruit Powder

Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	Ν	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		
Have genetically modified organisms been used as processing aids or	Ν	
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	Ν	
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 legislative maximum levels in accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment

Mycotoxins

Prepared by: Rich	nard Strauss Approved	d by: Richard Oliver	



8 of 8

Title:Passion Fruit Powder

Test	Maximum limit	Frequency
Not Tested	NA	NA

Additional Information

Available in laminated foil pouches in 100g, 250g, 500g, 1kg sizes.

Also available in bulk per kg packed in a blue bag in a box.

Available as carton size, exact packaging details may vary but in all cases will be suitable for 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.

<u>Supplier</u>		Customer	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	22/09/2023	Date	
Signature	Heaves	Signature	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver