General Information

PICTURE	
DESCRIPTION	Freeze dried Whole Blackcurrants
SKU CODE	WF-BLC
SPEC NUMBER	SP0081
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Blackcurrant
INGREDIENT DECLARATION	Blackcurrant (100%).
RAW MATERIAL COUNTRY OF ORIGIN	China, Hungary, Lithuania, Poland, Serbia, Ukraine, Other locations may be possible.
COUNTRY OF MANUFACTURE	Product is processed close to source to ensure freshness and reduce transport weight, Country may vary per batch.

SHELF LIFE & STORAGE INSTRUCTIONS	Up to 24 months from date of manufacture, Keep in a cool dry place at 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
TVC	50,000 Cfu/g	Every batch
Yeasts	5,000 Cfu/g	Every batch
Moulds	5,000 Cfu/g	Every batch
Enterobacteriaceae	Not tested	NA
E Coli	10 Cfu/g	Once per year
Salmonella	Negative in 25g	Once per year
Coliforms	100 Cfu/g	Every batch
Listeria	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 detector	2.5mm	Every batch

Physical Properties

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

Nutritional Information per 100g

Energy	1152	KJ
Energy	275	Kcal
Carbohydrate	32.6	g
Of which sugars	32.6	g
Fat	1.1	g
Of which saturates	0.13	g
Protein	6.6	g
Fibre	35.2	g
Salt	0.02	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 Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)

Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: • wheat based glucose syrups including dextrose • wheat based maltodextrins • glucose syrups based on barley; • cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	N	N	N	N
Crustaceans and products thereof	N	Y	N	N (Used in separate production area at one supplier site)
Eggs and products thereof	N	N	N	N
Fish and products thereof, except: • fish gelatine used as carrier for vitamin or carotenoid preparations; • fish gelatine or Isinglass used as fining agent in beer and wine;	N	N	N	N
Peanuts and products thereof;	N	N	N	N
Soybeans and products thereof, except • fully refined soybean oil and fat • natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; • vegetable oils derived phytosterols and phytosterol esters from soybean sources • plant stanol ester produced from vegetable oil sterols from soybean sources;	N	Y	N	N (Soya Lecithin handled on site within finished goods)
Milk and products thereof (including lactose), except: • whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; • lactitol;	N	Y	N	N (Used on site in finished goods, packed using separate

				dedicated equipment)
Nuts, namely almonds (*Amygdalus communis* 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 (*Macadamia ternifolia*), and products thereof, except: ● Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	N	N	N	N
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 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	N	N	N	N
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

Intolerance Information

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

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	Y	Blackcurrant
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: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	

Suitability

	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 products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	

Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids 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.	N	

Irradiation

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

Pesticides

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

Test	Maximum limit	Frequency
Not Tested	NA	NA

Additional Information

Available in laminated foil pouches in 100g, 250g, 500g, 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.

Supplier		**Customer**	
Name	Richard Strauss	**Name**	
Position	Technical Manager	**Position**	
Date	28/10/2024	**Date**	
Signature		**Signature**	