

18/09/2023 Date of Issue

Document Ref

Issue Number

Powder)

Page Number 1 of 8

HB3.6.1

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



Finished Goods Specification Sheet

HB3.6.1

Document Ref

Issue Number

Title: PO-PAS (Passion Fruit Powder)

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 a	
	tight container and minimise moisture ingress.	
APPLICATIONS	Food Ingredient.	
DOSAGES RECOMMENDED	As required.	

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	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	Not tested	Na

Organoleptic and Quality

_			-			-	
D	rn	М.	IICT.	Ch	ara	cta	ristic
	v	u	utt	~11	aıa	LLE	HISLIC

Free from off flavours and smells

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

Control Type	Detection limit	Frequency
Metal Detection	4mm	Every Batch

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



Issue Number 1

Date of Issue 18/09/2023

Page Number 3 of 8

HB3.6.1

Document Ref

Powder)

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	КЈ
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)

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



Finished Goods Specification Sheet Title: PO-PAS (Passion Fruit Powder) | Document Ref | HB3.6.1 | | Issue Number | 1 | | Date of Issue | 18/09/2023 | | Page Number | 4 of 8 |

Cereals containing gluten, namely: wheat, rye,	N	N	N	N
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;				
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:	N	N	N	N
 fish gelatine used as carrier for vitamin or 				
carotenoid preparations;				
 fish gelatine or Isinglass used as fining 				
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 				(Soya Lecithin
 natural mixed tocopherols (E306), natural 				handled on site
D-alpha tocopherol, natural D-alpha				within finished
tocopherol acetate, and natural D-alpha				goods)
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;				
Milk and products thereof (including lactose),	N	Υ	N	N
except:				(Used on site in
whey used for making alcoholic distillates				finished goods,
including ethyl alcohol of agricultural origin;				packed using
lactitol;				separate

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



Powder)

Issue Number 1

Date of Issue 18/09/2023
Page Number 5 of 8

HB3.6.1

Document Ref

				dedicated
				equipment)
Nuts, namely	N	N	N	N
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				
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 ₂ 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

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)	Υ	E330
Beef and beef derivatives	N	
Benzoates	N	
вна/внт	N	
Chicken and chicken derivatives	N	
Cocoa	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver	



Date of Issue 18/09/2023 Page Number 6 of 8

HB3.6.1

Document Ref

Issue Number

Powder)

Coriander	N	
Fruit and fruit derivatives	Υ	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	Υ	Maltodextrin
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?		
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.		

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



Powder)

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	7 of 8

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		
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.		

Irradiation

Has the product or any of the ingredients including processing aids been	N
treated with ionising radiation	

No

<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

Test	Maximum limit	Frequency
Not Tested	NA	NA

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



Finished Goods Specification Sheet

Title: PO-PAS (Passion Fruit Powder)

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

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.

Supplier		Customer	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	18/11/2025	Date	
Signature	Heaves	Signature	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver