

PRODUCT SPECIFICATION

PREMIUM FLUID DOO
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OSMOTIC DRIED STRAWBERRY

Name of product : Osmotic dried strawberry

Type of product : Conventional

PRODUCT DESCRIPTION:

Osmotic dried strawberries are produced in accordance with GMP by infusing whole fruits in high concentrate invert syrup and apple juice solution and drying them to final moisture content.
Product are produced accordingly Product specification

INGREDIENT LIST: strawberry , invert syrup, apple juice concentrate, citric acid.

Moisture content: 15- 20%.

PHYSICAL QUALITY:

Foreign material: Absent of any foreign non-vegetable material (plastic, wood, carton)

Stones: Broken fragments of pits within the fruit or loose – 1 fragments in 50kg

Mouldy berries: Absent of any berries and part of berries

ORGANOLEPTIC QUALITY:

Colour: Uniform, red, bordeaux colour

Odour: Fresh, typical for dried strawberry , no stale or musty odours

Flavour: Fresh, typical for dried strawberry

Texture: Uniform, typical for dried strawberry

MICROBIOLOGICAL QUALITY :

Microbiological standards in accordance with the Regulation of general and special conditions of food hygiene at any stage of production, processing and trade (The product is in accordance with Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.)

Microbiological data:

E.coli < 10 cfu /g

Listeria mono .- Absent in 25 g

Salmonella - Absent in 25 g

Yeasts & Moulds < 1000 cfu / g

***Limitation standard for Determination : * Maximum / g**

Average nutritional information per 100 gr of final product:

Nutrition information per 100 gr		
	Value	Unit
Energy value	1489 / 357	Kj / kcal
Fat	0,8	g
Of which saturates	0,15	g
Carbohydrate	80	g
Of which sugars	71	g
Fibre	2.3	g
Proteins	1,5	g
Salt	0.02	g

*** Note:**

Slight differences in values are possible due depending on the origin of the raw material used in the production process and the customer demands.

ALLERGEN STATUS:

Product does not contain and is free from eggs and egg products, milk and milk products, fish and fish products, soybean and soybeans products, celery and celery products, tree nuts, for example: almond, hazelnut, walnut, linseed, pistachio, mustard and mustard products, sesame seeds and their products

PACKING:

Net weight : 1kg

Transport packing : 5 X 1kg / 10 X 1kg

One pallet content : 480 - 600 kg

Cartons : Neutral, new cartons closed with glue type

Labeling: Product name, Producer, net weight, Country of origin, Best before date.

STORAGE CONDITION:

Shelf life: 12 months

Store in dry place without sunlight

Store at temperature between 15-20°C

USERS GROUP :

The product does not have a specific group of users

Recommended application : As ingredient in biscuits, cookies, cereal bars and other confectionery, ice cream, bakery and patisserie products.