

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 following GMP by infusing whole fruits in high concentrate apple juice and invert syrup solution and drying them to final moisture content. The product is produced according to product specifications.

INGREDIENT LIST: strawberry, apple juice concentrate, invert syrup, 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 fragment in 50kg

Moldy berries: Absent of any berries and part of berries

ORGANOLEPTIC QUALITY:

Color: Uniform, red, Bordeaux color

Odor: Fresh, typical for dried strawberries, with no stale or musty odors

Flavor: Fresh, typical for dried strawberry

Texture: Uniform, typical for dried strawberry

MICROBIOLOGICAL QUALITY:

Microbiological standards following 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 depending on the origin of the raw material used in the production process and the customer demands.

ALLERGEN STATUS:

The product does not contain and is free from eggs and eggs products, milk and milk products, fish and fish products, soybean and soybeans products, celery and celery products, and tree nuts, for example: almond, hazelnut, walnut, Inidannut, 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, and best before date.

STORAGE CONDITION:

Shelf life: 12 month

Store in a dry place without sunlight

Store at a temperature between 15-20C

USERS GROUP :

The product does not have a specific group of users

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

No added preservatives

Contains citric acid as an acidity regulator. Citric acid is a naturally occurring compound used as an acidity regulator to preserve the quality and taste of the product. This product does not contain added preservatives.