

PRODUCT SPECIFICATION

PREMIUM FLUID DOO
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OSMOTIC DRIED PEACH HALVES	
Name of product	Osmotic dried peach halves
Type of product:	Conventional
Product description	Osmotic dried peach halves are produced following GMP by infusing halved 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.
Ingredients	peach halves, 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.

Moldy berries: Absent of any berries and part of berries

ORGANOLEPTIC QUALITY:

Color: Uniform, yellow, orange, red, gold color

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

Flavor: Fresh, typical for dried peach, balanced sweet/ acid ratio

Texture: Uniform, typical for dried peach halves

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 g of final product:

Nutrition information per 100 g		
	Value	Unit
Energy value	1409 / 336.3	kJ / kcal
Fat	0,65	g
Of which saturates	0,2	g
Total Carbohydrate	77.0	g
* <i>Saccharose</i>	>0.01	g
* <i>Fructose</i>	34.0	g
* <i>Glucose</i>	31.0	g
Fibre	3.1	g
Proteins	1,7	g
Salt	0.03	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: 8 /1 - 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 months

Store in a dry place without sunlight

Store at a maximum temperature of 20°C

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.

Declaration: The product can be titled With no added sugar

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.