



## 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-concentration apple juice and invert syrup solution and drying them to final moisture content. The product is produced according to product specifications.
Ingredients	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 g of final product:**

Nutrition information per 100 g		
	Value	Unit
<b>Energy value</b>	1489 / 357	kJ / kcal
<b>Total Fat</b>	0,8	g
<i>Of which saturates</i>	0,15	g
<b>Total Carbohydrate</b>	80.0	g
* <i>Saccharose</i>	<0.01	g
* <i>Fructose</i>	38.4	g
* <i>Glucose</i>	35.8	g
<b>Fiber</b>	2.3	g
<b>Proteins</b>	1,5	g
<b>Salt</b>	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 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.

**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.