



C11
Apple dice type RMD
6 without SO₂

Code:SP/PF/C11

Drawn up by RGQ

R09

Approved by DIR

22/11/2019

1. TYPICAL CHARACTERISTICS

Product description Dehydrated apple dices without skin and without SO₂
 Processing The product is prepared only from carefully selected fresh and clean apples. During the process, the fruits are washed, decored, peeled, cut and dehydrated with hot air respecting GMP for food preparations.

18 ÷ 20 %	Ref.	6 hrs at 70°C on vacuum
Less than 10 ppm		Modified William Monier
2.5 ÷ 3.8 %		Titration as malic acid
100% < 9.5 mm		ASTM

Origin Italy
 Variety, Botanic name Morgendurft, Malus pumila. Other variety available on request.
 Notes Organic & controlled cultivations for baby food available on request

2. CHEMICAL & PHYSICAL CHARACTERISTICS

Appearance Creamy – light brown dices . The product is homogeneous and free from lumps.
 Taste A characteristic apple taste, free from foreign taint or off notes
 Texture Free flowing soft dices
 Fresh fruit ratio 1 Kg of finish product is made using about 9÷10 Kg of fresh fruit
 Moisture
 Sulphur dioxide (SO₂)
 Acidity
 Sieve
 Pesticides In accordance with EC directives
 Heavy metals In accordance with EC directives

3. NUTRITIONAL INFORMATIONS (A.V. / 100 GRAMS EDIBLE PORTION)

This nutritional datasheet has been established following the regulation requirements at the time of edition. The values are based on our best knowledge. They are calculated on the basis of average values obtained from the literature. These are given for information only. They do not constitute a guarantee as to the properties of the product.

Energy	299 Kcal	<u>KJ 1263</u>	Fibre	(g)	<u>13.5</u>
Proteins	(g)	<u>1.5</u>	Ash	(g)	<u>1.7</u>
Total carbohydrates	(g)	<u>64.4</u>	Salt (Na x 2.5)	(mg)	<u>0.0</u>
Of wich Sugar	(g)	<u>58.7</u>			
Total Fats	(g)	<u>1.0</u>			
Of wich saturated	(g)	<u>0.2</u>			

4. MICROBIOLOGICAL CHARACTERISTICS

	Analytical method	value		Analytical method	value
Total plate count		<u><1000 / g</u>	E. Coli		<u><10 /g</u>
Yeasts	<u>ISO 7954</u>	<u><100 / g</u>	Salmonellae	<u>ISO 6579</u>	<u>Absent /25 g</u>
Moulds	<u>ISO 7954</u>	<u>< 100 / g</u>	Toxins		<u>In accordance with EC directives</u>

5. PACKAGING

ISO 4833

ISO 7402



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The product is packed in food grade heat sealed blue bag, inside of strong resistance cartons, delivered on clean Euro pallet, undamaged and fully covered with a suitable pallet sheet. In addition, the pallet is fully covered by a PE hood or stretch wrapped with a suitable and fully covering top-layer, in such a way as to avoid contamination.

Kg/carton	pallet Size	n° cartons/pallet	Tot. net weight
18	80 x 120 x 195	28	504 Kg

6. MAIN APPLICATIONS :

Pastry, chocolate fillings, cereal bars, fruit preparations, Yoghurt & ice cream, toppings, fillings for bakery, dried mix, jams.

Rehydrated product give good organoleptic and microbiologic characteristics.

7. OTHER INFORMATIONS

Storage & Shelf life	Due to the product sensibility, store away from heat and moisture. This product, when stored in the previously mentioned conditions and in its original unopened packaging, will maintain its initial properties for at least 8 months from delivery date.
Packaging materials	in compliance with Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC and if applicable with Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.
Traceability	Each box is identified by a code of traceability. Batch codes comply with the requirements on indications or marks identifying the lot to which a foodstuff belongs.
Transport	The truck must be visually clean before loading and used only for transportation of materials whose nature and properties are not in conflict with safe foodstuffs meant for human consumption.
GMO status	According to Regulation (EC) 1829/2003 on genetically modified food and feed and Regulation (EC) 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC, the Ingredient has a 'non-labelling' status.
HACCP	The Ingredient comply with all relevant EU regulatory requirements in force at the date of production including Regulation (EC) 852/2004 on the hygiene of foodstuffs. The supplier is able to demonstrate the capacity to identify and manage the food safety risks. The risk analysis cover physical (foreign bodies), microbiological, allergen and chemical risks.

Allergens	contains		
	same line	warehouse	
Cereals containing Gluten more than 20 ppm (from wheat, rye, barley, oats, spelt, kamut or other hybridized strains) and products thereof	no	no	no
Crustacean and crustacean products	no	no	no
Egg and egg products	no	no	no
Fish and fish products	no	no	no
Peanut and peanut products	no	no	no
Soybean and soybean products (Flour, protein, lecithin and oil)	no	no	no
Milk and milk products (including Lactose)	no	no	no
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and nut products	no	no	no
Celery and celery products	no	no	no
Mustard and mustard products	no	no	no
Sesame seed and sesame seed products	no	no	no

"cc" mean that the items could possibly be found only due to cross contamination during production.

Sulphur dioxide and sulphites at concentration of more than 10 mg/kg	no	cc	yes
Molluscs and mollusc products	no	no	no
Lupin and lupin products	no	no	no
Animal products	no	no	no
Maize and maize products	no	no	yes
Benzoates	no	no	no
Azo dyes	no	no	no
Artificial sweeteners	no	no	no
BHA/BHT	no	no	no
Cocoa	no	no	no
Colours	no	no	no
Flavourings	no	no	yes
Fruit and fruit derivatives	yes	-	-
Gelatine	no	no	no
HVP yeast extract	no	no	no
Meat or meat products	no	no	no
Preservatives	no	no	no
Seed, seed oil or derivatives	no	no	no