

Customer Product Specification

PRIVATE & CONFIDENTIAL

Product Description / Name	Apple Dices.
Product Weight / Volume	12kg
Product Code	TF2580.A

1.0 **Country of product origin:** CHINA

2.a **Legal name of product:** Apple Dices.

2. b **Ingredient declaration (in descending order by weight):** 100% Apple

2. c **Please state the function of all additives present:** N/A

2. d **Primary Compound Ingredients** N/A

<u>Ingredient</u>	<u>Additive</u>	<u>Function of Additive</u>	<u>% of Additive</u>	<u>Source of Additive</u>

2. e **Secondary Compound Ingredients** N/A

<u>Ingredient Description</u>	<u>%</u>	<u>Supplier</u>	<u>Country of Origin</u>

2. f **Tertiary Compound Ingredients** N/A

<u>Ingredient Description</u>	<u>%</u>	<u>Supplier</u>	<u>Country of Origin</u>

2. G Pesticide Residue & Heavy Metal Status

All crop materials: This product complies with maximum pesticide residue levels as detailed in Regulation (EC) No 822 2004, Regulation (EC) No 396 2005, Regulation (EU) 284/2012; UK Regulation 35 of the Official Feed and Food Control (England) Regulations 2009 (S.I 2009/3255) and the relevant other UK Country Statutes and also with EU Heavy Metal regulation EC/629/2008

3.0 HARA (Hazard Analysis Risk Assessment) Information

Known hazards associated with this product.

<u>Hazard / Material Name / Description</u>	<u>Storage Conditions</u>	<u>Safety Controls e.g. Heat Treatment</u>	<u>Stability Controls e.g. pH, a_w</u>
Apple Dices.	Ambient	-	Moisture- 22-24%
Other relevant information: Stored cool and dry, Temp.: <20°C RH <70%.			

4.0 Nutrition information, typical values g/per 100g of product

<u>Parameter</u>		<u>As Sold</u>	<u>Made up*</u>	<u>Per (?g/ml) portion</u>
Energy Values	kJ	1017		
	kcal	243		
Fat		0.32g		
of which Saturates		-		
Mono un-saturates		-		
Polyunsaturates		-		
Carbohydrate in difference		65.89g		
of which Sugars		-		
Protein		0.93g		
Sodium (mg)		-		
Salt		-		
Fibre		8.7g		
Starch		-		
Ash		1.10g		
Water		31.76g		

5.0 Genetic modification & Irradiation status.

This product is free from genetically modified and irradiated materials and complies with all current GM regulations regarding genetically modified food & feed stuffs and in particular the **Modified Food and Feed – Reg (EC) No 1829/2003 and Reg (EC) No 1830/2003**

6.0 Allergen & Dietary Intolerance Information

*As required by The Food Information for Consumers Regulations 2014

<p><u>Allergens:-</u> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.</p>						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Other dietary intolerance & dietary preference information continued overleaf.

<u>Other Dietary Intolerance Substances</u>	<u>Present Y/N</u>	<u>Give Details</u>
Animals; including beef, poultry, lamb, fish etc. and products thereof	N	
Maize / Maize derivatives	N	
Colours (Natural)	N	
Colours (Artificial)	N	
Colours (Southampton Six)	N	
Colours (Nature Identical)	N	
Flavourings (Natural)	N	
Flavourings (Artificial)	N	
Flavourings (Nature Identical)	N	
Preservatives	N	
Benzoates	N	
Other Additives	N	
Seed products	N	
Yeast / Yeast derivatives	N	
Hydrogenated / Partially Hydrogenated Fats	N	
Other Known Allergens (Garlic, Kiwi, etc.)	N	
<u>Suitable For</u>		
Vegetarians	Y	
Halal	Y	
Halal approved (if yes please attach appropriate certification)	N	
Vegans	Y	
Coeliacs	Y	
Nut Allergy Sufferers	Y	

We hereby confirm that, to the best of our knowledge where applicable, all carry over materials are not derived from the known allergens listed!

7.0 Physical quality / natural defects (if applicable)

e.g. foreign matter, seeds, major blemish, clumps etc.

<u>Parameter</u>	<u>Target/100g</u>	<u>Limit</u>
Colour	Uniform, creamy, light colour	
Flavour/odour	Typical fresh and sound apple flavour and odour	
Texture	Soft but firm when rehydrated	

8.0 Chemical Standards

<u>Parameter</u>	<u>Target/100g</u>	<u>Limit</u>
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Moisture	22-24% or 7% max	
SO2	100/600/2500(ppm) max	
K-sorbate	Absent	

9.0 Third party accreditation details: BRC

10.0 HACCP system in place for products supplied. YES/NO

11.0 Foreign Body Controls:

<u>Parameter</u>	<u>Limit</u>
Stainless	
Ferrous	
Non Ferrous	
Magnets	
Filters/ Sieves	

12.0 Is product organically certified? YES/ NO

If yes by whom? *Please provide current copy or registration certificate*

13.0 Microbiological standards / g:

	<u>Target cfu/g</u>	<u>Maximum cfu/g</u>
TVC	1.10 ⁴	
Coliforms	100	
S.Aureus	-	
E.Coli	-	
Salmonella	Absent/25g	
Listeria	-	
Yeasts and Moulds	200	

14.0 Specific Gravity

(This is essential for all liquid products only): N/A

15.0 15.0 Brix

(This is essential for all Juices and Juice Concentrates): N/A

16.0 16.0 Packaging

a.	Packaging Format	<u>Material</u>	<u>Weight per Outer</u>
	Primary	Cartons	
	Secondary	-	
	Tertiary	-	
b.	Label Information	Best before, lot number, production information.	
c.	Pallet Configuration	-	

17.0 Shelf Life Details

a.	Shelf Life Unopened	9 months
b.	Shelf Life Opened	-
c.	Min Shelf Life on Delivery	75% of original shelf life unopened.

18.0 Storage Conditions

a.	Storage Temperature	<20°C
b.	Temperature on Delivery	Ambient

19.0 This product complies with the Food Safety Act 1990 and all S.I.'s and Regulations made thereunder.

<u>Specification Completion</u>	<u>Specification Approval</u>
Name (Print) : <input type="text"/>	Name (Print): <input type="text"/>
(Sign) : <input type="text"/>	(Sign): <input type="text"/>
Position : Technical Administrator	Position: General Manager
Date : 12/1/2023	Date: <input type="text"/>

<u>Specification Acceptance on behalf of:</u>
Company Name : <input type="text"/>
Name (Print) : <input type="text"/>
(Sign) : <input type="text"/>
Position in Company : <input type="text"/>
Date : <input type="text"/>