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1. Product Information

Name	FD (Freeze Dried) Apple Dice	
Country of Origin	China	
Profile Variety – Fuji or others, but only accepted and approved by Integrity Foods.		
Composition	100% Apple	
Production Description	Derived from fresh or frozen, clean, ripe, peeled and cored apples which are cut, sliced, sorted and freeze dried before packing. The product is free from any further additives or preservatives.	
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.	

2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Pale Yellow to Light Brown
Cut Type	Diced
Aroma	Typical sweet Characteristic of Apple
Taste	Typical sweet Characteristic of Apple
Texture	Free flowing pieces, Crisp not soft
Moisture	Max 4%
Sized Outside Spec	Max 10% by weight
Discoloured	Max 5% by weight
Clumps (more than 3 pieces)	Max 5% by weight
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter - Seeds / Leaves / Stems	<0.5%
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

3. Size & Grade

Size	6*6mm / 10*10mm Pieces (+/- 0.5mm)



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4. Microbiological Limits

Parameters	Unit	Limits	
TPC	cfu/ g	< 100,000	
Yeast	cfu/ g	< 1,000	
Mould	cfu/ g	< 1,000	
Coliforms	cfu/ g	< 100	
E Coli	cfu/ g	< 10	
Staphylococcus Aureus	cfu/ g	< 50	
Salmonella	in 25 g	Absent	
Listeria	in 25 g	Negative	
Complies with EU Regulation 2073/2005. (As retained in UK law before 23:00 on 31 December 2020)			

5. Production Control

X-Ray	To detect and reject test pieces, Metal: 0.7mm, Glass: 1.5mm, Ceramic: 1.0mm, Non-Fe: 4.0 & SS: 0.3*2, before being packed
Magnetic Separation	Magnetic force < 10,000Gs, before being packed
Metal Detection	Detector to reject test pieces, Ferrous: 0.8mm, Non-ferrous: 1.2mm & Stainless steel: 1.2mm, before being packed.
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1580Kj / 378 Kcal
Total Fat	(g)	2.0g
of which Saturated Fat	(g)	0g
Total Carbohydrates	(g)	87.2g
Of which Sugar	(g)	73.1g
Of which Fibre	(g)	12.9g
Protein	(g)	1.4g
Sodium	(mg)	21mg

^{*}This nutritional disclaimer notifies that under no circumstances will Integrity foods be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.



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7. Packaging Items and Labelling -

• Packaging Items: All packaging items to be agreed with Customers prior to production

Items	Properties	
Cases	Clean first use, food safe, rigid corrugated cardboard cartons	
Inner Packs	Clean, first use, food grade Blue PE or Silver foil bags (Heat Sealed)	
Tape seal	Brown / Blue, self adhesive tape – No staples	
Label	One per case	
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials	
Pallet wrap	All pallets are wrapped, Max hight tbc	
Weight per case/unit	10kg carton	
Number of cases per pallet	tbc	
Complies with related EU legislations, in particular EU Regulation 1935/2004. (As retained in UK law before 23:00 on 31 December 2020)		

8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging
- Storage and transportation at 20°C and 65% Humidity
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.



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9. Consumer Group & Intended Use

• Edible - For general consumer consumption, predominantly as an ingredient.

10. Regulatory Declarations

Pesticides	Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005
Total Heavy Metal	The product complies with legislative maximum levels in accordance with (EC) No 1881/2006
GMO	The product is free from any GMO material in accordance with EU legislation (EC) No 1829 & 1830/2003

Related EU legislations (As retained in UK law before 23:00 on 31 December 2020)

<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply.

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	YES	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	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

11. Sign off Approval

	IF Prepared by	IF Approved by	Supplier/Customer Approved	
Signature				
Position	Technical Lead	Manager		
Date	13.11.2023	13.11.2023		