

<b>Specification No:</b> <b>20208</b>		Issued: 11.02.2021 Revision date: 05.05.2023/BS Version no.: 1 Page 1 af 2
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## Raspberry Puree – Without Seeds

### Raw material:

Raspberry puree is produced from sound, ripe and properly matured fruits. The fruit is inspected, crushed, heated, sieved and packed. Track record is kept of each single lot of fruit according to the HACCP System.

The raw material is processed according to GMP and HACCP principles.

Fruit content: 100 %

### Main analytical parameters:

Parameter	Tolerance
Brix	9° ± 1,5° (Refractometric uncorrected for acidity)
Acidity as CA pH 8,1	17 ± 5 g/kg (acidity measurement at pH 8,1)
pH	3,2 ± 0,3
Colour	Red
Taste	Typical for raspberry – without off-taste
Appearance	Homogenous puree without seeds

### Microbiology:

Filling	Aseptic	Non aseptic
Total plate count	100 cfu/g	1.000 cfu/g
Yeast	10 cfu/g	100 cfu/g
Mould	10 cfu/g	100 cfu/g

### Nutritional information per 100 g.\*:

Energetic value	131 / 31 kJ/kcal
Fat	0,25 g
Of which	
- Saturates	8,6 mg
Carbohydrate	4 g
Of which	
- Sugars	4 g
Fibre	1,8 g
Protein	1,1 g
Salt	2,8 mg

\* Based on table values (without commitment)

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**Quality Control:**

Parameter	Description
Process	Production is according to Good Manufacturing Practice (GMP) and hazards are controlled by the HACCP system/guidelines.
Quality declaration	Fit for human consumption – free from any; harmful toxic substances, stones, plastics, glass, pests, and any kind of foreign material that is not the product itself, unless otherwise specified.
Pesticide residues	Max residues according to European Commission Regulation (EC) No. 396/2005
Contaminants	Allowed levels of heavy metals and mycotoxins according to EC Regulation No. 1881/2006 of 19.12.2006.
Radiation	The product is NOT treated with Ionizing radiation
Non-GMO declaration	The product is GMO free according to EU Regulation and does not require labelling according to Regulation 1829/03 and 1830/03.
Allergens	The product does not contain allergens according to Directive 1169/2011(EC) and amendments. Cross contamination during production does not occur.
Food additives	Free from any food additives

**Packaging and storage:**

Packaging:	Aseptic bag in box each 20 kg net.
Labelling:	Suppliers name, Product, Weight, Production date and batch No.
Storage and shelf life:	Chilled (max. 10°C) – max. 6 months Frozen (max -18°C) – max. 24 months

These specifications are subject to fluctuations depending on individual crop.