

Peach puree with ascorbic acid

Raw material:

Peach puree is produced from sound, ripe, fresh peaches. Track record is kept of each single lot of fruit according to HACCP System. The fruit content is 100 %, though with added antioxidant: Ascorbic acid to prevent oxidation during production.

Ingredients: Peach puree, < 400 mg/kg ascorbic acid E300

Organoleptic properties:

Parameter	Description
Appearance	Yellow-orange
Taste/odour	Characteristic for peach – no off odours

Main analytical parameters:

Parameter	Tolerance
Brix	9-12° (Refractometric uncorrected for acidity)
Acidity	3-12 g/kg CA (Acidity measurement pH 8.1)
pH	3,6-4,4

Microbiology:

Parameter	Aseptic	Non-Aseptic
Total plate count	< 100 cfu/g	< 1000 cfu/g
Yeast	< 10 cfu/g	< 100 cfu/g
Mould	< 10 cfu/g	< 100 cfu/g

Nutritional information per 100 g:

Parameter	Value
Energetic value	159 / 37,7 kJ/kcal
Fat	0,1 g
Of which	
- Saturates	0,01 g
Carbohydrate	7,66 g
Of which	
- Sugars	6,89 g
Fibre	1,7 g
Protein	0,65 g
Salt	< 0,1 g

Packaging and storage:

Parameter	Description
Packaging:	BIB each 20 kg net Drum each 200 kg net
Labelling:	Suppliers name, Product, Weight, Best before date and Lot/batch no.
Storage and shelf life:	Chilled (max. 0-10°C) –12 months from date of production Frozen (max. -18°C) - 24 months from date of production

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 and pests.
Pesticides	Max residues according to EU Regulation 396/2005.
Contaminants	EU Regulation 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing EU Regulation 1881/2006
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 1829/03, 1830/03
Allergens	The allergen status and labelling are in accordance with EU regulation 1169/2011 and amendments. Cross contamination during production does not occur.

These specifications are subject to fluctuations depending on individual crop and contains reference nutritional values. Deviations of the appearance, composition, colour, flavour and odour are due to the natural origin of the ingredients. EU regulations including amendments.