

PRODUCT SPECIFICATION

Strawberry Freeze Dried Powder < 1 mm

P00021010101

I. Product information

Product description	Freeze Dried Strawberry (Fragaria × ananassa) Powder The product is produced by Freeze Drying and milling of IQF Strawberry (Fragaria × ananassa) with none carrier into fine powder. Fruit concentration 12 : 1. The product is prone to solidification. Status: Conventional
Product name	Strawberry Freeze Dried Powder < 1 mm
Latin name	Fragaria × ananassa
Part of the plant	Fruit
Tariff code	1106.3090
Raw material origin	Poland / Bulgaria / Ukraine / Spain / Marroco / Egypt / Turkey

II. Organoleptic description

Color	typical of strawberry
Odor	typical of strawberry without foreign smells
Taste	typical of strawberry without foreign flavors

III. Physical - Chemical Quality

Loss on drying, below	5%
Screening	Min. 95% < 1 mm
Colorants	None
Additives	None

Nanoparticles The product is free from nanoparticles.

Subject	Limit	Parameters	Method
Pesticides	< MRL mg/kg	GC-MSMS/LC-MSMS	PN-EN 15662:2018-06
Pb - Lead	< 0,10 mg/kg		PN-EN:15763:2010
Cd - Cadmium	< 0,03 mg/kg		PN-EN:15763:2010
Aflatoxins B1+B2+G1+G2	< 4,00 µg/kg		ISO 16050:2003
Aflatoxin B1	< 2,00 µg/kg		ISO 16050:2003
Ochratoxin A	< 2,00 µg/kg		MP-00895-PL

Analysis values are performed on unprocessed raw material. When analysis are done on final product it has to be recalculated based on processing ratio. The exact ratio to each batch available upon request.

* in-house method, description available on request, results in accordance with ISO

IV. Microbiology

Subject	Limit	Unit	Method
Total aerobic microbial count	< 100 000	cfu/g	ISO 4833-1:2013-12
Total yeast/mould count	< 5 000	cfu/g	ISO 21527-1/2:2009
Salmonella	Absent	in 25 g	ISO 6579-1:2017-04
Enterobacteriaceae	< 100	cfu/g	ISO 21528-2:2017-08
E coli:	Absent	in 1 g	ISO 16649-2

V. Extraction Solvent Statement

Not applicable

VI. Processing Ratio Statement / Solubility

Processing ratio expressed as raw material used per kg of final product: 12 : 1

Solubility: n/a

VII. Compliance to Food Regulations

Hereby, we attest that the product is in conformity with the European Union Food Regulations:

Organic regulation	NO	REG(EU) 2018/848 with amendments
Ionization regulation	YES	DIRECTIVE 1999/2/EC with amendments
GMO regulation	YES	REG(EC) 1829/2003 and 1830/2003 with amendments
Pesticides regulation	YES	REG(EC) 396/2005 and 839/2008 with amendments
Contaminants regulation	YES	REG(EC) 2023/915 with amendments
Extraction solvents regulation	YES	DIRECTIVE 2009/32/EC with amendments
Additives regulation	YES	REG(EC) 1333/2008 with amendments
Baby food	NO	REG(EU) 609/2013 with amendments and REG(EC) 125/2006



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VIII. Nutritional information

Energy (kcal/kJ)	322,6	1 371
Fat (g)	2,0	
of which saturated fatty acids (g)	1,1	
Carbohydrate (g)	56,1	
of which sugars (g)	55,3	
Protein (g)	8,2	
Salt (g)	<0,1	
Fiber (g)	23,7	

Mean values per 100g product by analysis or calculation, the values may differ depending on the batch. Please note the energy values are including the dietary fiber.

IX. Ingredients list

Content: Strawberry Freeze Dried Powder 100,0%

X. Storage and Packaging Information

Unit net weight	5 kg (2 units in a pack)	Unit gross weight	5,3 kg
Pallet net weight	360 kg	Pallet gross weight	396 kg
Packing dimensions	Unit size: L40xW40xH28 (cm)		
Shelf life-time	24 months (in original packaging, possible agglomeration after 4 months - no reason to complain)		

Storage conditions: Keep in temperature 0-25°C, store in dry, dark and cool place, protect from moisture.
 Packaging informations: Packaging materials and materials getting in contact with the product are in accordance with EC REG 10/2011 and EC REG 1935/2004 with amendments.

External Packaging: Carton Box, 5 layer, 390x390x270mm
 Internal Packaging: PET/ALU/PE Bag, 120microns, 480x670mm
 Labelling: Each pack will have a printed label with the following information:
 EU organic logo + « agriculture UE / non UE » (if applicable), Product Description, Lot Number, Raw material origin, Net Weight, Production and Best Before Date, Producer name and address.

XI. Non-Dangerous Product Statement

The above mentioned substance or preparation does not meet the criteria for classification as dangerous in accordance with EU regulation (EC)No1272/2008 and its modifications, therefore is not subject to the obligation to provide a Material Safety Data Sheet according to EU regulation (EC) No 1907/2006 and its modifications.

XII. Contamination statement

Product free from contamination, burnt fruits, forming bodies, free from pests and insects as far as they can be removed by sieving, visual inspection on the tape, metal detecting with sensitivity of 1,5 mm for Fe, 1,5 mm for non-Fe and 2 mm for SS. Our products with mentioned silicon dioxide (SiO2) intentionally added in the technical data sheet, may be concerned.

XIII. Allergens*

Component	Allergens: -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.					
	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

XIV. Vegan Statement

Hereby, we certify that the product does not contain meat or other animal products so it is suitable for vegans and vegetarians.

XV. Kosher Statement

Hereby, we certify that the product is in compliance with kosher requirements.

XVI. GMO Free Statement

Hereby, we certify that according to the regulation 2001/18/EC, 1829/2003/EC and 1830/2003/EC the product does not contain added deliberately GMO.

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