

Technical Data Sheet

PRODUCT NAME	Blackberry Puree without seeds	COUNTRY OF ORIGIN	Serbia, Spain, Ukraine
BOTANICAL NAME/VARIETY	Rubus fruticosus	COUNTRY OF MANUFACTURE	Germany

PRODUCT COMPOSITION	
Blackberry 100%	

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	8 - 12°	Soluble solids refract (20°C)
pH	2.9 - 3.5	IFU 11
Total acids as tartaric acid	9 - 20 g/kg	pH7, IFU 3
Total acids as citric acid	8.1 - 19 g/kg	pH 8.1, IFU 3
rel. Density	1,0320 - 1,0490	20°/20°, IFU 1a
Viscosity	100 - 500 cP	Brookfield 20°C
Appearance	Viscous puree. Red.	
Flavour/aroma	Characteristic of blackberry. No off flavours/odours.	

MICROBIOLOGICAL PARAMETERS	
Total Plate Count	<100 cfu/g
Yeast	<10 cfu/g
Mould	<10 cfu/g
E. coli and other coliforms	Negative/g

NUTRITIONAL INFORMATION (100g)		
Energy	38	kcal
	158	kJ
Carbohydrate	732	g
of which sugars	7	g
Fat	<0.6	g
of which saturates	<0.5	g
Protein	<0.3	g
Salt	8	mg
Source: Manufacturer		

ALLERGENS	
Allergens present in product:	None.
Allergens present in process:	Allergen on site: Sulphites.

STORAGE	
Storage at 0°C to +4°C.	

TRANSPORT INFORMATION	
Recommended at 0° to +4°C. Transport at ambient temperature is permissible.	

SHELFLIFE	
Unopened, handled properly and stored at the recommended temperature product has 18 months shelf life after production date.	


PACKAGING			
PRIMARY:	Aseptic bag	SECONDARY:	Carton/drum
NET WEIGHT:			20kg/200kg

SUITABILITY STATEMENT	
Kosher (Parve), Halal, Vegetarian, Vegan, Coeliacs, Diabetics, Lactose intolerant.	

CERTIFICATIONS	
FSSC 22000, Halal, Kosher.	

ADDITIONAL INFORMATION	
At the end of maximum shelf life colouring and organoleptic parameters may change. Weight of fresh fruit used to produce 1000kg of item: approx. 1200kg.	

LEGAL REGULATIONS	
<p>The finished product is not derived from nor contains GMO material</p> <p>The finished product nor any of its ingredients have been subjected to ionising irradiation</p> <p>Product meets EU Directive 2012/12 with regard to fruit juices intended for human consumption</p> <p>Product conforms to AIJN Codes of Practice or the Codex Standard for Juice if no AIJN standard exists</p> <p>Product meets EU Directive 1881/2006 with regard to contaminants in foodstuffs</p> <p>Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs</p> <p>Product meets EU Directives 10/2011 and 1935/2004 with regard to materials in contact with foodstuffs.</p> <p>The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius</p>	

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