

**BAG-ZIP-FR PUR PORTIONS PASSION FR-5x1kg**

|                       |  |                          |               |
|-----------------------|--|--------------------------|---------------|
| <i>Ctry of manuf.</i> | Poland                                 | <i>Style</i>             | Pasteurised   |
| <i>Variety</i>        |  | <i>Size</i>              | PELLETS       |
| <i>GMO status</i>     | Absence cfr EC 1829/2003 and 1830/2003 | <i>Ionisation status</i> | No ionisation |
| <i>Storage temp</i>   | -20°C (General)                        | <i>Assured status</i>    |               |
| <i>Agrochemicals</i>  | Cfr EC & Ind.Country legislation       | <i>Shelf life</i>        | 24 months     |
| <i>Heavy metals</i>   | Cfr EC & Ind.Country legislation       |                          |               |
| <i>Other contam</i>   | Cfr EC & Ind.Country legislation       |                          |               |

| Allergen status             |   | Nutritional data (per 100g) |             |
|-----------------------------|---|-----------------------------|-------------|
| Gluten                      | - | Energy                      | 353,000 kJ  |
| Crustaceans                 | - | Energy                      | 84,000 kcal |
| Eggs                        | - | Fat                         | 0,700 g     |
| Fish                        | - | Saturated Fatty Acids       | 0,059 g     |
| Peanuts                     | - | Carbohydrates               | 9,480 g     |
| Soybeans                    | - | Sugars                      | 9,480 g     |
| Milk                        | - | Fibers                      | 10,400 g    |
| Nuts                        | - | Proteins                    | 2,200 g     |
| Celery                      | - | Salt                        | 0,070 g     |
| Mustard                     | - | Sodium                      | 28,000 mg   |
| Sesame seeds                | - |                             |             |
| Sulphur dioxide / sulphites | - |                             |             |
| Lupin                       | - |                             |             |
| Molluscs                    | - |                             |             |

| Pallet Configuration |            |                 |            |                     |                     |                 |                    |
|----------------------|------------|-----------------|------------|---------------------|---------------------|-----------------|--------------------|
| EURO Pallet          |            | Net. 495,000 KG |            | Gross 596,200 KG    |                     | Height 1 910 MM |                    |
| #Layer/pal.          | #Box/layer | #Box/pal.       | Box height | Net weight box (KG) | Gross wght box (KG) | CU in BOX       | Net weight CU (KG) |
| 11                   | 9          | 99              | 150,00 MM  | 5                   | 5,800               | 5               | 1                  |

| Packaging         |  |
|-------------------|--|
| Presentation      | Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage   |
| Markings          | Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE<br>Producer Name & Address, Veterinarian code if applicable   |
| Seals             | 100% closed, strong neat. Cases: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.   |
| Primary Packaging | For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing.<br>For bags: food grade poly and if relevant, printed with the agreed upon design and information. |

| Production Control |  |
|--------------------|--|
| HACCP              | A HACCP plan has to be implemented.  |
| Metal Detection    | Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...) |
| Temperature        | Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)   |
| Weight Control     | No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"   |

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| <b>Declaration</b> |             |                                      |          |                       |
|--------------------|-------------|--------------------------------------|----------|-----------------------|
| Passion fruit      |             |                                      |          |                       |
| <b>Composition</b> |             |                                      |          |                       |
|                    | <b>Code</b> | <b>Description</b>                   | <b>%</b> | <b>Ctry of manuf.</b> |
| *                  | 14794       | F-Passion fruit puree-pellets-1x10kg | 100,00   | PL                    |

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**PHYSICAL CHARACTERISTICS**

| Insp. char       | Description   | Inspection Method | UoM | Under limit | Target | Upper limit |
|------------------|---|-------------------|-----|-------------|--------|-------------|
| EVM              | Any non-toxic vegetable material (>1mm) from the parent plant: seedcoat | /1000G            |     |             |        | 0           |
| Foreign EVM      | Any non-toxic vegetable material not of the parent plant                | /1000G            |     |             |        | 0           |
| Foreign Material | Any foreign non-vegetable material or toxic vegetable material          | /1000G            |     |             |        | 0           |
| PRINTING         | presence lotcode/shelf life   |                   |     |             |        |             |

**ORGANOLEPTIC CHARACTERISTICS**

| Insp. char | Description  |
|------------|--|
| Colour     | Colour: Yellow/orange, typical of the fruit              |
| Flavour    | Flavour: Typical for passion fruit, no foreign flavours. |
| Odour      | Odour: Typical for passion fruit, no foreign odours.     |
| Texture    | Texture: Homogeneous puree, liquid.                      |

**CHEMICAL CHARACTERISTICS**

| Insp. char | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|------------|-------------|-------------------|-----|-------------|--------|-------------|
| Brix       |             |                   |     | 12.10       |        | 16.10       |
| pH         |             |                   |     | 2.30        |        | 3.30        |

**MICROBIOLOGICAL CHARACTERISTICS**

| Insp. char            | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|-----------------------|-------------|-------------------|-----|-------------|--------|-------------|
| E.coli                |             | CFU/G             |     |             |        | 10          |
| Listeria mono.        |             | CFU/25G           |     |             |        | 0           |
| Salmonella            |             | CFU/25G           |     |             |        | 0           |
| Staphylococcus aureus |             | CFU/G             |     |             |        | 100         |

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|                   |  |       |  |  |  |       |
|-------------------|--|-------|--|--|--|-------|
| Total Plate Count |  | CFU/G |  |  |  | 10000 |
|-------------------|--|-------|--|--|--|-------|