

2 – General product information	
Product name	Apple & Pear Juice Drink
Unit weight/volume	1000ml
Product code	Carton barcode 5013803999742 Outer case barcode 05013803896751
Product description	A blend of apple and pear juices from concentrate with pear puree

3 – Specification information	
Specification version	001
Reason for issue	New SKU
Date amended	12.03.18
Reason for amendment	

4 – Attached information	
Item	Attached? YES/NO
Current BRC certificate	Available on request
HACCP	Available on request
Process flow	Available on request
Artwork/label	Available on request
Outercase label	Available on request
Other:	N/A

### 5 – Ingredient breakdown

Ingredient	Origin (list all that may apply)	%
Water	Welsh Water	76.614
Cloudy apple juice concentrate	EU, Turkey	8.506
Pear puree	EU	8
Pear juice concentrate	EU	0.862
Apple juice concentrate	EU, Turkey	5.92
Citric acid	China, Belgium	0.049
Ascorbic acid	China	0.049

### 6 – Ingredient declaration

Clear Apple Juice From Concentrate (37%), Cloudy Apple From Concentrate (30%), Water, Pear Puree (8%), Pear Juice From Concentrate (5%), Ascorbic Acid, Citric Acid

### 7 – Nutritional analysis

Nutrient	Typical value per 100ml	Source of data – Analysed/Calculated
Energy (kcal)	23.7	Supplied by customer
Energy (kJ)	100.1	Supplied by customer
Fat (g)	0.019	Supplied by customer
of which saturates (g)	0.004	Supplied by customer
Carbohydrate (g)	6.091	Supplied by customer
of which sugars (g)	5.837	Supplied by customer
Dietary fibre (g)	N/A	Supplied by customer
Protein (g)	0.07	Supplied by customer
Salt (g)	0.05	Supplied by customer
Sodium (g)	N/A	Supplied by customer
Vitamin C (mg)	N/A	Supplied by customer

## 8 – Product Standards

**Organoleptic standards** - Tests completed on each production run by trained Quality Control technicians

Parameter	Acceptable	Unacceptable (reject)
Appearance	Golden cloudy coloured liquid with some visible sediment	Dark brown in colour. Watery appearance.
Aroma	Sweet crisp apple with soft pear notes	Musty, off aromas.
Flavour	Sweet crisp apple with soft pear notes	Flavour not balanced. Overly acidic.
Texture	Typical of a thin juice	Excessive sediment, thin and watery

**Chemical standards** - Tests completed on each production run by trained Quality Control technicians

Parameter	Minimum	Target	Maximum
Brix (°)	9	9.2	9.4
Acidity (%v/v CAA)	N/A	N/A	N/A
pH	N/A	N/A	<4.2
Other:	N/A	N/A	N/A

**Microbiological standards** – Tests completed on each production run by Intertek Food&Agri – UKAS no. 4065 or Celtic Food Laboratories UKAS no. 4456

Test	Target	Maximum
TVC (cfu/ml)	N/A	N/A
Yeast and Mould (cfu/ml)	< 20 / ml	>20/ml
Other:	N/A	N/A

## 9 – Shelf life and storage information

Condition	Target (°C)	Maximum (°C)	Reject at (°C)
Delivery temperature	Ambient		
Storage temperature	Ambient		

Storage instruction	
Shelf life from production	Min 11 months, max 12 months
Minimum life on receipt	3 months
Shelf life and traceability code format	hh:mm Julian Code BBE MMM YYYY

## 10 – Dietary information

Is the product	YES/NO	Comments
Suitable for vegetarians?	Y	
Suitable for vegans?	Y	
Suitable for diabetics?	Y	As part of controlled diet
Suitable for coeliacs?	Y	
Organic certified?	N	
Kosher certified?	N	

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Halal certified?	N	
Fairtrade certified?	N	
Free from genetically modified ingredients?	Y	
Free from additives/enzymes derived from GM material?	Y	
Manufactured on a GM free site?	Y	

## 11 – Allergens

Allergen	Present in product?	Handled at Manufacturing/ storage site?
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	N
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof	N	Y
Nuts: almond ( <i>Amygdalus communis</i> L), hazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K.Koch), Brazil ( <i>Bertholletia excelsa</i> ), pistachio ( <i>Pistacia vera</i> ), macadamia and Queensland ( <i>Macadamia ternifolia</i> ) and products thereof	N	Y (Separate production unit)
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

## 12 – Ingredient, additive and processing aid information

Ingredient, additive, processing aid	Present in product?	Handled at Manufacturing/ Storage site?
Coconut and products thereof	N	Y
Kiwi and products thereof	N	Y
Texturised/hydrolysed vegetable protein	N	N
Pork, Beef, Lamb and products thereof	N	N
Poultry and products thereof	N	N
Animal products (other)	N	N
Yeast	N	N
Latex	N	N
Alcohol	N	N
Glutamate	N	N
Extraction solvents	N	N
Monosodium glutamate	N	N
Histamine sources	N	N
Phenylalanine sources	Natural	Y
Additives – Colouring/Flavouring – artificial	N	
Additives – Colouring/Flavouring – natural	N	
Additives – Preservative – artificial	N	
Additives – Preservative – natural	N	
Additives – Other (please state)	N	
Added salt	N	
Added sugar	N	
Sweeteners	N	
Caffeine	N	
Fat (refined or not to the SCOPA standard)	N	

## 13 – Packaging

Primary packaging format and material	Carton
Cap Type	Screw cap
Weight system (Minimum/Average)	Average
e mark required on packaging?	On packaging
Secondary packaging format and material	Brown cardboard wrap around outer
Units per pack, per layer, per pallet	12x 1ltr 15 packs per layer 5 layers high

**Specification authorisation**

**The contents of this specification are confidential and should not be disclosed to any 3<sup>rd</sup> party without prior agreement by Fruitapeel. Signing of the specification indicates full agreement to the information and parameters stated within.**

Specification completed by	Ellie Peachey
Authorised by	Ivie Paterson
Position in company	Site Technical Manager
Signature	I Paterson
Date	14.03.18

Customer company name	
Customer representative	
Position in company	
Signature	
Date	

Electronic sign off is acceptable when accompanied by an authorising email

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