

# RAW MATERIAL SPECIFICATION

Material 1442

## F-Apple-10x10mm-10KG

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<i>Origin</i>	Poland, Italy	<i>Style</i>	Dices, IQF
<i>Variety</i>	Morganduft, Jonagold	<i>Size</i>	10X10X10 MM
<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	173,000 kJ
Crustaceans	-	Energy	41,000 kcal
Eggs	-	Fat	0,100 g
Fish	-	Saturated Fatty Acids	0,050 g
Peanuts	-	Carbohydrates	9,100 g
Soybeans	-	Sugars	8,700 g
Milk	-	Fibers	1,800 g
Nuts	-	Proteins	0,200 g
Celery	-	Salt	0,100 g
Mustard	-	Sodium	40,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

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 Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing

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

Declaration
apples (apple, antioxidant : ascorbic acid, acidity regulator : citric acid)

Composition			
Composition Code	Description	Country of origin	Amount

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Composition			
Composition Code	Description	Country of origin	Amount
	APPLE	Italy, Poland	99,83%
E330	CITRIC ACID	China	0,06%
E300	ASCORBIC ACID	China	0,01%
	SALT		0,1%

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## PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: Five or more pieces welded together which cannot be separated without damage	/1000G	M%	0	0	5
Colour physical	Colour physical: Any dice of conspicuously different colour to majority of sample	/1000G	M%	0	0	5
EVM Pips	EVM Pips: Any loose pips or seed cavity [parchment] material	/1000G	PC	0	0	8
EVM	EVM: Any non-toxic vegetable material from the parent plant	/1000G		0	0	0
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the parent plant	/1000G		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G		0	0	0
Major Blemish	Major Blemish: Any piece showing a diseased or discoloured area >3mm diameter or any attached peel >5mm diameter	/1000G	PC	0	0	2
Minor Blemish	Minor Blemish: Any piece showing a diseased or discoloured area <3mm diameter	/1000G	PC	0	0	5
Mould	Mould: Any mouldy or rotten dice	/1000G		0	0	0
Over Size	Over Size: Any dice measuring <15mm but > 10mm on its largest dimension	/1000G	M%	0	0	5
Over Size	Over Size: Any dice measuring >15mm on its largest dimension	/1000G		0	0	0
Total Blemish	Total Blemish: Total of Major Blemish, Peel defects and Minore blemish	/1000G	PC	0	0	5
Under Size	Under Size: Any dice or pieces of dice which pass through 8mm square sieve	/1000G	M%	0	0	5

## ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh clean colour typical of the variety No browning or signs of oxidation			0	OK/NOK	0
Flavour	Flavour: Good fresh characteristic of the product No spoil or #off #musty taints or flavours			0	OK/NOK	0
Odour	Odour: Fresh typical of the product no #off" or sour taints			0	OK/NOK	0
Texture	Texture: Good uniformly firm, tender without tough fibrous pieces or parchment core material			0	OK/NOK	0

## MICROBIOLOGICAL CHARACTERISTICS

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Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
E.coli		CFU/G		0	10	100
Listeria mono.		CFU(25)G		0	0	0
Salmonella		CFU/25G		0	0	0
Total Plate Count		CFU/G		0	100000	1000000
Yeast and Moulds		CFU/G		0	1000	10000

### CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Brix				7	0	13