

Specification No: 20190		Issued: 19.12.2023/BS Revision date: Version no.: 0 Page 1 af 2
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Passion fruit puree without seeds

Raw material:

Passion fruit puree is produced from sound, properly ripe, fresh passion fruit.

Processing:

The fruit is inspected, sieved and packed aseptic bag in carton.

Organoleptic properties:

Appearance:	Homogenous puree, yellow-orange
Taste/odour:	Typical without off taste

Main analytical parameters:

Parameter	Tolerance
Brix	14° ± 2°
pH	2,7- 3,3
Acidity	25-50 g/kg (citric acid at pH 8.1)
Microbiological – aseptic filling	Total plate count less than 100 organism/g

Nutritional information per 100 g.*:

Energetic value	220 / 52 kJ/kcal
Fat	0.3 g
Of which	
- Saturated	30 mg
Carbohydrate	7.1 g
Of which	
- Sugars,	7.1 g
Fibre	1.1 g
Protein	1.8 g
Salt	1.9 mg

* Based on table values (without commitment)

Specification No: 20190		Issued: 19.12.2023/BS Revision date: Version no.: 0 Page 2 af 2
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Quality Control:

Parameter	Description
Process	Production is according to Good Manufacturing Practice (GMP) and hazards are controlled by the HACCP system/guidelines.
Quality declaration	Fit for human consumption – free from any harmful toxic substances and pests.
Pesticide residues	Max residues according to European Commission Regulation (EC) No. 396/2005
Contaminants	(EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
Radiation	The product is NOT treated with Ionizing radiation
Non-GMO declaration	The product is GMO free according to EU Regulation and does not require labelling according to Regulation 1829/03 and 1830/03.
Allergens	The allergen status and labelling are in accordance with Directive 1169/2011(EC) and amendments. Cross contamination during production does not occur.
Food additives	Free from any food additives

Packaging and storage:

Packaging:	Aseptic bag in carton of 20 kg net.
Labelling:	Suppliers name, Product, Weight, Best before date and batch No.
Storage and shelf life:	<u>Unopened:</u>
	Chilled (0-10°C) – 6 months from production
	Frozen (Min. -18°C) – 24 months from production

These specifications are subject to fluctuations depending on individual crop.