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## Product Specification

Product N°: 800157 - G11278

Date: 13/07/2015

Product-Name: DELIFRUIT CLASSIC PINEAPPLE

Version: 1.7F

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### 1. General product information

Legal name: Fruit filling

Product description: Preparation of whole fruits, ready to use as pie-filling and decoration of pastries, ice-creams, etc...This product is bake and freeze/thaw-stable.

Application: Bakery

Sensory data: Taste/odour: Pineapple

Colour: Yellow

Texture: Thickened

| Ingredients:                    | E-number | %  |
|---------------------------------|----------|----|
| Pineapple                       |          | 60 |
| Water                           |          |    |
| Sugar                           |          |    |
| Modified starch                 | E1442    |    |
| Acid: citric acid               | E330     |    |
| Natural flavouring              |          |    |
| Preservative: potassium sorbate | E202     |    |
|                                 |          |    |
|                                 |          |    |
|                                 |          |    |
|                                 |          |    |

QUID-information: Pineapple : 60 %

Basic recipe/Dosage:

Dangerous Good:

yes

no



## 2. Analytical data

| Parameter | Target | Range       |
|-----------|--------|-------------|
| Brix      | 27.3   | 21.5 – 33.0 |
| pH        | 3.30   | 3.05 – 3.55 |

## 3. Package / storage information

|                    |                                     |
|--------------------|-------------------------------------|
| Material:          | Tin                                 |
| Content:           | 3 x 2.7 kg                          |
| SAP n°:            | <b>800157333</b>                    |
| Shelf life:        | 730 days (from date of manufacture) |
| Storage condition: | Preferably in a cold and dry place  |

## 4. Microbiological Parameters

|                    | Value max. |
|--------------------|------------|
| Yeast              | 100/gr     |
| Moulds             | 100/gr     |
| Enterobacteriaceae | 10/gr      |

## 5. Nutritional information (per 100g)

|                           |        |         |                 |      |    |
|---------------------------|--------|---------|-----------------|------|----|
| Energy                    | 412 kJ | 97 kcal | Carbohydrate    | 23.2 | g  |
| Fat                       | 0.1    | g       | of which sugars | 19.8 | g  |
| of which saturates        | < 0.1  | g       | of which starch |      | g  |
| of which mono-unsaturates |        | g       | Fibre           | 0.6  | g  |
| of which poly-unsaturates |        | g       | Protein         | 0.3  | g  |
| of which trans            |        | g       | Salt            | 0.01 | g  |
|                           |        |         | Sodium          | 6    | mg |

## 6. Allergen information

- + = contains
- = free from
- ? = may contain traces

### According to Regulation 1169/2011/EU

|   |  |
|---|--|
| - | Cereals containing gluten and products thereof (*)   |
| - | Crustaceans and products thereof   |
| ? | Eggs and products thereof  |
| - | Fish and products thereof  |
| - | Peanuts / Groundnut and products thereof   |
| ? | Soybeans and products thereof  |
| ? | Milk and products thereof  |
| - | Nuts and products thereof  |
| - | Celery and products thereof  |
| - | Mustard and products thereof   |
| - | Sesame seeds and products thereof  |
| - | Sulphur dioxide and sulphites at concentrations > 10 ppm expressed as SO <sub>2</sub> (E220 to E228) |
| - | Lupin and products thereof   |
| - | Molluscs and products thereof  |

### Additional allergens acc. ALBA

|   |                         |
|---|-------------------------|
| - | Gluten (**)             |
| ? | Lactose                 |
| ? | Cocoa                   |
| - | Glutamate               |
| - | Chicken meat            |
| - | Coriander               |
| + | Maize (modified starch) |
| - | Legumes pulses          |
| - | Beef                    |
| - | Pork                    |
| ? | Carrot                  |

(\*) glucose syrup from wheat has not to be declared acc. Regulation 1169/2011/EU

(\*\*) conform to the Regulation 828/2014/EU: "gluten free" if the gluten content does not exceed 20 mg/kg

## 7. Suitability of the product for:

| Diet        | Suitability |
|-------------|-------------|
| Celiac      | Yes         |
| Vegans      | Yes         |
| Vegetarians | Yes         |



## **8. Food legislation compliance**

This product is manufactured under Belgian and EU regulations.

### **Food information to consumer**

The information given in this document is in accordance with the Regulation 1169/2011/EU on the provision of food information to consumers and its amendments.

### **Food additives**

The formulation of this product complies with the Regulation 1333/2008/EC establishing the Union list of food additives, and its amendments.

### **Flavouring**

The flavourings used in this product comply with the Regulation 1334/2008/EC on flavourings and certain food ingredients with flavouring properties for use in and on foods, and its amendments.

### **Food packaging material**

All materials intended to come into contact with foods fulfil the requirements described in the Regulation 1935/2004/EC, and 10/2011/EC when applicable, and their amendments.

### **GMO**

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore according to the Regulations 1829/2003/EC, 1830/2003/EC and their amendments, the product does not require labelling concerning this point.

### **Ionising radiation**

The product has not been treated with ionising radiation and does not contain any irradiated ingredients. Therefore it does not require labelling concerning this point.

### **Contaminants and pesticides in foodstuffs**

The raw materials used in this product fulfil the requirements described in the Regulation 1881/2006/EC related to contaminants in foodstuffs, the Regulation 396/2005/EC related to pesticides in foodstuffs, and their amendments.

**The information in this document is given in good faith and is based on the product formulation and the data provided by our raw material suppliers at the date of issue of this specification, completed with other data where necessary. It is the customer's responsibility to ensure that the usage of the products and, when applicable, the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.**

|                |  |
|----------------|--|
| Updated by :   | Decrême Virginie   |
| Modification : | New layout – Updated microbiological parameters and nutritional information –<br>Updated food legislation compliance |
| Position :     | Regulatory Affairs Department  |