

# Specification

Odenwald Früchte GmbH Bahnhofstr. 31 D-64747 Breuberg

## **Declaration**

#### Sour cherries

Ingredients list: Sour cherries pitted, Water, Sugar 10% Remarks: Sugared. Can few stones or parts of it

### **Packaging Details**

Container volume: 720 ml Type of container: Oval glass TO66 Closing: Type of tray / closing: 10 x 720

Secondary packeging /

Palletizing:

Machine stretch film clear / 10F60

Label:

Front- and Back-Lable

Variance at label

alignment:

no overlapping

Lot identification:

Day accurate Best before

L-(Letter Year)-(Day)(hh)(Line)(mm) DD.MM.YYYY

example:

L-A-10014120 09.04.2011

Imprint: on the cap

Remaining life: 18 Month

Best-before date: 3 Years after production

Nutrition GDA									
	Unit	Require ment	100g (	GDA (%)					
Energy value kJ	kJ		293						
Energy value kcal	kcal	2000	69	3					
Fat	g/100g	70	0,3	< 1					
saturated fatty acids	g/100g	20	< 0,1	< 1					
Carbohydrate	g/100g	260	15,5	6					
- Sugar	g/100g	90	15,5	17					
Protein	g/100g	50	0,5	1					
Salt	g/100g	6	< 0,01	< 1					

Material number Material name	105675 GZ-Sour cl	herries 720	OML MATERNE 10F60	Page Issue	2/3 29.07.2017
Allergens					
Allergen	Yes	No			
Cereals of containing		X			
gluten - Gluten		X			
Cancer and cancer products		X			
Eggs and eggs products		X			
Fish and Fish products		X			
Peanuts and peanuts products		X			
Soy and soy products		X			
- Soy protein		X			
- Soy lecithin		X			
Dairy ingredients		X			
- Lactoprotein		X			
- Lactose		X			
Edible nuts *1 an edible nuts products		X			
Sesam seeds and sesam seed products		X			
Mustard and mustard products		X			
Celery and celery products		X			
Sulfur dioxide and sulfite*2		X			
*1 Chashew, pecan nut, bi *2 denoted by concentration The product complies to the	on for quantitie	es exceeding	g 10 mg/kg or 10 mg/l, as SO2.		
The resposibility of clarifica	ation for any c	other ingredie	ents is with the customers.		
Microbiology					
Microbiology					
Total viable count:	0 CFU after i	ncubation			
Yeasts:	0				
Moulds:	0				
Analytical Quality					
Minimum number of fruits	not specified				
per trading unit:	700				
Net weight:	700 g				
Drain weight:	370 g				
Fruit content (methode Dr. Nehring):	not specified				
Total acidity (as citric acid at pH 7):					
Viscosity:	not specified				
°Brix, refractometric index at 20°C:	17 - 20 °Bx				

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### **Quality Attributes**

Appearance: pitted cherries in dark red syrup, with little sedimentation

Oder: Characteristic solubility without foreign odor

Taste: Characteristic solubility, balanced, without foreign taste, sugar / acid proportion in well balance

Texture: not too soft, dimensionally stable

Total defects: According to the German guidelines for fruit products

(Leitsätze für Obsterzeugnisse des Deutschen Lebensmittelbuches; vom 14.April 2008.)

Foreign parts: The product was tested according to the German guidelines for fruit products, in the version of April 14,

2008 for each product category.

(Leitsätze für Obsterzeugnisse des Deutschen Lebensmittelbuches; vom 14.April 2008.)

Reference sample: 1 tray each batch Status: conventional

#### Other Informations

Characteristics: GMO free

Application: As a cake filling, with desserts

This specification was prepared electronically and is valid without signature.

Our products are high quality products capable of consumption and are defeated by food law requirements. They stand under constant control of a accredited food chemist.

Odenwald-Früchte GmbH is certificated after the high-class management systems DIN EN ISO 9001:2008 and Internationally Food standard.

The product complies to the national and EU regulations.

The responsibility for examination of confirmation regarding the correspondence to the law outside of the EU is subject to the customer.

Odenwald-Früchte GmbH Quality assurance manager