

## Product Specification

Product No : TRPI991213 - G10614

Date: 17/01/2008

Product-Name: TRADITION PEAR

Version: 1.7

### 1. General product information

Legal name: Fuit filling

Description: Excellent fresh fruit taste. Contains 90% of first quality pears. Ideal texture for pie-fillings

Food legislation directives Directives 2000/13/EC (labelling, presentation and advertising), EC 1139/08 amended by 49/2000 and further amended by 1830/2003 (GMO), EC 2001/18 amended by 50/2000 and further amended by 1829/2003(GMO)

Application: Bakery

Sensory data: Taste/odour: Pear

Colour: Yellow

Texture: Thickened

Ingredients:	Ingredient	E-number	
	Pear		90%
	Sugar		
	Modified starch	E1442	
	Antioxidant : ascorbic acid	E300	
	Acidifier : citric acid	E330	
	Acidity regulator : calcium lactate	E327	
	Preservative : potassium sorbate	E202	
	Flavouring		

QUID-information: Pear : 90%

Basic recipe/Dosage:

Customs tariff:

Dangerous Good:

yes

no

## 2. Analytical data

Parameter	Target	Range	Method
Brix	21	20 – 22	Refraction Atago 200
pH	3.45	3.3 – 3.6	Mettler Toledo MP120

## 3. Package information

Legislation : Packaging adheres to EC regulations

Material: Pails

Content: 6 and 12 kg

SAP-Nr : 6 kg : 801476134; 801476264; 801476324

12 kg : 801478115; 801476116

### Microbiological Parameters:

	Valeurs max.	Cible	Method
TVC	10000/gr	100/gr	AFNOR V08-051 02/1999
E.coli	Négatif/gr	Négatif/gr	AFNOR V08-017 06/1980
Coliform bacteria	10/gr	Negativ/gr	AFNOR V08-050 02/1999
Levures	100/gr	10/gr	ISO 7954 01/1987
Moisissures	100/gr	10/gr	ISO 7954 01/1987
Salmonelle	Négatif/25gr	Négatif/25gr	AFNOR V08-052 05/1997
Enterobacteriaceae	10/gr	Négatif/gr	ISO 21528 part 2 08/2004
Listeria	Négatif/25gr	Négatif/25gr	ISO 10560

Shelf life: 9 months (from date of manufacture)

Storage conditions: In a cold and dry place

#### 4. Nutritional information

Energy	360 kJ	86 kcal	Fat	0.4	g/100g
Protein	0.3	g/100g	Saturated Fat		
Milk protein		g/100g	Monounsaturated fat		
Carbohydrates	20	g/100g	Polyunsaturated fat		
Of which sugar		g/100g	Milk fats		
Starch		g/100g	Sodium		
Dietary Fibre		g/100g	Cholesterol		

## 5. Allergen information (according to ALBA)

**+ = contains**

**- = free from**

**? = may contain traces, or unknown**

01	?	cow's milk protein	18	-	nuts
02	-	lactose	19	-	nut oil
03	?	chicken's egg	20	-	peanuts
04	-	soya protein	21	-	peanut oil
05	-	soya oil	22	-	sesame
06	(*)	gluten	23	-	sesame oil
07	(**)	wheat	24	-	glutamate
08	-	rye	25	?	sulfite (E220 – E227)
09	-	beef	26		
10	-	pork	27		
11	-	chicken	28		
12	-	fish	29		
13	-	shellfish, molluscs and crustaceans	30		
14	+	maize (modified starch)	31	-	coriander
15	-	cocoa	32	-	celery
16			33		
17	-	legumes/pulses	34	-	carrot
			35	-	lupine
			36	-	mustard

(\*) conform Codex Alimentarius Stan 118/1981 : free of gluten if nitrogen content < 0.05g on 100g

(\*\*) glucose syrup from wheat has not to be declared acc. Commission Directive 2007/68/EC

- |                     |                |
|---------------------|----------------|
| ? milk constituents | - wheat flour  |
| ? milk powder       | - wheat meal   |
| ? soya lecithin     | - wheat starch |
| - soya flour        | - breadcrumb   |
| - soya meal         | ? egg yolk     |

Suitable for vegetarians Yes

Suitable for vegans Yes

## 6. Additional information

GM Information This product is free from GM-ingredients and GM additives. Therefore, the product does not require labelling according to EC Directives 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Prepared by :	Schiettaert Isabelle
Updated by:	Dolhen Catherine
Position :	Food Law Department
On behalf of :	Unifine Food & Bake Ingredients

This product has been manufactured under Belgian and ECC regulations.