

## Product Specification

**Product No.:** TRPO950905 – G10362

**Date:** 15/01/2008

**Product-Name:** TRADITION APPLE 10/10

**Version:** 1.6

### 1. General product information

**Legal name:** Fruit filling

**Description:** Excellent fresh fruit taste. Contains 90% of first quality fresh apples. 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: Apple

Colour: Yellow

Texture: Thickened

**Ingredients:**

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

**QUID-information:** Apple 90%

**Basic recipe/Dosage:**

**Customs tariff:** 2007 9991 00

**Dangerous Good:**

yes

no

## 2. Analytical data

Parameter	Target	Range	Method
Brix	21	19 – 23	Refraction Atago 200
pH	3.6	3.35 – 3.85	Mettler Toledo MP120

## 3. Package information

Legislation : Packaging adheres to EC regulations

Material: Pails and tins

Content: 2,5 kg for tins , 5,5 kg and 11 kg for pails

SAP-Nr : 2,5 kg : 800569122; 800569012; 800568101

5,5 kg : 800636104; 800636714; 800636534; 800636084; 800636124; 800636984  
800636324

11 kg : 800568125; 801376395; 800568355; 800568715; 800568535; 801376395;  
800568335; 800568715; 800568535; 800568955

### 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 for pails , 2 years for tins (from date of manufacture)

Storage conditions: In a cold and dry place

#### 4. Nutritional information

Energy	347 kJ	83 kcal	Fat	0.5	g/100g
Protein	0.3	g/100g	Saturated Fat		
Milk protein	-	g/100g	Monounsaturated fat		
Carbohydrates	19	g/100g	Polyunsaturated fat		
Of which sugar		g/100g	Milk fats		
Starch		g/100g	Sodium	1.08	mg/100g
Dietary Fibre	1.8	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

---

Overview of the presence/ absence of ingredients :

---

? 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. GM Statement

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 :	Schietaert 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.