

PRODUCT SPECIFICATION FD Red Dragon Fruit Dice / Slice

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1. Product Information

Name	FD (Freeze Dried) Red Dragon Fruit	
Country of Origin	China	
	Variety – Various, but only as accepted and approved .	
Composition	100% Red Dragon Fruit	
Production Description	Derived from fresh or frozen, clean and ripe red dragon fruit, peeled, cut, <i>diced / sliced</i> , freeze dried and sorted before being packed. The product is free from any further additives or preservatives.	
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.	

2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance	
Colour	Red to Purple	
Cut Type	Diced / Sliced	
Aroma	Typical Characteristics of Red Dragon Fruit	
Taste	Typical Characteristics of Red Dragon Fruit	
Moisture (g/100g)	Max 5%	
Organoleptic defects	Free from off taste or smell	
Exogenous foreign matter – Insects / Larvae / Worms	Nil	
Foreign matter – wood, glass, metal, stone, plastic	Nil	
Texture - Diced	Free flowing pieces, Crisp not soft	
Sieve (<5mm)	Max 10% by weight	
umps (more than 3 pieces) Max 2% by weight		
Endogenous foreign matter – Leaves / Stem	<0.5%	
Texture - Sliced	Free flowing pieces, Crisp not soft	
Sized Outside Spec	Max 10% by weight	
Clumps (more than 3 pieces)	Max 5% by weight	
Discoloured Pieces	Max 5% by weight	
Endogenous foreign matter – Leaves / Stem	<0.5%	

3. Size & Cut

Cut	Size (+/- 0.5mm)	
Dices	6*6mm / 8*8mm / 10*10mm	
Slices	4 – 6mm	

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4. Microbiological Limits

Parameters	Unit	Limits		
TPC	cfu/ g	< 100,000		
Yeast	cfu/ g	< 2,000		
Mould	cfu/ g	< 2,000		
Coliforms	cfu/ g	< 100		
E Coli	cfu/ g	< 10		
Staphylococcus Aureus	cfu/ g	< 50		
Salmonella	in 25 g	Negative		
Listeria	in 25 g	Negative		
Complies with EU/ UK/ FDA Regulations; country of delivery				

5. Production Control

X-Ray	To detect and reject test pieces, Metal: 1.2mm, Glass: 2.0mm, Ceramic: 2.0mm, Non-Fe: 4.0mm & SUS: 1.0mm, before being packed	
Laser Sorter	To detect and separate foreign bodies during production	
Magnetic Separation	Magnetic force < 8,000Gs, before being packed	
Metal Detection	Detector to reject test pieces, Ferrous: 1.0mm, Non-ferrous: 2.0mm 8 Stainless steel: 1.5mm, before being packed.	
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.	

6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1659 Kj / 397 Kcal
Total Fat	(g)	5.0
of which Saturated Fat	(g)	0
Carbohydrates	(g)	80.0
Of which Sugar	(g)	53.3
Fibre	(g)	13.3
Protein	(g)	6.7
Sodium	(mg)	Tr

^{*}This nutritional disclaimer notifies that under no circumstances we will be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.

7. Packaging Items and Labelling -

Packaging Items: All packaging items to be agreed with Customers prior to production

Items	Properties		
Cases	Clean first use, food safe, rigid corrugated cardboard cartons		
Inner Packs	Clean, first use, food grade Silver Foil bags (Heat Sealed)		
Tape seal	Brown / Blue, self adhesive tape – No staples		
Label	One per case		
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials.		
Pallet wrap	All pallets are wrapped, Max hight tbc		
Weight per case/unit - Dice	5kg (11.02lb) Net Weight Carton		
Weight per case/unit - Slice	10kg (22.04lb) Net Weight Carton		
Number of cases per pallet	tbc		
Complies with related EU/ UK/ FDA legislations; country of delivery			

7.1 Label Detail: Each Carton – Pre-Approval required

• Name of Product : As per Specification Product Description

• Material Number : Customer Specific

Raw Material Origin : Country
Batch No : 0000
Production Date : DDMMYY
Best Before Date : DDMMYY
Net weight : X Kgs (lbs)
Gross Weight : X Kgs (lbs)
Manufacturer/ Packer : Name

• Item Code : 17 Digit IF Code

8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging
- Storage and transportation at 20°C and 65% Humidity
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.

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9. Consumer Group & Intended Use

• Edible – For general consumer consumption, predominantly as an ingredient.

10. Regulatory Declarations

Pesticides	Pesticide detected residues comply with the legislative maximum levels (MRL's) stipulated by EU/ UK/ FDA*
Total Heavy Metal	The product complies with legislative maximum levels in accordance with levels stipulated by EU/ UK/ FDA*
GMO	The product is free from any GMO material in accordance with EU/ UK/ US legislation.
Allergen	The final product does not contain any allergen; neither used as an ingredient, nor produced on same line with any other current allergen, complying with EU/ UK/ FDA stipulated allergen list.
*Country of delivery	•

11. Sign off Approval

	IF Prepared by	IF Approved by	Supplier/Customer Approved
Signature	Adam Patman	Josias Nunes	
Position	Technical Lead	Commercial Director	
Date	10.02.2025	10.02.2025	

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO