

PRODUCT SPECIFICATION

Product Specification		Strawber	ry Fruit Cubes	
Version 3.0		Date:	9/05/2025	
Product Name		Strawber	ry Fruit Cubes	
Article code		C	STZA001	
	-			
Ingredients	Strawberry Pulp (67%), Apple Juice Concentrate (28%), Frui Pectin 4.1%, Lemon Concentrate 0.8%, Corn starch 0.1% (free flow)			
Process description	Receiving of fresh fruit or vegetables, washing, sorting, pulping, mixing raw materials, cooking, cutting, drying, packing, metal detection, boxing, labelling, dispatch.			
Country of origin		South Africa		
	L			
	Colour	T	ight Red colour	
	Flavour		y taste, no off flavours	
	Odour	·	eristic, no off smell	
Physical characteristics	Texture		Soft	
Inferent enaracteristics	Size	10mm x 10mm		
	DIZC		TORUK A TORUK	
	Organic f	oreign matter	< 0.05% by Units/ 100 fruit	
	Мо	isture content	Max. 16%	
	Мо	isture content x in pulp stage	Max. 16% 40 - 45	
	Mo Bri	isture content x in pulp stage pH	Max. 16% 40 - 45 3.2 - 3.5	
	Mo Bri	isture content x in pulp stage	Max. 16% 40 - 45	
Chemical Characteristics	Mo Bri	isture content x in pulp stage pH	Max. 16% 40 - 45 3.2 - 3.5	
Chemical Characteristics	Mo Bri V	isture content x in pulp stage pH Water content	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g	
Chemical Characteristics	Mo Bri V Pes	isture content x in pulp stage pH Water content ticide residues Heavy metals	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits	
Chemical Characteristics	Mo Bri V Pes	isture content x in pulp stage pH Water content ticide residues Heavy metals Aflatoxine B1	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits EU limits	
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Chemical Characteristics	Mo Bri V Pes	isture content x in pulp stage pH Water content ticide residues Heavy metals Aflatoxine B1 Latoxine total	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits EU limits EU limits EU limits (100.000 (cfu / g)	
	Mo Bri V Pes	isture content x in pulp stage pH Water content ticide residues Heavy metals Aflatoxine B1 Latoxine total Late count (cfu / g) Yeast	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits EU limits EU limits <pre> 40 - 45</pre>	
Chemical Characteristics Biological Characteristics	Mo Bri Pes Af:	isture content x in pulp stage pH Water content ticide residues Heavy metals Aflatoxine B1 latoxine total late count (cfu / g) Yeast Mould	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits EU limits EU limits = EU limits	
	Mo Bri Pes Af:	isture content x in pulp stage pH Water content ticide residues Heavy metals Aflatoxine B1 Latoxine total late count (cfu / g) Yeast Mould otal Coliforms	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits EU limits EU limits (100.000 (cfu / g) (1000 (cfu / g) (1000 (cfu / g) (1000 (cfu / g)	
	Mo Bri Pes Af:	isture content x in pulp stage pH Water content ticide residues Heavy metals Aflatoxine B1 Latoxine total Late count (cfu / g) Yeast Mould otal Coliforms nylococcus aureus	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits EU limits EU limits (100.000 (cfu / g) (1000 (cfu / g) (1000 (cfu / g) (10 (cfu / g) (10 (cfu / g)	
	Mo Bri Pes Af:	isture content x in pulp stage pH Water content ticide residues Heavy metals Aflatoxine B1 Latoxine total late count (cfu / g) Yeast Mould otal Coliforms	Max. 16% 40 - 45 3.2 - 3.5 9-11g/100g EU limits EU limits EU limits EU limits (100.000 (cfu / g) (1000 (cfu / g) (1000 (cfu / g) (10 (cfu / g)	

Packaging Specification	5 kg x 3 polyethylene bags (food grade) per carton
Storage conditions	Product to be kept at temperatures between 4°C and 8°C; $<10^{\circ}$ C Product not to be exposed to excessive moisture and direct sunlight
Shelflife	18 months from the packing date

Nutritional Values per 100 grams				
Energy	327 kcal	Moisture	Max. 16%	
	1367 kj	Dietary Fibre	3,89 g	
Protein	0 , 81 g	Ash		
Carbohydrates	76 g	Calcium (Ce)		
Sugars	74 , 8 g	Protein		
Starch		Magnesium (Mg)		
Polysaccharides		Phosphorus (P)		
Fats	0,63 g	Sodium (Na)	43 mg	
Saturated Fatty Acids	0,4 g	Potassium (K)		
Mono-unsaturated fatty Acids		Salt (NaCl)		
Poly-unsaturated Fatty Acids		Vitamine A		
Trans-Fatty Acids	0 , 1 g	Vitamine E		
Cholesterol		Iron (Fe)		

Our supplier/ manufacturer allergen declaration

Allergens: +	= present	/ - = absent / ? = unknown,	possible traces
Milk Protein	-	Cocoa	-
Lactose	-	Legumes	-
Egg	-	Nuts	?*
Soya Protein	-	Nut oils	-
Soya oil	-	Peanuts	?*
Gluten	-	Peanut oil	-
Wheat	-	Sesame	-
Rye	-	Sesame oil	-
Beef	-	Glutamate	-
Pulses	-	Sulphite (E220-E227)	?*
Pork	-	Coriander	-
Chicken	-	Celery	-
Fish	-	Caroot	-
Crustacean / shellfish	-	Lupine	-
Maize	-	Mustard	=

*Goods are stored in the same warehouse as nuts, dried fruits and seeds containing SO2. Goods are stored in closed packaging.

GMO Status	GMO-free, does not container Genetically Modified micro Organisms (this includes processing aids and additives)
Radiation Status	Radiation free, products are not radiated (this includes processing aids and additives)
Remarks	If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality controls are to be completed on the entire load prior to the production and use. These specifications have been issued to the best of our knowledge. No rights can be derived from this specification.

<u>Alergens:</u>-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

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