



Customer Product Specification

PRIVATE & CONFIDENTIAL

Product Description / Name	Dehydrated Apple Dice (10mm x 10mm)
Product Weight / Volume	10kg, 12kg & 15kg
Product Code	0813300000

1.0 Country of Origin(s)	China
2.0 Legal Name of Product	Dehydrated Apple Dice
3.0 Ingredient Declaration (In descending order by weight)	Dehydrated Apple Dice, Preservative (Sulphur Dioxide)
3.a Are there any Additives Present (If Yes please complete the table below)	Yes

3.b Additive Informaiton			
Confirm the Ingredient that the Additive is Present in	Additive Name/ E Number	Function of Additive	% of Additive
Apple Dice	E220	Preservative	≤600ppm

4.0 Are there any compound ingredients (If Yes please complete the table below)	No
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4.a Compound Ingredients Details			
Compound Type (Primary, Secondary, Tertiary)	Ingredient	Compound Breakdown	Country of Origin
n/a			



5.0 Pesticide Residue & Heavy Metal Status

All crop materials: This product complies with maximum pesticide residue levels as detailed in Regulation (EC) No 822 2004, Regulation (EC) No 396 2005, Regulation (EU) 284/2012; UK Regulation 35 of the Official Feed and Food Control (England) Regulations 2009 (S.I 2009/3255) and the relevant other UK Country Statutes and also with EU Heavy Metal regulation EC/629/2008

6.0 HARA (Hazard Analysis Risk Assessment) – All known associated hazards to be listed below

Ingredient Name/Description	Storage Conditions	Safety Controls e.g. Heat Treatment etc	Stability Controls (e.g. pH, aW etc)
Dehydrated Apple Dice	Ambient	Product is dehydrated	Moisture 7% Max

Other relevant Information:
Apple variety used is Qingguan

7.0 Nutritional Information

Parameter	Typical Values (g/per 100g of Product as Sold)
Energy (KJ)	1180
Energy kcal	282
Fat (g)	0.3
Of which saturates (g)	<0.1
Mono un-saturates (g)	/
Poly un-saturates (g)	/
Carbohydrate (g)	63
Of which Sugars (g)	53.9
Of which Starch (g)	/
Protein (g)	1.7
Sodium (mg)	87
Salt (g)	/
Fibre (g)	10.4

8.0 Genetic Modification & Irradiation Status

This product is free from genetically modified and irradiated materials and complies with all current GM regulations regarding genetically modified food & feed stuffs and in particular the **Modified Food and Feed – Reg (EC) No 1829/2003 and Reg (EC) No 1830/2003**



9.0 Supplier Allergen & Dietary Intolerance Information

*As required by The Food Information for Consumers Regulations 2014

<u>Substance</u>	<u>Present Y/N</u>	<u>Give details</u>
*Peanuts and products thereof	N	
*Tree Nuts i.e.: Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut or Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	N	
*Sesame and products thereof	N	
*Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	
*Eggs and products thereof	N	
*Milk and products thereof	N	
*Fish and products thereof	N	
*Crustaceans and products thereof	N	
*Soya beans and products thereof	N	
*Mustard and products thereof	N	
*Celery and products thereof	N	
*Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10 mg/litre, expressed as SO ₂	Y	Sulphites present <600ppm
*Lupin and products thereof	N	
Molluscs and products thereof e.g. clams, oysters, scallops, snails and squid)	N	



Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

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	YES	YES	YES	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Other dietary intolerance & dietary preference information continued overleaf.

10.0 Other Dietary Intolerance Substances		
Substance	Present Y/N	Give Details
Animals; including beef, poultry, lamb, fish etc. and products thereof	N	
Maize / Maize derivatives	N	
Colours (Natural)	N	
Colours (Artificial)	N	
Colours (Southampton Six)	N	
Colours (Nature Identical)	N	



Flavourings (Natural)	N	
Flavourings (Artificial)	N	
Flavourings (Nature Identical)	N	
Preservatives	Y	Product contains E220 sulphur dioxide
Benzoates	N	
Other Additives	N	
Seed products	N	
Yeast / Yeast derivatives	N	
Hydrogenated / Partially Hydrogenated Fats	N	
Other Known Allergens (Garlic, Kiwi, etc.)	N	
Suitable For	Y/N	Additional Information
Vegetarians	Yes	
Vegans	Yes	Not certified
Coeliacs	Yes	Not tested or certified
Nut Allergy Sufferers	Yes	Not tested or certified
Halal	Yes	
Halal Certified	No	
Kosher	Yes	
Kosher Certified	No	
Organic Certified	No	

We hereby confirm that, to the best of our knowledge where applicable, all carry over materials are not derived from the known allergens listed!

11.0 Physical Standards (e.g. foreign matter, blemished, clumps etc)		
Parameter	Target	Maximum
Dice Size	10 x 10mm	/
Fragments of insects, parasites & foreign materials	Absent	Absent
Organoleptic	Appearance: Free flowing apple dice Colour: Naturally uniform cream yellow-white Flavour/ Odour: Characteristic of apple Taste: Sweet natural, a little sour, free from off flavours	/

12.0 Chemical Standards		
Parameter	Target	Maximum
Moisture	<7%	7%
SO2	<600ppm	600ppm

13.0 Microbiological Standards		
Test	Target cfu/g	Maximum cfu/g
Total Plate Count	<200,000	200,000
Coliforms	<100	100
Yeast & Moulds	<500	500
E.coli	<30	30
Salmonella	Negative in 25g	Negative in 25g
Patulin	<10	10

14.0 Foreign Body Controls



Parameter	Limit
Ferrous	1.2mm
Non Ferrous	2.0mm
Stainless	2.0mm
Magnets	n/a
Filters/ Sieves	n/a

15.0	Specific Gravity (Essential for all liquid products only)	n/a
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16.0	Brix (Essential for all juices and juice concentrates)	n/a
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17.0	Packaging		
a	Packaging Format	Description/ Material	Weight
	Primary	Plastic food grade liner	0.1kg
	Secondary	Cardboard carton	1kg
	Tertiary	/	/
b	Label Information	Product name, weight, lot number, production date, BBE, allergen info	
c	Pallet Configuration	Order dependant	

18.0 Shelf-Life & Storage Conditions		
a	Shelf-life Un-Opened	24 Months
b	Shelf-Life Opened	7 days
c	Minimum Shelf-life on Delivery	18 Months
d	Storage Condition Description	Keep in a dry, cool and shaded place with original packaging, avoid moisture and store at room temperature. Once open re-seal and use within 1 week
e	Storage Temperature	Ambient
f	Temperature on Delivery	Ambient

20.0 Specification Approval & Sign off By Our supplier			
This product complies with the Food Safety Act 1990 and all S.I.'s and Regulations made thereunder			
Specification Completion		Specification Approval	
Name:	P. Thomson	Name:	P. Thomson
Position:	Technical Consultant	Position:	Technical Consultant



Signature:	<i>P. Thomson</i>	Signature:	<i>P. Thomson</i>
Date:	04.06.2024	Date:	04.06.2024