



## PRODUCT SPECIFICATION FD Passion Fruit Powder

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### 1. Product Information

<b>Name</b>	FD (Freeze Dried) Passion Fruit Powder
<b>Country of Origin</b>	China
<b>Profile</b>	Variety – Various, but only as accepted and approved by Integrity Foods.
<b>Composition</b>	100% Passion Fruit
<b>Production Description</b>	Derived from fresh or frozen, clean, ripe and peeled passion fruit, cut, freeze dried, sorted and milled / sieved into a fine powder before being packed. The product is free from any further additives or preservatives.
<b>Quality Declaration</b>	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	White to Cream
Cut Type	Powdered
Aroma	Typical Characteristics of Passion Fruit
Taste	Typical Characteristics of Passion Fruit
Texture	Fine powder
Sieve Size	5% (+/-) 80 Mesh
Moisture (g/100g)	Max 5%
Clumping (more than 3 pieces)	< 2% clumps
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter – Leaves / Stalks	1% in 10Kg
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

### 3. Size & Grade

Size	Fine powder
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### 4. Microbiological Limits

Parameters	Unit	Limits
TPC	cfu/ g	< 100,000
Yeast	cfu/ g	< 1,000
Mould	cfu/ g	< 1,000
Coliforms	cfu/ g	< 100
E Coli	cfu/ g	< 10
<i>Staphylococcus Aureus</i>	cfu/ g	< 50
<i>Salmonella</i>	in 25 g	Negative
<i>Listeria Monocytogenes</i>	in 25 g	Negative

*Complies with EU Regulation 2073/2005 (As retained in UK law before 23:00 on 31 December 2020)*

### 5. Production Control

<b>X-Ray</b>	To detect and reject test pieces, Metal Ball: 0.7mm, Glass Ball: 1.5mm & Ceramic Ball: 1.0mm, Non Fe: 4.0mm & SUS 0.3*2mm, before being packed
<b>Magnetic Separation</b>	Magnetic force <10,000Gs, before being packed
<b>Metal Detection</b>	Detector to reject test pieces, Ferrous: 0.8mm, Non-ferrous: 1.2mm & Stainless steel: 1.2mm, before being packed.
<b>Weight Control</b>	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

### 6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1541 Kj / 363 Kcal
Total Fat	(g)	0.5g
Carbohydrates	(g)	85.1g
Of which Sugar	(g)	14g
Fibre	(g)	0.1g
Protein	(g)	1.2g
Sodium	(mg)	1.1mg

*\*This nutritional disclaimer notifies that under no circumstances will Integrity Foods 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.*



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### 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 height tbc
Weight per case/unit	10kg Net weight Carton (5 x 2kg Bags / 1 x 10Kg Bag)
Number of cases per pallet	tbc
<i>Complies with related EU legislations, in particular EU Regulation 1935/2004. (As retained in UK law before 23:00 on 31 December 2020)</i>	

#### 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
- **Gross Weight** : X Kgs
- **Manufacturer/ Packer** : Name
- **Imported By** : Integrity Foods Ltd
- **Item Code** : 17 Digit IF Code

### 8. Shelf-Life & Storage Conditions

- **18 months from production date if stored in original sealed packaging.**
- **Storage and transportation at ambient level**
- **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

<b>Pesticides</b>	Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005
<b>Total Heavy Metal</b>	The product complies with legislative maximum levels in accordance with (EC) No 1881/2006
<b>GMO</b>	The product is free from any GMO material in accordance with EU legislation (EC) No 1829 & 1830/2003
<b>Allergen</b>	The final product does not contain any allergen; neither used as an ingredient, nor produced on same line with current EU allergens, and complies with (EC) regulation No 1169/2011.
<b>Palm Oil</b>	Producers supplying products containing Palm Oil must confirm certification status of Palm Oil and RSPO certification status with their Palm Oil supply chain.
<i>Related EU legislations (As retained in UK law before 23:00 on 31 December 2020)</i>	

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