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### PRODUCT QUALITY AND SAFETY SHEET - JUICE & PUREE

<b>PRODUCT NAME:</b>	Apricot Puree with added ascorbic acid	<b>MANUFACTURED IN</b>	Germany
<b>UREN SPECIFICATION REF</b>	COAPPU	<b>RAW MATERIAL ORIGIN(S)</b>	China, Spain, Italy, South Africa, Chile, Greece, Egypt, Turkey, Germany, France, Austria, Hungary, Bulgaria, Serbia, Argentina
<b>VARIETY(IES)</b>	<i>Prunus armeniaca</i>		

PRODUCT INFORMATION
The finished product is not derived from nor contains GMO material
The finished product nor any of its ingredients have been subjected to ionising irradiation
Product meets EU Directive 2012/12 with regard to fruit juices intended for human consumption
Product conforms to AIJN Codes of Practice or the Codex Standard for Juice if no AIJN standard exists
Product meets EU Directive 1881/2006 with regard to contaminants in foodstuffs
Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs
Product meets EU Directives 1935/2004 and 10/2011 with regard to materials in contact with foodstuffs.
Manufacturer is certificated to FSSC 22000
The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius

CHEMICAL & MICROBIOLOGICAL STANDARDS	
Soluble Solids Refract (20°C)	10.2 - 14.0 °Brix
pH Value	3.2 - 4.0
Total acid as Tartaric acid (pH7)	7.0 - 22.0 g/kg
Total Acid as Citric acid (pH8.1)	6.4 - 19.5 g/kg
Rel. Density (20°/20°C)	1.0400 1.0570
L-Ascorbic acid	100 - 600 mg/kg
Viscosity (Brookfield)	150 - 400 cP
Total Plate Count	<100 cfu/g
Yeast	<10 cfu/g
Mould	<10 cfu/g
E.coli & other coliforms	Negative/g

NUTRITIONAL INFORMATION per 100g			
Energy		KJ	34
		Kcal	143
Carbohydrate		g	7.2
	<i>of which sugars</i>	g	7
Fat		g	0.1
	<i>of which saturates</i>	g	0.02
Protein		g	0.7
Fibre		g	-
Sodium		mg	5.2
Salt		g	0.013
<i>Energy calculation includes total acidity as tartaric of approx 1.4%</i>			
<i>Source: Manufacturer</i>			

Packaging	
Primary	Aseptic Bag
Secondary	Cardboard Carton / Drum
Net weight	20kg / 200kg

Quality Standards	
Appearance	Homogenous Smooth Puree
Colour	Light Orange
Taste	Typical of Apricot, no off flavours
Aroma	Typical of Apricot, no off odours

ALLERGENS (as per annex II of EU Commission Directive 1169/2011)						
Allergen	Present in product		Present in process		Risk of Contamination	
	Yes	No	Yes	No	Yes	No
Peanuts and products thereof		x		x		x
Treenuts and products thereof		x		x		x
Sesame and products thereof		x		x		x
Milk and products thereof		x		x		x
Egg and products thereof		x		x		x
Mustard and products thereof		x		x		x
Lupin and products thereof		x		x		x
Fish and products thereof		x		x		x
Crustacea and products thereof		x		x		x
Mollusc and products thereof		x		x		x
Celery and products thereof		x		x		x
Soy and products thereof		x		x		x
Gluten-containing cereals and products thereof		x		x		x
Sulphites at >10mg/kg or >10mg/l expressed as SO2		x		x		x

PRODUCT SAFETY INFORMATION				
Control in place	Yes	No	CCP - Y/N?	Description of control
Metal Detector		x		
Sieves/Filters	x		Y	1000µm
Thermal/Heat Treatment	x		Y	Pasteurisation 90°C for approx 60 seconds
Freezing				

Storage Instructions
To be stored chilled at 0-4°C, once opened use immediately or store frozen at -18°C
Shelf life
18 months from date of production

Label Information	
Position on Pack: Side of packaging	
Product Description	Net Weight
Date of Production	Country of Origin
Best Before/Use by	
MSDS	
Required Y/N?	Attached - Y/N?
N	N

Date	16/04/2018	Issue No	5	Signed	AL	
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