

Technical Data Sheet

PRODUCT NAME	Blackcurrant Puree without Seeds	COUNTRY OF ORIGIN	Poland, Germany, Czech, Austria
BOTANICAL NAME/VARIETY	Ribes nigrum	COUNTRY OF MANUFACTURE	Germany

PRODUCT COMPOSITION			
Blackcurrant 100%			

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	11-17°	Soluble solids refract (20°C) IFU 11 pH7, IFU 3 pH 8.1, IFU 3 20°/20°, IFU 1a IFU 17a Brookfield 20°C
pH	2.6-3.3	
Total acids as tartaric acid	29-40 g/kg	
Total acids as citric acid	25.7-35.2 g/kg	
rel. Density	1.0470-1.0720	
L-ascorbic acid	500-1800mg/kg	
Viscosity	150-750 cP	
Appearance	Viscous, intensive red.	
Flavour/aroma	Characteristic of blackcurrant. No off flavours/odours.	

MICROBIOLOGICAL PARAMETERS		NUTRITIONAL INFORMATION (100g)	
Total Plate Count	<100 cfu/g	Energy	41 kcal
Yeast	<10 cfu/g		173 kJ
Mould	<10 cfu/g	Carbohydrate	7 g
E. coli and other coliforms	Negative/g	of which sugars	5.8 g
		Fat	<0.2 g
		of which saturates	<0.1 g
		Protein	<1.3 g
		Salt	8 mg
		Source: Manufacturer	

ALLERGENS	
Allergens present in product:	None.
Allergens present in process:	Allergen on site: Sulphites.

STORAGE	
Storage at 0°C to +4°C.	

TRANSPORT INFORMATION	
Recommended at 0° to +4°C. Transport at ambient temperature is permissible.	

SHELF LIFE	
Unopened, handled properly and stored at the recommended temperature product has 18 months shelf life after production date.	

PACKAGING					
PRIMARY:	Aseptic bag	SECONDARY:	Carton/drum	NET WEIGHT:	20kg/200kg

SUITABILITY STATEMENT	
Kosher (Parve), Halal, Vegetarian, Vegan, Coeliacs, Diabetics, Lactose intolerant.	

CERTIFICATIONS	
FSSC 22000, Halal, Kosher.	

ADDITIONAL INFORMATION	
At the end of maximum shelf life colouring and organoleptic parameters may change. If opened use immediately or store at -18°C.	

LEGAL REGULATIONS	
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 10/2011 and 1935/2004 with regard to materials in contact with foodstuffs.	
The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius	

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