

Technical Data Sheet

PRODUCT NAME	Sour Cherry Puree	COUNTRY OF ORIGIN	Serbia, Poland, Turkey, Hungary, Czech Republic, Denmark, Germany, Macedonia, Croatia, Bosnia-Herzegovina, Romania, Iran, Bulgaria
BOTANICAL NAME/VARIETY	Prunus cerasus	COUNTRY OF MANUFACTURE	Germany

PRODUCT COMPOSITION	
Sour Cherry 100%	

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	12.4 - 20°	Soluble solids refract (20°C) IFU 11 pH7, IFU 3 pH 8.1, IFU 3 20°/20°, IFU 1a Brookfield 20°C
pH	3.2 - 3.8	
Total acids as tartaric acid	14.7 - 22 g/kg	
Total acids as citric acid	12.8 - 19 g/kg	
rel. Density	1,0500 - 1,0980	
Viscosity	50 - 300 cP	
Appearance	Viscous puree. Intensive red.	
Flavour/aroma	Characteristic of sour cherry. No off flavours/odours.	

MICROBIOLOGICAL PARAMETERS	
Total Plate Count	<100 cfu/g
Yeast	<10 cfu/g
Mould	<10 cfu/g
E. coli and other coliforms	Negative/g

NUTRITIONAL INFORMATION (100g)		
Energy	52	kcal
	220	kJ
Carbohydrate	11.4	g
of which sugars	8.9	g
Fat	<0.1	g
of which saturates	<0.01	g
Protein	<0.3	g
Salt	8	mg
Source: Manufacturer		
The nutritional values are subject to usual biological fluctuations.		

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.	

LEGAL REGULATIONS	
<p>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</p>	

DATE	12/10/2021	ISSUE	9	UREN APPROVAL	AW	
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