

Technical Data Sheet

PRODUCT NAME	Elderberry Puree	COUNTRY OF ORIGIN	Hungary, Austria, Germany, Poland, Ukraine
BOTANICAL NAME/VARIETY	Sambucus nigra L.	COUNTRY OF MANUFACTURE	Germany

PRODUCT COMPOSITION
Elderberry 100%

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	9 - 12.5°	Soluble solids refract (20°C)
pH	3.6 - 4.3	IFU 11
Total acids as tartaric acid	7 - 10.5 g/kg	pH7, IFU 3
Total acids as citric acid	6.4 - 9 g/kg	pH 8.1, IFU 3
rel. Density	1,0360 - 1,0500	20°/20°, IFU 1a
Colour unit; E 100%	50-400	510nm, pH 1
Colour unit; E 100%	20-90	390nm, pH 1
Appearance	Viscous puree. Intensive red.	
Flavour/aroma	Characteristic of elderberry. 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	29	kcal
	124	kJ
Carbohydrate	6	g
of which sugars	5.6	g
Fat	<0.3	g
of which saturates	<0.2	g
Protein	<0.5	g
Salt	<10	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.

LEGAL REGULATIONS
<p>The finished product is not derived from nor contains GMO material</p> <p>The finished product nor any of its ingredients have been subjected to ionising radiation</p> <p>The product is not a novel food by virtue of Regulation (EU) 2015/2283</p> <p>Product meets Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption, last amended by EU Directive 2012/12 with regard to fruit juices intended for human consumption brought into affect in England (and the associated legislation for devolved nations) by Fruit Juice and Fruit Nectars (England) Regulations 2013</p> <p>Product conforms to AIN Codes of Practice and Reference Guidelines or the Codex Standard for Juice if no AIN standard exists</p> <p>Product meets Council Regulation 315/93/EEC and COMMISSION REGULATION (EU) 2023/915 with regard to contaminants in foodstuffs</p> <p>Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs</p> <p>Product meets Regulation (EC) No 1935/2004 and Commission Regulation (EC) No 2023/2006 with regard to materials in contact with foodstuffs and specific legislation on certain materials such as Commission Regulation (EU) No 10/2011 for plastic</p> <p>The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius</p>

DATE	30/09/2024	ISSUE	3	UREN APPROVAL	AW	
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