

Technical Data Sheet

PRODUCT NAME	Pear Puree with Ascorbic Acid addition	COUNTRY OF ORIGIN	Spain, Italy, Portugal
BOTANICAL NAME/VARIETY	Pyrus Communis	COUNTRY OF MANUFACTURE	Germany
PRODUCT COMPOSITION			
Pear puree with ascorbic acid			
CHEMICAL AND PHYSICAL PROPERTIES			
Criteria	Tolerance	Description	
Brix	11° - 15°	Soluble solids refract (20°C)	
pH	3.6 - 4.3	IFU 11	
Total acids as tartaric acid	2 - 7.8 g/kg	pH7, IFU 3	
Total acids as citric acid	1.8 - 7 g/kg	pH 8.1, IFU 3	
rel. Density	1,0440 - 1,0630	20°/20°, IFU 1a	
L - ascorbic acid	100 - 600 mg/kg	IFU 17a	
MICROBIOLOGICAL PARAMETERS		NUTRITIONAL INFORMATION (100g)	
Total Plate Count	<100 cfu/g	Energy	43 kcal
Yeast	<10 cfu/g	Carbohydrate	181 g
Mould	<10 cfu/g	of which sugars	10 g
E. coli and other coliforms	Negative/g	Fat	8 g
		of which saturates	<0.2 g
		Protein	<0.1 g
		Salt	<0.2 g
			33 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 packaging is 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 COMMISSION REGULATION (EU) 2023/915 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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UREN APPROVAL	AW		