

Technical Data Sheet

PRODUCT NAME	Redcurrant Puree without Seeds	COUNTRY OF ORIGIN	Germany, Poland, Czech Republic
BOTANICAL NAME/VARIETY	Ribes rubrum	COUNTRY OF MANUFACTURE	Germany

PRODUCT COMPOSITION
Redcurrant 100%

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	8-13°	Soluble solids refract (20°C)
pH	2.6-3.3	IFU 11
Total acids as tartaric acid	22-32 g/kg	pH7, IFU 3
Total acids as citric acid	19.6-28 g/kg	pH 8.1, IFU 3
rel. Density	1.0360-1.0520	20°/20°, IFU 1a
Viscosity	100-600 cP	Brookfield 20°C
Appearance	Viscous, red.	
Flavour/aroma	Characteristic of redcurrant. No off flavours/odours.	

MICROBIOLOGICAL PARAMETERS		NUTRITIONAL INFORMATION (100g)	
Total Plate Count	<100 cfu/g	Energy	43 kcal
Yeast	<10 cfu/g	Carbohydrate	186 kJ
Mould	<10 cfu/g	of which sugars	7.9 g
E. coli and other coliforms	Negative/g	Fat	7.8 g
		of which saturates	<0.2 g
		Protein	<0.1 g
		Salt	<1.1 g
		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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