

Technical Data Sheet

PRODUCT NAME	Sloe Puree	COUNTRY OF ORIGIN	Romania, Bulgaria, Slovakia
BOTANICAL NAME/VARIETY	Prunus spinosa	COUNTRY OF MANUFACTURE	Germany

PRODUCT COMPOSITION
Sloe 100%

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	11.5 - 14°	Soluble solids refract (20°C)
pH	3.2 - 3.6	IFU 11
Total acids as tartaric acid	15 - 25 g/kg	pH7, IFU 3
Total acids as citric acid	12.8 - 23 g/kg	pH 8.1, IFU 3
rel. Density	1,0460 - 1,0570	20°/20°, IFU 1a
Viscosity	300 - 800 cP	Brookfield 20°C
Appearance	Viscous puree. Red.	
Flavour/aroma	Characteristic of sloe. No off flavours/odours.	

MICROBIOLOGICAL PARAMETERS		NUTRITIONAL INFORMATION (100g)		
Total Plate Count	<100 cfu/g	Energy	54	kcal
Yeast	<10 cfu/g		231	kJ
Mould	<10 cfu/g	Carbohydrate	10.8	g
E. coli and other coliforms	Negative/g	of which sugars	6.8	g
		Fat	<1	g
		of which saturates	<1	g
		Protein	<0.8	g
		Salt	<1	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
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 AUN Codes of Practice or the Codex Standard for Juice if no AUN 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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