



Art. N°	E120	LITTLE FRUIT PDF	Spec. N°	EPS.E120
Group:	PATE DE FRUIT		State:	Actief
Target Group:	From child tot elder		Edition date:	30/04/2020
			Access:	LIMITED

1. GENERAL

The PDF is a confectionary product based on fruit pulp, sugar, and apple pectin. The amount of used fruit pulps (at 11% Dry Matter) is at least 50 % of the total weight of the finished product. The Dry Matter of the finished product is more than 75 % WW. The product is conform the decree 852/2004 and conform the Belgian Law KB 22-12-05 concern general food hygiene and safety. Confidas is BRC and ACS certified.

2. COMPOSITION

BASIC RECIPE

- R.01
 R.02
 R.03
 R.04
 R.05

ASSORTMENT

<input checked="" type="checkbox"/> STRAWBERRY	<input checked="" type="checkbox"/> MANDARINE	<input type="checkbox"/> LIME	<input type="checkbox"/> APPLE
<input checked="" type="checkbox"/> PEAR	<input type="checkbox"/> RASPBERRY	<input type="checkbox"/> ORANGE	<input type="checkbox"/> GRAPEFRUIT PINK
<input checked="" type="checkbox"/> LEMON	<input type="checkbox"/> APRICOT	<input type="checkbox"/> MANGO	<input type="checkbox"/> YUZU
<input checked="" type="checkbox"/> PLUM	<input type="checkbox"/> MARACUJA	<input checked="" type="checkbox"/> BLACK CURRENT	<input type="checkbox"/> MIRABELLE
<input checked="" type="checkbox"/> CHERRY	<input type="checkbox"/> PEACH	<input type="checkbox"/> BLUEBERRY	<input type="checkbox"/> BANANA
<input checked="" type="checkbox"/> PINEAPPLE	<input type="checkbox"/> RED CURRANT	<input type="checkbox"/> POMMEGRANATE	

3. CHEM. - FYS. CHARACTERISTICS

CHARACTERISTICS	VALUE	METHODS
1) DM %	>80%	derived ISO1442-PC009
2) Protein (N x 6,25)	0,17g/100g	ISO 1871(N*6,25)
3) Ph	<4	ISO 2917
4) Fat	<0,20g/100g	derived ISO1443-PC006
5) Ash	0,16g/100g	derived ISO936-PC008
6) Heavy Metals	conform EU decree nr.1881/2006	
7) Rest insecticiden & pesticiden	conform EU decree nr 396/2005	
8) Foreign dangerous bodies (glass-wood-metal-stone...)	Absent and within allowances Fe, non-Fe, RVS	
9) Sulfiet	<10,0 mg/kg	§64LFGB L00.00-46/1
10) Fibres	2,0g/100g	AOAC 985.29
11) Average weight per piece	17,5 to 21,5 g	

4. MICROBIOLOGICAL CHARACTERISTICS

CHARACTERISTICS	VALUE	METHODS
1) Tot germs/g	<1000	ISO 4833
2) Yeast /g	<100	ISO 21527-2
3) Moulds/g	<100	ISO 21527-2
4) Osmofilic yeast/g	<10	ISO 21527-2 (2008)
5) Coliforms/g	<100	AFNOR BRD-07/8-12/04
6) Listeria monocytogenes/25g	absent	VIDAS AFNOR(Bio12/03/04
7) Salmonella /25g	absent	ISO 6579 (2002)
8) Enterobacteriaceae	<10/g	ISO 21528-2
9) Staphylococcus aureus	<100/g	ISO 6888-2
10) E. Coli	<10/g	AFNOR BIO-12/5-01/99

EDITED BY : LUC AELTERMAN

DATE: **30/4/20**

SIGNATURE:

4.10/Pr01/EPS/12-08-96a



5. ORGANOLEPTICAL CHARACTERISTICS

CHARACTERISTICS	VALUE	METHODS
1) TASTE	No acid taste Homogenic structure Soft during consumption	Organoleptical
2) ASPECT	The fruit shapes are equal enrobed with sugar The fruits are yes or not decorated	Visual
3) COLOR	The color is sweet and original oriented.	Visual
4) SMELL	Fresh smell	Organoleptical

6. NUTRITIONAL CHARACTERISTICS

- 1) Kcal 323/100 gr & Kjoule 1373/100 gr
- 2) Fat <0,20g/100g (which saturates 0g)
- 3) Carbohydrate 80% (which sugars 74g)
- 4) Protein 0,17g/100g
- 5) Salt 0,045g/100g

7. PACKAGING CHARACTERISTICS

- Box 2 kg net weight, ranged, carton 5 boxes
- 24 to 32 cartons/ Europalette

LABELING

Lotcode : year/week/packaging day

8. LABEL

INGREDIENTS: fruit pulp (apple) 51%, sugar, glucose, binding agent: apple pectin, acidulant: citric acid, elderberry concentrate, spirulina and safflower concentrate, natural flavours.
 Allergenes: absent according to annexe II-EU decree 1169/2011

SHELFLIFE

18 month

9. STORAGE CONDITIONS

Stable temperature (18-20°C)
 Dry

DISTRIBUTION CONDITIONS

- Transport "only for food"
- No strange smell
- Cleaned

10. QUALITY CONTROL

INSPECTION METHODS

100 % visual inspection during production and packaging
 External inspection by an authorised laboratory

11. CUSTOMER USE

USER CONDITIONS

During presentation of the product, extreme temperature and humidity must be avoided.

EDITED BY : LUC AELTERMAN

DATE: 30/4/20

SIGNATURE: