



Product Specification

Product N°: 800347 - G11269

Date: 03/06/2015

Product-Name: DELIFRUIT CLASSIC RHUBARB

Version: 1.5F

1. General product information

Legal name: Fruit filling

Product description: Preparation of fruits, ready-to-use as pie-filling and decoration of pastries, ice creams etc... This product is bake and freeze/thaw-stable. Regular quality, incomparable taste.

Application: Bakery

Sensory data: Taste/odour: Rhubarb

Colour: Green to red

Texture: Thickened

Ingredients:	E-number	%
Rhubarb		60
Sugar		
Water		
Modified starch	E1442	
Acid: citric acid	E330	
Preservative: potassium sorbate	E202	

QUID-information: Rhubarb: 60 %

Basic recipe/Dosage:

Dangerous Good:

yes

no



2. Analytical data

Parameter	Target	Range
Brix	28.75	22.5 - 35
pH	2.98	2.55 – 3.40

3. Package / storage information

Material:	Tins
Content:	3 x 2.7 kg
SAP n°:	800347333
Shelf life:	730 days (from date of manufacture)
Storage condition:	Preferably in a cold and dry place

4. Microbiological Parameters

	Value max.
Yeast	100/gr
Moulds	100/gr
Enterobacteriaceae	10/gr

5. Nutritional information (per 100g)

Energy	420 kJ	99 kcal	Carbohydrate	23.6	g
Fat	< 0.1	g	of which sugars	20.2	g
of which saturates	< 0.1	g	of which starch		g
of which mono-unsaturates		g	Fibre	1.1	g
of which poly-unsaturates		g	Protein	0.6	g
of which trans		g	Salt	0.02	g
			Sodium	8	mg



6. Allergen information

- + = contains
- = free from
- ? = may contain traces, or unknown

According to Regulation 1169/2011/EU

-	Cereals containing gluten and products thereof (*)
-	Crustaceans and products thereof
?	Eggs and products thereof
-	Fish and products thereof
-	Peanuts / Groundnut and products thereof
?	Soybeans and products thereof
?	Milk and products thereof
-	Nuts and products thereof
-	Celery and products thereof
-	Mustard and products thereof
-	Sesame seeds and products thereof
-	Sulphur dioxide and sulphites at concentrations > 10 ppm expressed as SO ₂ (E220 to E228)
-	Lupin and products thereof
-	Molluscs and products thereof

Additional allergens acc. ALBA

-	Gluten (**)
?	Lactose
?	Cocoa
-	Glutamate
-	Chicken meat
-	Coriander
+	Maize (modified starch)
-	Legumes pulses
-	Beef
-	Pork
?	Carrot

(*) glucose syrup from wheat has not to be declared acc. Regulation 1169/2011/EU

(**) conform to the Regulation 828/2014/EU: "gluten free" if the gluten content does not exceed 20 mg/kg

7. Suitability of the product for:

Diet	Suitability
Celiac	Yes
Vegans	Yes
Vegetarians	Yes



8. Food legislation compliance

This product is manufactured under Belgian and EU regulations.

Food information to consumer

The information given in this document is in accordance with the Regulation 1169/2011/EU on the provision of food information to consumers and its amendments.

Food additives

The formulation of this product complies with the Regulation 1333/2008/EC establishing the Union list of food additives, and its amendments.

Flavouring

The flavourings used in this product comply with the Regulation 1334/2008/EC on flavourings and certain food ingredients with flavouring properties for use in and on foods, and its amendments.

Food packaging material

All materials intended to come into contact with foods fulfil the requirements described in the Regulation 1935/2004/EC, and 10/2011/EC when applicable, and their amendments.

GMO

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore according to the Regulations 1829/2003/EC, 1830/2003/EC and their amendments, the product does not require labelling concerning this point.

Ionising radiation

The product has not been treated with ionising radiation and does not contain any irradiated ingredients. Therefore it does not require labelling concerning this point.

Contaminants and pesticides in foodstuffs

The raw materials used in this product fulfil the requirements described in the Regulation 1881/2006/EC related to contaminants in foodstuffs, the Regulation 396/2005/EC related to pesticides in foodstuffs, and their amendments.

The information in this document is given in good faith and is based on the product formulation and the data provided by our raw material suppliers at the date of issue of this specification, completed with other data where necessary. It is the customer's responsibility to ensure that the usage of the products and, when applicable, the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.

Updated by :	Decrême Virginie
Modification :	New layout – Updated analytical and microbiological information – Updated food legislation compliance.
Position :	Regulatory Affairs Department