



Art. N° **E260** **CARREES**
Group: **PATE DE FRUIT**
Target Group: **From child tot elder**

Spec. N° **EPS.E260**
State: **Actief**
Edition date: **28/04/2020**
Access: **LIMITED**

1. GENERAL

The PDF is a confectionary product based on sugar, fruitpulp and appelpectine. The amount of used fruitpulp (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 of 22-12-2005 concern general foodhygiene 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 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 checked="" type="checkbox"/> APRICOT	<input type="checkbox"/> MANGO	<input type="checkbox"/> YUZU
<input type="checkbox"/> PLUM	<input type="checkbox"/> MARACUJA	<input checked="" type="checkbox"/> BLACK CURRENT	<input type="checkbox"/> MIRABELLE
<input type="checkbox"/> CHERRY	<input type="checkbox"/> PEACH	<input type="checkbox"/> BLUEBERRY	<input type="checkbox"/> BANANA
<input type="checkbox"/> PINEAPPLE	<input type="checkbox"/> RED CURRANT	<input type="checkbox"/> POMMEGRANATE	<input type="checkbox"/>

3. CHEM. - FYS. CHARACTERISTICS

CHARACTERISTICS	VALUE	METHODS
1) DS %	>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 and KB of 06/06/1997	
7) Rest insecticiden & pesticiden	conform decree nr 396/2005 and KB 13/03/00	
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) Fibre	2g/100g	AOAC 985.29

4. MICROBIOLOGICAL CHARACTERISTICS

CHARACTERISTICS	VALUE	METHODS
1) Tot germs/g	<1000	ISO 4833-1
2) Yeast /g	<100	ISO 21527-2
3) Moulds/g	<100	ISO 21527-2
4) Osmofilic yeast/g	<10	
5) Coliforms/g	<100	
6) Listeria monocytogenes/25g	absent	AFNOR BRD-07/8-12/04
7) Salmonella /25g	absent	25g/225ml leb-supp-30°C-2d
8) Enterobacteriaceae	<10/g	25g/225mlBPW-37°C-d
9) Staphylococcus aureus	<100/g	ISO21528-2
10) E. Coli	<10/g	ISO 6888-2 AFNOR BRD-07/1-07/93

EDITED BY : LUC AELTERMAN

DATE: **17/8/20** SIGNATURE:

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5. ORGANOLEPTICAL CHARACTERISTICS

CHARACTERISTICS	VALUE	METHODS
1) TASTE	No acid taste Homogenic structure Soft during consumption	Organoleptical
2) ASPECT	The squares are equal enrobed with sugar. The color is sweet and original oriented.	Visual
3) COLOR	Fresh smell	Visual
4) SMELL		Organoleptical

6. NUTRITIONAL CHARACTERISTICS

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

7. PACKAGING CHARACTERISTICS

- 2 Kg net weight, ranged, carton 5 boxes

LABELING

Lotcode : year/week/packaging day

8. LABEL

INGREDIENTS: fruit pulp, 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.