

		C/JAPKBR/SJ QUALITY SPECIFICATION ROASTED APPLE CUBES 90% buckets 11 kg	
Date: 06.10.2022		Prepared by: Anna Hołda	Signature:
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Product name:

Roasted apple cubes 90% - semi-finished product

Product description:

Roasted apple is a product obtained by boiling fresh apples, peeled off mechanically from inedible parts: coring, shells, etc., crushed into cubes or segments of 1/16 with sugar, starch, citric acid, ascorbic acid – as antioxidant, preservatives and flavours.

Packaged in a protective atmosphere (E941).

Recipe components:

Apples (90%), sugar, modified starch, water, acidity regulators - citric acid, antioxidant - ascorbic acid, preservative – potassium sorbate, flavour.

Product organoleptic features:

Colour - cream to yellow, modified by boiling process, appropriate for the fruits used

Consistency - apple cubes or segments immersed in a dense mass.

Taste and smell - sweet and sour, characteristic of roasted apples, reinforced by the use of flavour.

Physical and chemical properties

Total extract content - not less than - 17 %

Total acidity - not less than – 0.5%

The content of *sorbic acid* - not more than - 0.15 %

The content of heavy metals: Cd - not more than 0.03 mg / kg

Pb - no more than 0.12 mg / kg

Microbiological characteristics:

The number of molds and yeasts <5x10² cfu / g

Listeria monocytogenes - absent in 25g

E. coli - absent in 1g

Total aerobic mesophilic count <5x10² cfu / g

Patulin <25 µg / kg

Packaging properties/ characteristics:

Polypropylene buckets. Allowed for contact with food.

Storage conditions:

- temperature - 0-25°C

- humidity - not more than 75 %

Expiry period / product's lifetime / Shelf life:

- 6 months

Once opened store refrigerated and use within 3 days.

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Transport and distribution conditions:

- Means of transport must be maintained in good technical condition, for protection from pollution and for preserving the health quality of articles, have a loading space suited to the type of cargo carried articles and design allowing easy maintenance of cleanliness and order, and disinfection - in case it is required .
- Complies with applicable laws

Label design:

Roasted apple cubes 90%
semi-finished product

Producer: ZPOW „ Vortumnus” Sp. z o.o.,
plant in Lisów 179, 38-242 Skołyszyn, tel./fax (013) 4491300
info@vortumnus.pl

Ingredients: Apples (90%), sugar, modified starch, water, acidity regulators - citric acid, antioxidant - ascorbic acid, preservative – potassium sorbate, flavour.

Packaged in a protective atmosphere.

Darkening of the product during storage is a natural phenomenon and does not constitute a defect of the product.

Best before date and batch number on top of the packaging

Store in a dry cool place. Once opened store refrigerated and use within 3 days.

Net weight: 11kg.

Nutrition value per 100g product	
Energy value	346 kJ/82 kcal
Fat	<0,5 g
including	
- saturated fatty acids	0 g
Carbohydrates	17 g
including	
- sugar	17 g
Proteins	<0,5 g
Salt	0,01 g

Product use: Semi-finished product for bakery, pastry and confectionery production. Suitable for vegetarian and vegan.

Allergens:

	ALLERGENS	Includes itself	Production line	On premises
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Lp		ye s	no	ye s	no	ye s	no
1.	Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or hybrids)		X		X		X
2.	Crustaceans and products thereof		X		X		X
3.	Eggs and egg products		X		X		X
4.	Fish and fish products		X		X		X
5.	Peanuts and products thereof		X		X		X
6.	Soy and products thereof		X		X	X	
7.	Milk and milk products (containing lactose)		X		X	X	
8.	Nuts, i.e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof		X		X		X
9.	Celery and products thereof		X		X		X
10.	Mustard and products thereof		X		X		X
11.	Sesame seeds and sesame seed products		X		X		X
12.	Specify sulphur dioxide and sulphites at concentrations of more than 10mg / kg or 10mg / litre expressed as SO ₂		X	X		X	
13.	Lupine and products thereof		X		X		X
14.	Molluscs (snails, clams, squids) and products thereof		X		X		X

GMO:

- does not contain genetically modified organisms
- is not produced from genetically modified organisms
- during the manufacturing process are not used any modified organisms
- not subject to tracking and labeling according to EC No. 1829/2003 and 1830/2003, Regulation EC No. 298/2008 of 21 March 2008.