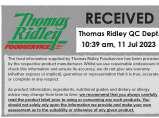




PRODUCT SPECIFICATION



Rev: 3
Issue Date: 13/12/19
Originated By: S Neeson

General Information

Product Name	Kulana Apple Juice
Legal Name	Apple Juice made from concentrated apple juice
Net Quantity	1 Litre e
Number of Servings	5 x 200ml servings
Supplier	P. Mulrine and Sons Donegal Road Ballybofey Co. Donegal Ireland
Specification Contact	Elaine McLaughlin Phone: +353 74 9131009 Email: emclaughlin@mulrines.ie
Ingredients declaration	Apple Juice from Concentrate (100%)
Appearance	Light golden brown in colour, liquid
Aroma	Fresh apple aroma
Texture	Liquid
Flavour	Apple with no off-flavours and a sweet taste

Recipe Information

Ingredient	Grade/Specification	Source
Apple Concentrate	70° Brix ± 1.0°. Conforms to AIJN COP.	Approved Supplier
Water	Mains supplied potable water. Conforms to all national and EU regulations.	Donegal County Council

Nutrition Information as per packaging

Typical Values	per 100ml	per 200ml
Energy	192kJ 45kcal	385kJ 91kcal
Fat	<0.5g	<0.5g
of which saturates	<0.1g	<0.1g
Carbohydrate	11g	23g
of which sugars	11g	23g
Fibre	<0.5g	<0.5g
Protein	<0.5g	<0.5g
Salt	<0.01g	<0.01g

Additional non-label nutrition information

Typical Values	per 100ml
n/a	

Reference Intake Information (not declared on pack)

	RI	Per 200ml	%RI
Energy	8400kJ/2000kcal	385kJ/91kcal	5%
Fat	70g	<0.5g	<1%
Saturates	20g	<0.1g	<1%
Sugar	90g	23g	26%
Salt	6g	<0.01g	<1%

Allergen Information

This product is manufactured in an allergen-free facility. It does not contain allergens stipulated in the Food Information for Consumers Regulation (EU 1169/2011)* or other known allergens.

*Cereals containing gluten, crustaceans and products thereof, eggs and products thereof, fish and products thereof, peanuts and products thereof, soybeans and products thereof, milk and products thereof, nuts, celery and products thereof, mustard and products thereof, sesame seeds and products thereof, sulphur dioxide and sulphites, lupin and products thereof, molluscs and products thereof.

Free From

This product is free from allergens, artificial flavours, artificial colours, sweeteners, benzoates, glycyrrhizic acid or its ammonium salt, caffeine, phytosterols, phytosterol esters, phytosterols, phytosterol esters, yeast, hydrogenated oils, palm oil and MSG.

Additives and Sweeteners

This product does not contain additives.

This product does not contain sweeteners.

Legally Required Statements

None

Dietary Information

This product is suitable for vegetarians, lacto-ovo vegetarians and vegans. The product is not suitable for Halal or Kosher diets.

GMO Statement

This product does not contain GMOs or ingredients derived from GMO material.

Novel Materials

This product does not contain novel materials or ingredients derived from novel ingredients.

Ionising Radiation

This product is not subjected to ionising radiation, nor does it contain ingredients which have been subjected to ionising radiation.

Storage Instructions

Store in a cool, dry place. Once opened, keep refrigerated and consume within 3 days. Best served chilled. Shake well before opening. For Best Before End see top of pack.

Durability, Product Coding and Traceability

Shelf Life from manufacture	9 months from date of production
Date and batch coding as shown on packaging by example	MAR 24 42423C1 MAR 24 – Best before Date, 4 – 4 th day of week, 24 – 24 th week of year, 23 – year 2024, C – Machine Identity 1 – 1 st reel of paper.

Packaging Specification

Primary Packaging	Carton: paperboard of multilayer type laminated with aluminium and coated with polyethylene on both sides.
Secondary Packaging	Corrugated outer tray Shrink wrap
Tertiary Packaging	Wooden pallet Pallet wrap

Quantity Control

Nominal Quantity	Average
Declared Quantity	1 Litre e
E Mark	Yes
Text height	Minimum 6mm
E Mark height	Minimum 3mm
Drained Weight	n/a

Quality Control

Parameter	Target Value	Tolerance ±	Frequency
Brix	11.3°	0.1°	Hourly
Density	1.0455	n/a	Per batch
Temperature	<25°C	n/a	Hourly
Weight	1076g	5g	Hourly

Laboratory Control

Test	Target	Method	Frequency
Yeasts and Moulds	<1 cfu/ml	Pour plate	Start, middle and end of production run
Lactic Acid Bacteria	<1 cfu/ml	Pour plate	Start, middle and end of production run
TVC	<1 cfu/ml	Pour plate	Start, middle and end of production run
Coliforms	absent	Pour plate	Per batch

Note: Please refer to HACCP documentation for treatment/processing details

<p>Specification Approval</p> <p>Signed: Elaine McLaughlin</p> <p>Position: NPD and Specification Technologist</p> <p>Date: 29/05/2023</p>
--