



KERRY INGREDIENTS AND FLAVOURS LTD. Global Technology & Innovation Centre Millennium Park Naas Co. Kildare, IRELAND Tel: +353 (0)45 93 00 00 Fax: +353 (0)45 98 40 08

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name: Product Code: Product Name on invoices: Brand Name: Product Description: Sweetened pasteurized passion fruit puree 20483909 PAST PASSION PUR LM 4X1KG Ravifruit Sweetened passion fruit puree. This product is pasteurized.

INGREDIENT LISTING

Ingredients	%
Passion fruit pulp and juice	90%
Sugar	10%

KEY PERFORMANCE PARAMETERS

Organoleptic profile :

Appearance	Liquid
Colour	Fruit typical.
Taste	Fruit typical, free from off-flavours.
Texture	Fruit texture typical.

Foreign bodies :

This product is tested in the metals detector. Absence of metal, plastic and glass particles.

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Physical values :

Test	Unit	Target	Tolerance	Method
Brix	° B (at 20°C)	22	+/- 2.5	Refractometer
рН		2.9	+/- 0.3	pHmeter
Viscosity	cm/30 sec (at 20°C)	>24		Bostwick Consistometer
Particle size		1mm(sieve)		

MICROBIOLOGICAL DATA :

Finished products are tested to a schedule, maximum limits identified below

Test	Unit	Target	Method
Total Plate Count	ufc/ g	< 1 000	3M Petrifilm certifié NF Validation following NF EN ISO 16140 (2003) regulation**
Yeast	ufc/ g	< 200	NF.V.08.059 (2002)**
Molds	ufc/ g	< 200	NF.V.08.059 (2002)**
Feacal coliforms	ufc/ g	< 1	3M Petrifilm**
Total coliforms	ufc/ g	< 10	3M Petrifilm certifié NF Validation following NF EN ISO 16140 (2003) regulation**
Salmonella*	ufc/ g	ND / 375g	
E. coli*	ufc/ g	ND / 1g	External laboratory method
Listeria monocytogenes*	ufc/ g	ND / 25g	

*Random controls made by an external accredited laboratory **Or equivalent

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ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present On Puree line? Yes/No	Present On Puree Factory? Yes/No
Peanuts and products thereof	N		N	N
Nuts (other than peanuts) and products thereof ¹	N		N	N
Cereals containing gluten ² (calculated content)	N		N	N
Crustaceans and products thereof	N		N	N
Egg and products thereof	N		N	N
Fish and products thereof	N		N	N
Soybeans and products thereof	N		N	N
Milk and products thereof (including lactose)	N		N	N
Celery and products thereof	N		N	N
Mustard and products thereof	N		N	N
Sesame Seeds and products thereof	N		N	N
Molluscs and products thereof	N		N	N
Lupin and products thereof	N		N	N
Sulphur Dioxide/Sulphites > 10ppm	N		Ν	N

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to EU Directive 1169/2011 as amended.

¹ Nut allergens: Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh, K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof ². Wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains).





SUITABILITY DATA

	Yes = Suitable, No = Unsuitable	Comments
Vegetarian (Ova-Lacto)	Yes	
Vegan	Yes	
Coeliac <100ppm gluten (by calculation)	Yes	
Coeliac <20ppm gluten (by calculation)	Yes	
	Certificated/ Not Certificated	Comments
Kosher	Yes	TBC
Hallal	Yes	TBC
Organic	No	

NUTRITION INFORMATION

Nutriment	Typical Value per 100g	Unit
Energy in kJ	486.7	Kj
Energy in Kcal	115.7	Kcal
Total Carbohydrates	18.5	g
Carbohydrates as sugar	18.4	g
Carbohydrates as added sugar	10	g
Total Fat	0.63	g
saturated fat	0.053	g
mono-unsaturated fat	0.078	g
poly-unsaturated fat	0.37	g
Protein (N x 6.25)	2.0	g
Moisture	65.6	g
Dietary fibre	9.4	g
Sodium (Na)	25.4	mg
Salt (NaCl)	0.065	g
Alcool (Ethanol)	0	g

Data Source

Calculation according to the table of nutritional composition Ciqual 2016 and supplier information.

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NO

GENETICALLY MODIFIED MATERIALS

Does the product require labelling as genetically modified under current EU Labelling Regulations?

IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations? NO

RECOMMENDED SHELF-LIFE & STORAGE

<u>Storage temperature and conditions (closed pack)</u>: To be stored in a cool and dry place To maintain the qualities of the product, store below 15°C.

Best before date (BB): Preferably within 365 days from production date.

Storage temperature and conditions (opened pack): To be kept at the cool, between 0 and 4°C Close the box with the cork after use.

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PACKAGING: (TBC)

All our packaging materials in contact with the product conform to the current European legislation concerning material in contact with foods.

LABELLING

Minimum labelling information: Batch N° / Best before date

Information on outer carton: Batch N° (packing) / Best before date

TOXICOLOGY DATA

This product and its ingredients conform to European legislation with regard to pesticides, heavy metals and radionuclides.

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country,

DIVERSE INFORMATION

These products are natural, and therefore may vary from one crop to another.

A natural slight decantation may occur in the product

The product is pasteurized.

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION

Product. Code : 20483909 Spec. Version: 2 Issue date : 05/01/2018 Revision date : 03/10/2018

Spec Status: Kerry Approved





Authorised on behalf of Kerry Ingredients & Flavours EMEA

Authorised on behalf of Customer

Signed	The electronic transmission of this specification sheet has value of signature.	Signed
Name	Soumia Slami	Name
Position	Senior Regulatory Technologist	Position
Date	03/10/2018	Date

Please note if the specification is not returned, signed within 28 days of the above date KI&F EMEA will assume acceptance of this document

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