

Corner of Climor Street & Rubicon Blvd, Brackengate 2

## CERTIFICATE OF CONFORMANCE STRAWBERRY FRUIT **FLAKES**

Brackentell So	outn, Cape	10WN 756U					
Rev. no.	6	Date:	30/05/2024	Reference no.	COC 82f	Page no.	1 of 1
Prepared by:				Quality Control Assistant		R.D Carolus	
Approved by:				Quality Control Manager		J. Marziani	

DATE: 30/05/2024

NAME OF PRODUCT: Strawberry Fruit Flakes

PACKAGING SIZE: FG-10x40g BATCH CODE: 10924 BEST BEFORE DATE: 18/02/2025

Fruit Pulp [Apple (85%), Pear (8%)], Strawberry Puree (6%), Colourant (Black Carrot), Ascorbic Acid, Flavouring, Free-Flowing **INGREDIENTS:** 

Agent [Vegetable Oil (Coconut, Canola Seed), Carnauba Wax]

CONTAINS: No allergens

MAY CONTAIN: Peanuts and Tree nuts

PRODUCT OF: South Africa

## PHYSICAL SPECIFICATIONS

APPEARANCE: Clean, dry, sound & free-flowing. Square flakes.

COLOUR: Reddish in colour

Characteristic, free from musty, mouldy or other objectionable ODOUR/ FLAVOUR:

odours. Typical strawberry flavour.

Pleasantly chewy. Firm and soft, not hard or wet. TEXTURE:

20 x 20 mm SIZE:

FOREIGN MATTER (PLASTIC, GLASS, Absent

STONE, ETC.):

INSECT INFESTATION: None

IRREGULAR CUT PIECES: Maximum 10%

> METAL: Absent

## **CHEMICAL SPECIFICATIONS**

MOISTURE %: 14.0 – 18.0 WATER ACTIVITY: < 0.650

Pesticide residue- and Heavy metals analysis are requested from supplier – within SA and EU legislation.

## **BIOLOGICAL SPECIFICATIONS - only tested on request**

STANDARD PLATE COUNT: < 10 000 cfu / g

YEAST & MOULD: < 1 000 cfu/g COLIFORMS: < 10 cfu/g

E. COLI: Absent STAPHYLOCOCCUS AUREUS: < 10 cfu/g

SALMONELLA: Absent in 25 g

**APPROVED** Juliana Marziani

QUALITY ASSURANCE MANAGER:



We declare that product conforms to agreed specifications.