



Crispy Natural Sp. z o. o. Sp. k.  
ul. Łódzka 145a, 62-800 Kalisz  
VAT no. PL6182144296

## FINISHED PRODUCT SPECIFICATION

### Dried apple crisps with chilli

Specification no.: CN/TBC

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Changes	-
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#### 1. BASIC INFORMATION

Product code	TBC
Product name	Dried apple crisps with chilli
Supplier	PAULA Ingredients Sp. z o. o. Sp. k.   ul. Łódzka 145a, 62-800 Kalisz, Poland
Distributor	Crispy Natural Sp. z o. o. Sp. k.   ul. Łódzka 145a, 62-800 Kalisz, Poland
Production plant address	Production Plant in Kalisz, ul. Łódzka 145a, 62-800 Kalisz, Poland
Contacts	Agnieszka Ziolkowska-Sobczak – Quality Assurance and Control Specialist - Tel.: +48 62 765 49 38
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#### 2. PRODUCT DESCRIPTION

Product obtained from fresh raw material, subjected to appropriate technological processes, including innovative microwave-vacuum drying method to ensure its durability and treated with an appropriate taste.

#### 3. COMPOSITION –INGREDIENTS DECLARATION

Material
Apple
Concentrated apple juice
Chilli (dried chilli 0-0,5 mm, chilli)

100 g of final product was made from 1000 g of fresh apples; 1,2 g chilli.

Recipe performed on the basis of customer order and its compatibility with applicable law is under responsibility of customer.

#### 4. COUNTRY OF ORIGIN

Material	Country of origin
Apple	Poland / EU Countries
Concentrated apple juice	Poland / EU Countries
Chilli (dried chilli 0-0,5 mm, chilli)	Poland / EU countries; Bulgaria, China, India, Spain

#### 5. APPLICATION

Product intended for human consumption, produced in accordance with the requirements of EU legislation on food production.  
Product of vegetal origin.

#### 6. ORGANOLEPTIC REQUIREMENTS

Sensory evaluation	
Appearance	Mixture of broken slices, crumbles and stuck together pieces with visible chilli, single residues of apple core acceptable
Consistency	---
Colour*	Typical of dried apple with chilli
Taste	Typical of dried apple with chilli, without any aftertaste
Texture	Slightly crispy to crispy

\*During storage period changes may occur.

#### 7. MICROBIOLOGICAL REQUIREMENTS

Coagulase-positive staphylococci	<10 cfu/g
Salmonella – not detected in	25 g

#### 8. PHYSIO-CHEMICAL REQUIREMENTS

Water content, not more than	5,0%
Noxious metal content	In compliance with the valid Food Law
Pesticide residues content	In compliance with the valid Food Law
Aflatoxin content	In compliance with the valid Food Law
Patuline content	In compliance with the valid Food Law

#### 9. GMO STATUS

The product does not contain genetically modified ingredients.

#### 10. SHELF LIFE/EXPIRY DATE\*

Shelf life in the original packaging: product under shelf studies.

\*regarding packaging material OPP mat 20 µm/ OPP metal 30 µm during landborne transport. In case of another packaging material parameters may change.  
Extra security packagings are needed while waterborne transport.

## 12. STORAGE CONDITIONS\*

Product should be stored in conditions where optimal temperature is 15-20°C, maximum temperature does not exceed 25°C and maximum air humidity 60%. After opening the original packaging the product should be used immediately or tightly sealed to avoid contact with the environment. Means of transport adopted to food transportation standards, must be clean, free from pests and off odours.

*\*regarding packaging material OPP mat 20 µm/ OPP metal 30 µm during landborne transport. In case of another packaging material parameters may change. Extra security packagings are needed while waterborne transport.*

## 13. PACKAGING

Multilayer foil bags (laminate). Label allows for product identification. Packaging in a protective atmosphere. Graphics and data available on packaging are created by the Customer and all responsibility regarding packaging up to Customer.

*Possible size and weight modifications according to purchasers needs.*

Packaging produced in accordance with **Regulation (EC) No 1935/2004 of the European Parliament and the Council dated 27 October concerning materials and articles intended to come into contact with food and with the Regulation of Commission (WE) No 10/2011 dated 14 January 2011 on materials and plastic products intended to come into contact with food.**

## 14. QUALITY SYSTEM

The following quality assurance and management systems are in place at "Paula Ingredients": FSSC 22000, Bio Certificate, Kosher and Halal Certificate for selected product.

## 15. METAL DETECTION

Product tested with metal detector: ferromagnetic metals (1,5 mm), stainless steel (2,0 mm), non-ferrous metals (1,5 mm).

## 16. RADIATION

The product has not undergone radiation/ionizing radiation.

## 17. NANOMATERIALS

The product does not contain nanomaterials. The product is not a nanomaterial.

## 17. ALLERGEN DATA

This product **does not contain allergens** in accordance with Regulation (EU) No 1169/2011 and its amendments.

**There is no possibility of cross-contamination of the allergens occurring at the same production line and manufacturing site.**

Allergen/compound	Present in product	Present in the same production line	Present on production plant premises
Cereals containing gluten, namely: wheat (such as spelt and khorsan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose ; (b) wheat based maltodextrins ; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	no	no	yes
Crustaceans and products thereof;	no	no	no
Eggs and products thereof;	no	no	yes
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;	no	no	no
Peanuts and products thereof;	no	no	no
Soybeans and products thereof, except: (a) fully refined soybean oil and fat ; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D- alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	no	no	yes
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;	no	no	yes
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;	no	no	no
Celery and products thereof;	no	yes	yes
Mustard and products thereof;	no	no	no
Sesame seeds and products thereof;	no	no	yes
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	no	yes	yes
Lupin and products thereof;	no	no	no
Molluscs and products thereof.	no	no	no

Prepared by:	Production Department:	Quality Department:	Food Safety System Leader: