

PRODUCT SPECIFICATION

Product: STRAWBERRY APPLE PAWS

Product code: ?

Product description:

Gently baked chewy fruit shapes with apple, pear and strawberry

Ingredient declaration:

Ingredients:

Apple paws: apples (50%), pears (50%).

Strawberry paws: apples (49.3%), pears (49.3%), strawberries (1.1%), black carrot extract (0.3%).

Nutritional declaration:

	== Per 100 g ==		== Per portion ==	
			20 g	
	=====			
	1329	kJ	261	kJ
Energy	314	kcal	62	kcal
Fat	0.7	g	0.1	g
of which saturates	0.4	g	0.1	g
Carbohydrate	71	g	14	g
of which sugars*	45	g	9.0	g
Fibre	9.0	g	1.8	g
Protein	1.4	g	0.3	g
Salt	0.08	g	0.02	g
	=====			

*contains naturally occurring sugars

1 portion: 1 bag of 20g

Optional claims:

Real fruit. Real flavour. Real fun.

100% fruit shapes

Made with real fruit

Just Fruit. Just veg. Absolutely nothing else

1 of your 5 a day

100% natural ingredients – with no added nonsense

No added sugar – only naturally occurring sugars from whole fruit

Never from juice concentrates – only whole fruit

High in fibre

Vegan friendly

Gluten free

Nut free

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Certification:

Not irradiate	+		
GMO free	+	GMO free certified	-
Suitable for Vegan	+	Vegan certified	-
Suitable for Kosher	+	Kosher certified	+
Suitable for Halal	+	Halal certified	-
Suitable for gluten free	+	Gluten free certified	-
Nut free	+	Nut free certified	-

Legal allergens:

egg	-	sulphites	-
gluten	-	celery	-
fish	-	lupin	-
crustaceans	-	mustard	-
nuts	-	soya	-
peanuts	-	milk	-
sesame	-	molluscs	-

+ = present - = absent ? = may be present via crosscontamination

Shelf life:

Minimum guaranteed shelf life: 6 months

Storage conditions:

Store in a cool and dry place

Country of origin:

Produced in South Africa

Packed in the UK

Packaging:

Type of packaging individual pack: Flowpack

Materials: Certificates of conformity are available for product packaging

Microbiological standards:

Bacteriological parameter	Target (cfu/g)	Tolerance (cfu/g)	At expiry date (cfu/g)
Aerobic (mesophilic) count	100 000	100 000	100 000
E. coli	3	3	3
(Osmophilic) yeasts	1 000	100 000	100 000
(Xerophilic) moulds	1 000	100 000	100 000
Coagulase positive staphylococci	100	1000	1000
Salmonella	Not detected/25g	Not detected/25g	Not detected/25g
Listeria monocytogenes	Not detected/25g	100	100
(Presumptive) Bacillus cereus	1000	10 000	10 000
Sulfite reducing clostridia	1000	10 000	10 000

Product in accordance with all current EU-legislations