

	TECHNICAL DATA	RRD65 Rev.: 01 Fecha: 04/06/2025
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1. Product identification

1.1. General identification

Product name	TRIPLE BERRY SMOOTHIE
Product reference	H25-143
Product description	A blend of fruit juices and purees with chicory inulin supplemented with calcium and vitamin D.
Category	CONVENTIONAL
Scoop Country	UK
Line	HPP

1.2. Ingredients

NOTE: The amount of the content declared in the product Technical sheet may vary between $\pm 5\%$ in the industrial production process (it is only applied on fruit and vegetable).

Ingredients (decreasing order)		
	APPLE JUICE	35,0246%
	BANANA PUREE	30,995%
	BLUEBERRY PUREE	11%
	STRAWBERRY PUREE	11%
	RASPBERRY PUREE	6%
	LIME JUICE	5%
	CHICORY INULIN	0,72%
	CALCIUM (TRICALCIUM PHOSPHATE)	0,2%
	ANTIOXIDANT (ASCORBIC ACID)	0,06%
	VITAMIN D3	0,0004%

2. Allergen Declaration

	Present	Fortuitous
Cereals containing gluten and products thereof	--	--
Crustaceans and products thereof	--	--
Eggs and products thereof	--	--
Fish and products thereof	--	--
Peanuts and products thereof	--	--
Soybeans and products thereof	--	--
Milk and products thereof (including lactose)	--	--
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	--	--

3. Product specifications

Organoleptic parameters			
Appearance	Homogeneous liquid-Free of foreign bodies		
Smell	Typical of apple, banana, blueberry and strawberry with notes of raspberry and lime. Free of strange odours.		
Taste	Typical of apple, banana, blueberry and strawberry with a dash of raspberry and lime.		
Consistency	Thick and consistent texture.		
Physicochemical parameters (*)			
Analysis	Units	Values (**)	
		MIN	MAX
Brix	Refractometry (°)	11,0	16,0
Acidity	Acid base titration (g Tartaric Acid /kg)	5,5	10,5
pH	Potentiometric (units of pH)		4,2
Density	Bostwick Kg/l (20°C)	1,035	1,066
Microbiological parameters			
Analysis	Units	Reference values	
Total Aerobic count	Cfu/ml	Target <10^4	Limit: <10^5
Moulds and yeasts	Cfu/g	Limit: <10	

(*) These values may vary slightly depending on the origin of the raw material.

(**) Delafruit reserves the right to make changes to the specifications in order to keep the limits of the physicochemical parameters up to date. Changes will be made, prior notification to the client and will be subject to the variability of the raw materials depending on the campaigns, to any update in the analysis methodologies, to align values to the production historic results or changes derived from a modification of the applicable regulation.

4. Treatment applied

The product has been submitted to a pascalization treatment.

5. Nutritional values

Nutritional values	Average values per 100ml (*)	Average values per 150ml (*)
Energy (kJ)	255	391
Energy (Kcal)	60	92
Fat (g)	0,4	0,6
Of which saturates (g)	0	0
Carbohydrates (g)	13	20
Of which sugars (g)	12	18
Dietary fiber (g)	1,1	1,7
Proteins (g)	0,6	0,9
Salt (g)	0	0

(*) It has to be considered that these values have been calculated theoretically from the nutritional values of raw material provided by suppliers/data base. Furthermore, it is recommended performing nutritional analysis in order to ensure the accuracy of the data and possible nutritional claims that the customer would pretend to do in the packaging.

(**) Reference intake of an average adult (8400 kJ / 2000 kcal).

5.1. Nutritional values:Minerals and Vitamins Claims information

	Average values per 100ml (*)	% RI (**)	Average values per 100ml (*)	% RI (**)
Calcium (mg)	60	7,5	90	11,25
Vit. D (µg)	0,375	7,5	0,563	11,25

(*) It has to be considered that these values have been calculated theoretically from the nutritional values of raw material provided by suppliers/data base. Furthermore, it is recommended performing nutritional analysis in order to ensure the accuracy of the data and possible nutritional claims that the customer would pretend to do in the packaging.

(**) Reference intake of an average adult (8400 kJ / 2000 kcal).

6. Shelf life

Shelf life	90 days
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7. Residues and contaminants applicable legislation

Category	CONVENTIONAL
Animal Origin	NO

REGULATION (EC) N° 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC and amendments.)

COMMISSION REGULATION (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006 and amendments.

8. Conditions

Transport conditions	Refrigerated Temperature
Storage Conditions	Refrigerated Temperature (0°C - 7°C). Do not expose to sunlight.
Instrucions of Use	It is recommended not to freeze. Shake well before open or drink, this product could present sediment from juice pulp of vegetables or fruits.
Conservation Conditions	Keep at refrigerated temperature. After opening, store in refrigerator a maximum of 48 hours
Samples are Stored	Each batch
Use	Direct consumption according to instructions for use.

9. Administrative information

Company name	Delafruit S.L.U.
Adress	Av. Carintia, s/n Parcela F Zona Industrial Mil·lenium 43470 La Selva Del Camp (Tarragona) Spain
Phone/fax	977844890 / 977845762
Certificate/s (certified entity)	ISO 9001, ISO 14001, IFS, British Retail Consortium (BRC), Organic Certificate, Kosher, Halal.

These specifications constitute an integral part of the manufacturing and supply agreement once executed. The Customer shall send signed the specifications sheet back to Delafruit.
A lack of response by the Customer will indicate acceptance of the specifications by it following five (5) calendar days after having sent the specifications sheet to the Customer.
If specifications are accepted by signature or by silence, they will be applicable to future orders.

REVISION NUMBER	AMENDMENTS	DATE