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General Strawberry, Banana, Coconut Milk, Apple-UKSSBC00-0625A		
Article nr.	130130	FOTO 
Description	Sweet puree with strawberry, bananas, and apple	
EAN Primary Packaging	TBD	
EAN Secondary packaging:	TBD	
Weight per packaging / piece	90 gram	
Pieces per box/crate:	6	
Boxes/crates per pallet:	TBD	

Features	
Taste	Fresh fruity sweet
pH	3.88
Viscosity	8
Consistency	7.0 (Bostwick 30 cm)
Foreign Body Detection	1.5 mm Ferrous 2.0 mm Non Ferrous 2.5 mm Stainless Steel
Shelf life	90 days in closed packaging. If opened, consume within 24 hours
<i>Shelf life is guaranteed by a combination of HPP, packaging and storage conditions:</i>	
High Pressure Processing	6000 bar for 3 minutes.
Primary Packaging	O2 barrier / oxygen transition rate: Material: LDPE/EVOH/LDPE
Storage advice	Store in a cool and dark place below + 7 °C

Ingredient declaration:	
Ingredient	%
Banana IQF*	20.79
Strawberry IQF*	20.79
Apple sweet peeler grade*	18.81
Water	13.86
Orange juice NFC pasteurized*	11.88
Coconut Milk 17% aseptic*	6.93
Date paste medjool*	2.97
Beet IQF*	1.98
Pumpkin seed AA*	0.99
Lemon juice NFC pasteurized*	0.99
* = of biological origin	

Nutritional value		
Energy (KJ)	296.1	KJ/100g
Energy (Kcal)	70.4	Kcal/100g

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Fat (total)	2.0	g/100g
Saturated fatty acids	1.4	g/100g
Monounsaturated fatty acids		g/100g
Polyunsaturated fatty acids		g/100g
Carbohydrates (total)	11.3	g/100g
Of which sugars (total)	9.1	g/100g
Dietary fiber (total)	1.7	g/100g
Protein (total)	1.1	g/100g
Salt	0.0	g/100g
<i>The nutritional information is based on literature data and are not a standard for analytical measurements.</i>		

Microbiological characteristics		
Enterobacteriaceae	<100	cfu/gram
Yeast	<1000	cfu/gram
Listeria monocytogenes	<100	cfu/gram
Lactic acid bacteria	<100	cfu/gram
Mould	<1000	cfu/gram
Staphylococcus aureus	<100	cfu/gram
Total plate count	<10000	cfu/gram

Allergens		
	Recipe with	Present in production
Lupine	-	-
Milk	-	+
Egg	-	-
Soy	-	-
Gluten	-	-
Mustard	-	-
Celery	-	-
Molluscs	-	-
Nuts	-	-
Peanut	-	-
Shellfish	-	-
Sesam	-	-
Sulphite (E220-E228)	-	-
Fish	-	-

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Additional information

This product is made with non-GMO raw materials according to EC directive 1829/2003 and 1830/2003 and therefore does not require GMO labelling. The raw materials from which this end product is manufactured comply with regulation EG1881/2006. This product consists of raw materials so that certain parameters can vary per batch.

Producers information

Company name	Food Processing Helmond BV
Address	Scheepsboulevard 3
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Homepage	www.foodprocessinghelmond.com
Certificates	FSSC 22000
	BIO

Specification management

Date of last change	
Date of issue	30-8-2025
Released by QA (name)	
Released by QA (function)	
Released by Commercial (name)	
Released by Commercial (function)	

If we do not receive this specification signed and returned and you have accepted the first shipment of this product, we will assume that you agree with this product specification of the product in question.