

Date of Issue 18/09/2023
Page Number 1 of 8

HB3.6.1

Document Ref

Issue Number

Whole)

#### **General Information**

PICTURE	
DESCRIPTION	Freeze Dried Whole Strawberries.
SKU CODE	WF-STRW
SPEC NUMBER	SP0051
<b>LEGAL DECLARATION</b> when used in isolation according to EU regulation	Strawberry
1333/2008 & Commission directives	
231/2012 & 1129/2011	
INGREDIENT DECLARATION	Strawberry (100%).
RAW MATERIAL COUNTRY OF	Chile, China, Egypt, Greece, Morocco, Peru, Poland, Serbia, Spain, Turkey,
ORIGIN	Other locations may be possible
COUNTRY OF MANUFACTURE	Product is processed close to source to ensure freshness and reduce
	transport weight, Country may vary per batch.
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Whole)

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	2 of 8

SHELF LIFE & STORAGE	Up to 24 months from date of manufacture, Keep in a cool dry place at	
INSTRUCTIONS	ambient temperature. Once opened, use immediately, store in an	
	tight container and minimise moisture ingress.	
APPLICATIONS	Ready to eat food Ingredient.	
DOSAGES RECOMMENDED	As Required.	

#### **Microbiological Limits**

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 Cfu/g	Every Batch
Yeasts	10,000 Cfu/g	Every Batch
Moulds	10,000 Cfu/g	Every Batch
Enterobacteriaceae	100 Cfu/g	Every Batch
E Coli	10 Cfu/g	Every Batch
Salmonella	Negative in 25g	Every Batch
Coliforms	100 Cfu/g	Every Batch
Listeria	Not tested	Na

#### **Organoleptic and Quality**

#### **Product Characteristic**

Free from off flavours and smells.

#### Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal Detector	2.5mm	Every Batch

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Whole)

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	3 of 8

#### **Physical Properties**

Physical Property	Limit	Testing Frequency
РН	NA	NA
AW	NA	NA
Moisture	5%	Every Batch
<b>Ethanol Content</b>	NA	NA

#### **Nutritional Information per 100g**

Energy	1386	КЈ
Energy	323	Kcal
Carbohydrate	50.9	g
Of which sugars	49.97	g
Fat	3.7	g
Of which saturates	0.3	g
Protein	7.6	g
Fibre	15.1	g
Salt	0.03	g

#### **Allergen Information**

Does the product contain any of the following, including any possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)

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# Finished Goods Specification Sheet Title: WF-STRW (Strawberry Document Ref Issue Number Date of Issue

HB3.6.1

Cereal	s containing gluten, namely: wheat, rye,	N	N	N	N
barley	, oats, spelt, kamut or their hybridised				
strains	s, and products thereof, except:				
•	wheat based glucose syrups including				
	dextrose				
•	wheat based maltodextrins				
•	glucose syrups based on barley;				
•	cereals used for making alcoholic distillates				
	including ethyl alcohol of agricultural origin;				
Crusta	ceans and products thereof	N	Y	N	N
					(Used in
					separate
					production area
					at one supplier
					site)
Eggs a	nd products thereof	N	N	N	N
Fish a	nd products thereof, except:	N	N	N	N
•	fish gelatine used as carrier for vitamin or				
	carotenoid preparations;				
•	fish gelatine or Isinglass used as fining				
	agent in beer and wine;				
Peanu	ts and products thereof;	N	N	N	N
Soybe	ans and products thereof, except	N	Υ	N	N
•	fully refined soybean oil and fat				(Soya Lecithin
•	natural mixed tocopherols (E306), natural				handled on site
	D-alpha tocopherol, natural D-alpha				within finished
	tocopherol acetate, and natural D-alpha				goods)
	tocopherol succinate from soybean				
	sources;				
•	vegetable oils derived phytosterols and				
	phytosterol esters from soybean sources				
•	plant stanol ester produced from vegetable				
	oil sterols from soybean sources;				
Milk a	nd products thereof (including lactose),	N	Y	N	N
except	::				(Used on site in
•	whey used for making alcoholic distillates				finished goods,
	including ethyl alcohol of agricultural origin;				packed using
•	lactitol;				separate

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Whole)

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	5 of 8

				dedicated
				equipment)
Nuts, namely	N	N	N	N
almonds ( <i>Amygdalus communis</i> L.), hazelnuts				
(Corylus avellana), walnuts (Juglans regia), cashews				
(Anacardium occidentale), pecan nuts (Carya				
illinoinensis (Wangenh.) K. Koch), Brazil nuts				
(Bertholletia excelsa), pistachio nuts (Pistacia vera),				
macadamia or Queensland nuts (Macadamia				
ternifolia), and products thereof, except:				
<ul> <li>Nuts used for making alcoholic distillates</li> </ul>				
including ethyl alcohol of agricultural origin				
Celery and products thereof	N	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of	N	N	N	N
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	_	<u>                                       </u>		
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

#### **Intolerance Information**

Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	N	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	

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Whole)

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	6 of 8

Coriander	N	
Fruit and fruit derivatives	Υ	Strawberry
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

#### **Suitability**

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Υ	
Orthodox Jewish Diet (Kosher)	Υ	(Not certified)
Muslim Diet (Halaal)	Υ	(Not certified)
Diabetics	Υ	

#### **Genetically Modified Organisms (GMO)**

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	N	
products?		
Does the product or any of its ingredients contain any genetically modified	N	
material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	N	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		

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Whole)

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	7 of 8

Have genetically modified organisms been used as processing aids or	N	
additives used in connection with the production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce processing aids	N	
or additives (GMO not present in aid or additive when in use) which are		
subsequently used in production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

#### **Irradiation**

Has the product or any of the ingredients including processing	aids been No
treated with ionising radiation	

#### **Pesticides**

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

#### **Heavy Metals**

Test	Maximum limit	Frequency
The product complies with legislative maximum levels in accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment

#### **Mycotoxins**

Test	Maximum limit	Frequency
Not tested	NA	NA

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## Finished Goods Specification Sheet

Title: WF-STRW (Strawberry Whole)

Document Ref	HB3.6.1
Issue Number	1
Date of Issue	18/09/2023
Page Number	8 of 8

#### **Additional Information**

Available in laminated foil pouches in 50g, 100g, 200g sizes.

Also available in bulk per kg packed in a blue bag in a box.

Available as carton size exact packaging details may vary but in all cases will be suitable for the product.

#### Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

Supplier		Customer
Name	Richard Strauss	Name
Position	Technical Manager	Position
Date	21/10/2024	Date
Signature	De Frans	Signature

Prepared by: Richard Strauss	Approved by:	Richard Oliver
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