

PRODUCT SPECIFICATION FD Apple Dice, Fuji

Document No	Issued Date	Rev. No	Rev. Date	Page No
IF 01-078	08.08.2025	06	08.08.2028	1 / 4

1. Product Information

Name	FD (Freeze Dried) Fuji Apple Dice		
Country of Origin	China		
	Variety – Fuji,		
Composition	100% Apple		
Production Description	Derived from fresh or frozen, clean, ripe, peeled and cored apples which are cut, sliced, sorted and freeze dried before packing. The product is free from any further additives or preservatives.		
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.		

2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Pale Yellow to Light Brown
Cut Type	Diced
Aroma	Typical sweet Characteristic of Apple
Taste	Typical sweet Characteristic of Apple
Texture	Free flowing pieces, Crisp not soft
Moisture	Max 5%
Sized Outside Spec	Max 10% by weight
Discoloured Max 5% by weight	
Clumps (more than 3 pieces)	Max 5% by weight
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter - Seeds / Leaves / Stems	<0.5%
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

3. Size & Grade

Size	6*6mm / 10*10mm Pieces (+/- 0.5mm)

	RODUCT S FD Appl				
Document No	Issued Date	Rev. No	Rev. Date	Page No	
IF 01-078	08.08.2025	06	08.08.2028	2 / 4	

4. Microbiological Limits

Parameters	Unit	Limits	
TPC	cfu/ g	< 100,000	
Yeast	cfu/ g	< 1,000	
Mould	cfu/ g	< 1,000	
Coliforms	cfu/ g	< 100	
E Coli	cfu/ g	< 10	
Staphylococcus Aureus	cfu/ g	< 50	
Salmonella	in 25 g	Absent	
Listeria	in 25 g	Negative	
Complies with EU/ UK/ FDA Regulations; country of delivery			

5. Production Control

X-Ray	To detect and reject test pieces. Metal: 1.2mm, Glass: 2.0mm, Ceramic: 2.0mm & SUS: 1.0mm, before being packed	
Laser Sorter	o detect and separate foreign bodies during production	
Magnetic Separation	Magnetic force < 8,000Gs, before being packed	
Metal Detection	Detector to reject test pieces, Ferrous: 1.0mm, Non-ferrous: 2.0mm & Stainless steel: 1.5mm, before being packed.	
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.	

6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1580Kj / 378 Kcal
Total Fat	(g)	2.0
of which Saturated Fat	(g)	Tr
Carbohydrates	(g)	87.2
Of which Sugar	(g)	68.5
Fibre	(g)	18.3
Protein	(g)	1.4
Sodium	(mg)	21

^{*}This nutritional disclaimer notifies that under no circumstances we will be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.

	RODUCT S FD Appl		_		
Document No	Issued Date	Rev. No	Rev. Date	Page No	
IF 01-078	08.08.2025	06	08.08.2028	3 / 4	

7. Packaging Items and Labelling -

• Packaging Items: All packaging items to be agreed with Customers prior to production

Items	Properties
Cases	Clean first use, food safe, rigid corrugated cardboard cartons
Inner Packs	Clean, first use, food grade Blue PE or Silver foil bags (Heat Sealed)
Tape seal	Brown / Blue, self-adhesive tape – No staples
Label	One per case
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials
Pallet wrap	All pallets are wrapped, Max hight tbc
Weight per case/unit	10kg (22.04lb) Net weight carton
Number of cases per pallet	tbc
Complies with related EU/ UK/ FL	DA legislations; country of delivery

7.1 Labelling Detail: Each Carton – Pre-Approval required

• Name of Product : As per Specification Product Description

Material Number : Customer Specific

Raw Material Origin : Country
Batch No : 0000
Production Date : DDMMYY
Best Before Date : DDMMYY
Net weight : X Kgs (lbs)
Gross Weight : X Kgs (lbs)
Manufacturer/ Packer : Name

• Item Code : 17 Digit IF Code

8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging
- Storage and transportation at 20°C and 65% Humidity
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.

	RODUCT S FD Appl				
Document No	Issued Date	Rev. No	Rev. Date	Page No	
IF 01-078	08.08.2025	06	08.08.2028	4 / 4	

9. Consumer Group & Intended Use

• Edible – For general consumer consumption, predominantly as an ingredient.

10. Regulatory Declarations

Pesticides Pesticide detected residues comply with the legislative maximum level (MRL's) stipulated by EU/ UK/ FDA*		
Total Heavy Metal	The product complies with legislative maximum levels in accordance with levels stipulated by EU/ UK/ FDA*	
GMO	The product is free from any GMO material in accordance with EU/ UK/ US legislation.	
Allergen	The final product does not contain any allergen; neither used as an ingredient, nor produced on same line with any other current allergen, complying with EU/ UK/ FDA stipulated allergen list.	
*Country of delivery		

11. Sign off Approval

	IF Prepared by	IF Approved by	Supplier/Customer Approved
Signature	Rita Mecioniene	Josias Nunes	
Position	Quality Administrator	Commercial Director	
Date	08.08.2025	08.08.2025	