



Freeze dried red currant whole

Product specification

Product number: 1850000

General information	
<i>Ingredients</i>	100 % redcurrant
<i>Origin of raw material</i>	EU, typically Poland
<i>Smell / aroma</i>	Reminiscent of fresh fruit, without extraneous aromas
<i>Taste</i>	Reminiscent of fresh fruit without extraneous flavours
<i>Colour</i>	Similar to fresh fruit. Colour variations can occur with change of season and throughout shelf life of the product
<i>Description</i>	Freeze-dried fruit without any additives. The product is made by drying frozen fruit in vacuum. Quality of raw material is subject to natural variations.
Chemical properties	
<i>Moisture content</i>	Maximum of 5 %
Physical properties	
<i>Particle size</i>	Whole fruit
<i>Foreign bodies</i>	None, within technological limits. Usual controls to prevent the presence of foreign bodies include optical sorting, visual inspection, metal detection, sieves and magnets.

Microbiological properties (cfu/g)

<i>Total Plate Count</i>	< 100.000
<i>Coliform</i>	< 100
<i>E. Coli</i>	< 10
<i>Yeast</i>	< 500
<i>Mold</i>	< 500
<i>Salmonella / 25 g</i>	Absent in 25g

Nutritional Information per 100g of product according to Regulation (EU) 1169/2011

The values are calculated based on average values. For information only.

<i>Energy</i>	1171kJ / 280kcal
<i>Fat</i>	1g
• <i>of which saturated</i>	< 0,1 g
<i>Carbohydrates</i>	65g
• <i>of which sugar</i>	35g
<i>Fibre</i>	20g
<i>Protein</i>	7g
<i>Salt (exclusively due to presence of naturally occurring sodium)</i>	0,01g

Packaging and storage

<i>Packaging size</i>	10kg
<i>Packaging material</i>	Inner packing: PE bag Outer packing: Double corrugated paper box
<i>Storage conditions</i>	Away from sunlight, temperature up to 25 °C and humidity < 60%
<i>Labels</i>	Custom labels: Vitachem address, product name, article number, LOT number, net weight, best before date, storage conditions.
<i>Shelf life</i>	12 months from production date in the original packaging

Food compliance

Product is produced using GMO-free ingredients; no labelling declaration is needed (according to EU reg. 1829 and 1830 /2003).

Product is not irradiated.

Packaging materials are food grade and in compliance with EU regulation 1935/2004 and 10/2011.

The product is compliant with EU regulations for pesticides (EC 369/2005), heavy metals and aflatoxins in food (EC1881/2006).

Certification of producers

Products are preferably sourced from producers that are certified to IFS Food standard. Where this is not the case, BRC/ISO 22000 or FSSC 22000 could be accepted. In absence of either certification, assessment of producer's quality management systems would take place before approval of the producer.

Suitability for dietary preferences

All our fruit is suitable and meets requirements for Kosher and Halal. If required, certificate would be provided for selected products and specific order.

Our freeze dried fruit is suitable for vegetarian and vegan diets.

Allergen information

When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply. When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.				
Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	NO	NO	NO	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO

CoA is available for each batch.

This specification is created to the best of our knowledge. It is customer's responsibility to make sure, that material specified above is suitable for use in the intended application and is used in accordance with the legislation in the country of further processing.

Approved by: MVDr. Jindřich Sedláček, Quality Manager

Date: 4.10.2021

Stamp and Signature: