



| Name and Code : APPLE | | 1003101 | | | | | | | | | | | | | | | | | | | | | | |
|--|--|--|---------------------------|--|---------|-------------------|------|-------|---------------------|-------|---------------|--------|------------------|--------|-------------------|---------|------------------|-------|--------|-------|----------|-------|-------|-------|
| Format : FruitFirst | | | | | | | | | | | | | | | | | | | | | | | | |
| Size : 82 piece (Approx 4x5x5mm) Other sizes available. Please ask your sales contact for other possibilities. | | | | | | | | | | | | | | | | | | | | | | | | |
| <input checked="" type="checkbox"/>  Kosher | <input checked="" type="checkbox"/>  HFCE Halal (See legislation) | <input type="checkbox"/> Organic | | | | | | | | | | | | | | | | | | | | | | |
| <u>Product Description and Characteristics</u> | | | | | | | | | | | | | | | | | | | | | | | | |
| Taura products are produced using a unique, continuous physical separation process that removes water very quickly from a heat sensitive, homogeneous blend of the ingredients listed below. The speed of the concentration process ensures the Taura products retain their typical fruit flavour and colour. Appearance and colour: a soft texture with an amber colour. Flavour: an apple flavour, free from foreign odours or flavours. | | | | | | | | | | | | | | | | | | | | | | | | |
| <u>Fruit Content Information</u> | | | | | | | | | | | | | | | | | | | | | | | | |
| An average of 311 g fruit of which 302 g apple used to prepare 100 g Taura product 9 g lemon used to prepare 100 g Taura product | | | | | | | | | | | | | | | | | | | | | | | | |
| <u>Ingredients List:</u> | | <u>Nutritional Information (by calculation)</u> | | | | | | | | | | | | | | | | | | | | | | |
| 90 Fruit* (see below) Fructose glucose syrup Glucose syrup Cane sugar Sugar WHEAT fibre (1) Palm fat (RSPO-SG) Rice starch Acidity regulator: citric acid Gelling agent: pectin Natural flavouring | | <table border="1"> <thead> <tr> <th colspan="2">Average Quantity per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy:</td> <td>1.486 kJ 352 kcal</td> </tr> <tr> <td>Fat:</td> <td>4,0 g</td> </tr> <tr> <td>of which saturates:</td> <td>1,9 g</td> </tr> <tr> <td>Carbohydrate:</td> <td>74,8 g</td> </tr> <tr> <td>of which sugars:</td> <td>64,7 g</td> </tr> <tr> <td>of which polyols:</td> <td>0,5 g *</td> </tr> <tr> <td>of which starch:</td> <td>3,2 g</td> </tr> <tr> <td>Fibre:</td> <td>8,3 g</td> </tr> <tr> <td>Protein:</td> <td>1,0 g</td> </tr> <tr> <td>Salt:</td> <td>0,1 g</td> </tr> </tbody> </table> | Average Quantity per 100g | | Energy: | 1.486 kJ 352 kcal | Fat: | 4,0 g | of which saturates: | 1,9 g | Carbohydrate: | 74,8 g | of which sugars: | 64,7 g | of which polyols: | 0,5 g * | of which starch: | 3,2 g | Fibre: | 8,3 g | Protein: | 1,0 g | Salt: | 0,1 g |
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| Salt: | 0,1 g | | | | | | | | | | | | | | | | | | | | | | | |
| * Fruit details: 89 Apple puree ** 1 Lemon juice ** ** Pre-concentrated fruit QUID value: below 100 = %; above 100 = g used to prepare 100 g finished product | | * naturally occurring polyols | | | | | | | | | | | | | | | | | | | | | | |
| <u>Allergen Information</u> | | | | | | | | | | | | | | | | | | | | | | | | |
| (1) Contains cereals containing gluten. Gluten < 20ppm. | | | | | | | | | | | | | | | | | | | | | | | | |
| <u>Analytical Specifications</u> | | <u>Microbiological Quality</u> | | | | | | | | | | | | | | | | | | | | | | |
| Brix: | 85,0 ± 1 | Refractometer 20°C | | | | | | | | | | | | | | | | | | | | | | |
| pH: | 3,2 ± 0.4 | pH meter 20°C | | | | | | | | | | | | | | | | | | | | | | |
| Water Activity: | 0,51 ± 0.04 | Aqualab 20°C | | | | | | | | | | | | | | | | | | | | | | |
| Total Plate Count: | < 500 cfu/g | ISO 4833 | | | | | | | | | | | | | | | | | | | | | | |
| Yeast and Mould: | < 100 cfu/g | AFNOR BKR 23/11-12/18 | | | | | | | | | | | | | | | | | | | | | | |
| Coliform: | < 10 cfu/g | ISO 4832 | | | | | | | | | | | | | | | | | | | | | | |
| <u>Legislation</u> | | | | | | | | | | | | | | | | | | | | | | | | |
| Made in Belgium in a GFSI certified facility. Taura products are produced in accordance with good food manufacturing practices, without any harmful substances or impurities conform to the EU food legislation. Check national provisions if applicable. GMO: this Taura product does not require labelling as genetically modified under Regulations (EC) No 1829/2003 and 1830/2003. Halal: this Taura product is Halal certified when used as an ingredient. Not Halal suitable for direct consumption. | | | | | | | | | | | | | | | | | | | | | | | | |
| <u>Storage and Shelf life</u> | | | | | | | | | | | | | | | | | | | | | | | | |
| 18 months from the date of manufacture when stored in clean dry conditions at less than 20°C away from direct light. Taura products are produced using fruit puree and juice. Seasonal variations in colour, flavour & texture can occur. Visible levels of dusting will change over time. Variation in piece size is a natural part of the production process. | | | | | | | | | | | | | | | | | | | | | | | | |
| <u>Packaging</u> | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 Kg net weight packed, heat-sealed, liner bag in heavy-duty carton. | | | | | | | | | | | | | | | | | | | | | | | | |

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This specification is correct at the time of issue, but may be subject to alteration. Please note that the raw materials & our products have been assessed for their safety and suitability of use in human food applications only, unless otherwise specified. The information contained herein is, to Taura best knowledge, true and accurate, but all recommendations or suggestions are made without guarantee, since we can neither anticipate nor control the different conditions under which this information and our products are used. It's Taura policy, however, to assist our customers and to help in the solution of particular problems which may arise in connection with applications of Taura products.

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Taura is the leading global concentrated fruit products company delivering exceptional taste and functionality