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| Name and Code : URC® BLUEBERRY | | 1000309 |
| Format : URC® FruitFirst | | |
| Size : 27 piece (Approx 3x3x3mm) 82 piece (Approx 4x5x5mm) 80 piece (Approx 3x5x3mm) 91 piece (Approx 8x8x8mm) 83 piece (Approx 5x10x5mm) Other sizes available. Please ask your sales contact for other possibilities. | | |
| <input checked="" type="checkbox"/> Kosher | <input checked="" type="checkbox"/> HFCE Halal | <input type="checkbox"/> Organic |
| <u>Product Description and Characteristics</u> | | |
| URC® products are produced using a unique rapid concentration process of a homogeneous blend of the ingredients listed below. The speed of the concentration process ensures the URC® products retain their typical fruit flavour and colour. | | |
| Appearance and colour: a firm texture with a red/blue colour. | | |
| Flavour: a blueberry flavour, free from foreign odours or flavours. | | |
| <u>Ingredients List:</u> | | <u>Nutritional Information</u> (by calculation) |
| 95 Fruit* (see below) | | Average Quantity per 100g |
| Fructose glucose syrup | | Energy: 1,469 kJ 348 kcal |
| Glucose syrup | | Fat: 2,2 g |
| Sugar | | of which saturates: 1,1 g |
| Humectant: glycerol | | Carbohydrate: 77,9 g |
| Wheat fibre (1) | | of which sugars: 63,8 g |
| Colouring food (concentrate of: carrot, blueberry) | | of which polyols: 6,5 g |
| Palm fat (RSPO-SG) | | of which starch: 0,0 g |
| Acidity regulators: malic and citric acid | | Fibre: 8,3 g |
| Gelling agent: pectin | | Protein: 0,9 g |
| Natural flavouring | | Salt: 0,1 g |
| * Fruit details: | | |
| 80 Concentrated apple puree | | |
| 14 Blueberry puree | | |
| 1 Concentrated blackberry juice | | |
| QUID value: below 100 = %; above 100 = g used to prepare 100 g finished product | | |
| <u>Fruit Content Information</u> | | |
| An average of 291 g fruit of which 273 g apple used to prepare 100 g URC® product 14 g blueberry used to prepare 100 g URC® product 4 g blackberry used to prepare 100 g URC® product | | |
| <u>Allergen Information</u> | | |
| Contains: (1) Cereals containing gluten. Gluten < 20 mg/kg. | | |
| <u>Analytical Specifications</u> | | <u>Microbiological Quality</u> |
| | Specification | Test Method |
| Brix: | 85,0 ± 1 | Refractometer 20°C |
| pH: | 3,3 ± 0.4 | pH meter 20°C |
| Water Activity: | 0,48 ± 0.04 | Aqualab 20°C |
| | | Test Method |
| | | Total Plate Count: < 500 cfu/g ISO 4833 |
| | | Yeast and Mould: < 100 cfu/g ISO 21527 |
| | | Coliform: < 10 cfu/g ISO 4832 |
| <u>Legislation</u> | | |
| Made in Belgium in a BRC certified facility. | | |
| URC® products are produced in accordance with good food manufacturing practices, without any harmful substances or impurities conform to the EU Food Law. | | |
| GMO: this URC® product does not require labelling as genetically modified under Regulations (EC) No 1829/2003 and 1830/2003. | | |
| <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. | | |
| URC® products are produced using fruit puree and juice. Seasonal variations in colour, flavour & texture can occur. | | |
| Visible levels of dusting will change over time. | | |
| <u>Packaging</u> | | |
| 10 Kg net weight packed, heat-sealed, liner bag in heavy-duty carton. | | |