CONFIDENTIAL PRODUCT SPECIFICATION (EU)

TAURA by IFF

Name and Code : **STRAWBERRY** **1001201**

Format : FruitFirst

Size : 27 piece (Approx 3x3x3mm) 82 piece (Approx 4x5x5mm)

Other sizes available. Please ask your sales contact for other possibilities.

☑ Ⓤ Kosher ☑ HFCE Halal ☐ Organic

Product Description and Characteristics

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 firm texture with a red colour.
Flavour: a strawberry flavour, free from foreign odours or flavours.

Fruit Content Information

An average of 243 g fruit of which 216 g apple used to prepare 100 g Taura product
26 g strawberry used to prepare 100 g Taura product

Ingredients List:

90 Fruit* (see below)
Fructose glucose syrup
Glucose syrup
Sugar
Humectant: glycerol
WHEAT fibre (1)
Palm fat (RSPO-SG)
Acidity regulator: malic acid
Gelling agent: pectin
Colouring food (concentrate of: carrot, pumpkin, blueberry)
Natural strawberry flavouring with other natural flavourings

*** *Fruit details:***

63 Apple puree **
26 Strawberry puree

*** Pre-concentrated fruit*
QUID value: below 100 = %; above 100 = g used to prepare 100 g finished product

Nutritional Information *(by calculation)*

	Average Quantity per 100g	
Energy:	1,437 kJ	340 kcal
Fat:	2.1 g	
of which saturates:	1.0 g	
Carbohydrate:	78.4 g	
of which sugars:	62.7 g	
of which polyols:	6.2 g	
of which starch:	0.0 g	
Fibre:	7.4 g	
Protein:	0.8 g	
Salt:	0.0 g	

Allergen Information

(1) Contains cereals containing gluten. Gluten < 20ppm.

Analytical Specifications

	Specification	Test Method
Brix:	85.0 ± 1	Refractometer 20°C
pH:	3.0 ± 0.4	pH meter 20°C
Water Activity:	0.48 ± 0.04	Aqualab 20°C

Microbiological Quality

		Test Method
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

Legislation

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.

Storage and Shelf life

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.

Packaging

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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