

## ▣ Rasancó Specification

Product Description	
Product	Organic Aseptic Pear Puree
Code	PEARO 02 / PEARO 03
Variety & Species	<i>Pyrus communis, Williams</i>
Ambient, Chilled, Frozen	Ambient
Country of Origin	Italy
Ingredients %	100% Organic Pears

Packaging Description	PEARO 02	PEARO 03
Size, Weight, Volume	500kg net weight	200kg or 210kg net weight (variable)
Type, Construction	Disposable aseptic bag in box	Disposable aseptic bag in metal drum
Staples, Tapes, Adhesives	No staples. Food grade tape. No adhesives	None
No per Pallet	1 carton	4 drums

Product Marks	
Outer, Inner	Non-Removable Label
Description	Organic Pear Puree, pera
Size	200kg, 210kg, or 500kg net (variable)
Production Code & Date	To be shown
Best Before Date	24 months after packing
Organic Certification	SOIL ASSOCIATION P2960 GB-ORG-05 equivalent

Specification	
Scope	The product is prepared from organic sound fruits, picked at correct ripeness, washed and sieved, without addition of flavours, colours or stabilisers.
General Requirements	The product complies in all respects with the provisions of the current UK legislation and EU regulations, and in other respects with Rasancó Code of Practice.

Grade of Product	
Size	Puree, 0.4-1.2mm sieve size
Foreign Matter	None
Extraneous Veg. Matter	None

Physical Characteristics	
Texture & Viscosity	Puree
Colour & Appearance	White/Green - typical of pureed pears
Hunter	Typically 46-66
L White/Black	2-10
A Red/Green	15-38
B Yellow/Blue	
Flavour	Flavour characteristic of fruit. Absence of off flavours.
Bostwick	5-8 cm/30"

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<b>Chemical Characteristics and Composition</b>	
pH	3.6 - 4.35
Brix	11 - 16
Acidity as Citric Acid %	0.15-0.50
Ascorbic Acid	Naturally occurring
Nitrate mg/kg	<50
Patulin	Max 10ppb
Lead mg/kg	<0.10mg/kg (std grade), <0.02 mg/kg (Baby food std)
Cadmium mg/kg	<0.05mg/kg (std grade), <0.04 mg/kg (Baby food std)

<b>Microbiological Analysis</b>	
TVC	<100/g
Yeasts & Moulds	<10/g
Coliforms	<10/g
Or Microbiological stability	Stable when incubated at 37°C for 10 days

<b>Pesticide Residues</b>	
General Requirements	Pesticide Residue levels shall not exceed the limits set for EU Organic Products.
Pesticides	No more than 0.01 mg/kg of any single pesticide residue
Organic Certification	The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards. The Product is covered by Rasancó Organic Certificate P2960.

<b>Nutritional Information</b>	
Source	McCance & Widdowson 'The Composition of Foods seventh Edition No 23 Values per 100g
Energy	43kcal / 182kJ
Fat	0.1g
Of which Saturates	Trace
Carbohydrate	10.9g
Of which Sugars	10.9g
Fibre (NSP)	1.6g
Protein	0.3g
Sodium	1mg
Salt	0.0g

<b>Dietary Information</b>	
Additives	None
Processing Aids	None
GMO	None
Vegetarian	Yes
Vegan	Yes

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Allergens	Contained in supplied product	Possible contamination/ packed on site
Wheat, rye, barley, oats or derivatives	No	No
Gluten	No	No
Soya and soya derivatives	No	No
Eggs and egg derivatives	No	No
Milk and milk derivatives	No	No
Fish and fish derivatives	No	No
Shellfish and shellfish derivatives	No	No
Peanuts and derivatives	No	No
Nuts and derivatives	No	No
Seeds including sesame seeds	No	No
Mustard and derivatives	No	No
Celery and derivatives	No	No
Sulphides and Sulphur dioxide	No	No
Molluscs and derivatives	No	No
Lupins and derivatives	No	No

Supply Chain Threat and Vulnerability Assessment	
Supply chain	Farm → Product manufacturer/processor, GFSI → (Agent/trader →) Rasancó nominated ambient store → Customer
Country of origin	Italy. EU Member. No known current or historical issues with product
Processor	GFSI accredited processor
Production	Filtration on packing
Packaging	Tamper evident seal
Specific fraud related testing	Pesticide, heavy metal
Threats identified are being monitored by the supplier and product approval prerequisites in place	

Specification Acceptance By Customer	
On behalf of company	
Acceptance by	
Position	
Date	
Please return an authorised copy of final page to <a href="mailto:customer.service@3vnaturalfoods.com">customer.service@3vnaturalfoods.com</a> . Alternatively, placing of an order will be deemed as an acceptance by the customer.	

Amendment record		
Issue no	Date	Reason for change
10	20/11/15	Nutrition reordered, supply chain info added
11	13/07/17	Physical, chemical, micro, supply chain
12	10/05/18	Time temp for micro incubation. Colour A -1.4 to 2
13	13/12/18	Typical colour, acidity, filter size

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