

▣ Rasancó Specification

Product Description	
Product	Organic Aseptic Peach Puree
Code	PEACH 01
Variety & Species	<i>Prunus persica</i>
Ambient, Chilled, Frozen	Ambient
Country of Origin	Italy
Ingredients %	100% Organic Peaches

Packaging Description	
Size, Weight, Volume	210kg or 500kg net weight
Type, Construction	Disposable aseptic bag in metal drum or octobin
Staples, Tapes, Adhesives	None
No per Pallet	4 drums or 1 octobin

Product Marks	
Outer, Inner	Non-Removable Label
Description	Organic Peach Puree, pesca
Size	210kg or 500kg net
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, 0.5-1.2mm sieve size
Foreign Matter	None
Extraneous Veg. Matter	None

Physical Characteristics	
Texture & Viscosity	Puree
Colour & Appearance	Orange - typical of pureed peaches
Hunter	Typically 31-57.5
L White/Black	12-32
A Red/Green	25-66
B Yellow/Blue	
Flavour	Flavour characteristic of fruit. Absence of off flavours.
Bostwick	7-16 cm/30"

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Chemical Characteristics and Composition	
pH	3.5-4.15
Brix	9.0-14.5
Acidity as Citric Acid %	0.35-1.00
Ascorbic Acid	Naturally occurring
Nitrate mg/kg	<50
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)

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

Pesticide Residues	
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.

Nutritional Information	
Source	McCance & Widdowson 'The Composition of Foods' Seventh Edition No. 920 Values per 100g
Energy	33kcal / 142kJ
Fat	0.1g
Of which Saturates	Trace
Carbohydrate	7.6g
Of which Sugars	7.6g
Fibre (NSP)	1.5g
Protein	1.0g
Sodium	1mg
Salt	0.003g

Dietary Information	
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 or derivatives	No	No
Celery or derivatives	No	No
Sulphides or 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 → 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, dyes, sugars
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 customer.service@3vnaturalfoods.com . Alternatively, placing of an order will be deemed as an acceptance by the customer.	

Amendment record		
Issue no	Date	Reason for change
5	20/07/16	Nutrition reordered, supply chain info added
6	13/07/17	PEACH02 removed, weight, physical, chemical, micro
7	10/05/18	Time temp for micro incubation.
8	13/12/18	Filter size, typical colour

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