

▣ Rasancó Specification

Product Description	
Product	Organic Frozen Redcurrant Juice Conc 65 Brix
Code	REDCU02
Variety & Species	<i>Rondom, Jonkheer, Rosseta</i>
Ambient, Chilled, Frozen	Frozen (-18°C or below) This temperature must be maintained except for brief periods during distribution where distributors work to industry standards.
Country of origin	Poland
Ingredients %	100% Organic Redcurrant Juice Concentrate

Packaging Description	
Size, Weight, Volume	250kg / 25kg
Type, Construction	Bag in a drum/ plastic can
Staples, Tapes, Adhesives	None
No per Pallet	4 drums / 24 plastic can

Product Marks	
Outer, Inner	Outer drum label
Description	Organic Redcurrant Juice Concentrate 65 Brix
Size , Weight, Volume	250kg / 25kg net
Production Code & Date	To be shown & clearly identified
Best Before Date	36 months from manufacture at -18°C
Packed	Suppliers details
Organic Certification	SOIL ASSOCIATION P2960, UK-ORG-05 equivalent

Specification	
Scope	The product is prepared from fresh Organic Redcurrants, that are pressed, juice extracted, membrane filtered & concentrated for packing.
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	
Foreign Matter	None
Extraneous Veg. Matter	None

Physical Characteristics	
Size	Sieved/Screened
Colour & Appearance	Red viscous liquid
Flavour	Free from taints
Dilution	1 litre conc. gives approximately 5.4 litres single strength juice

Chemical Characteristics and Composition	
pH	2.5-3
Brix	65.0 +/- 1.0
Total acid as tartaric acid	160-190 g/kg
Contaminants in foodstuffs	Compliant with regulation (EC) 1881/2006 setting maximum levels for certain contaminants in foodstuffs
Cadmium	Max 50ppb
Lead	Max 50ppb

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Microbiological Analysis	
TVC at 30°C/g	<5000/g
Yeasts & Moulds	<1000/g
Coliforms	<100/g
<i>E.coli</i>	<10/g

Pesticide Residues	
General Requirements	Pesticide Residue levels shall not exceed the limits set for EU Organic Products.
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	Supplier data. Values per 100ml
Energy	250 kcal 1045kJ
Fat	1.10g
Of which Saturates	0.14g
Carbohydrate	39.9g
Of which Sugars	39.9g
Fibre	0.00
Protein	6.80g
Sodium	0.01mg
Salt	Trace

Dietary Information	
Additives	None
Processing Aids	None
GMO	None
Vegetarian	Yes
Vegan	Yes

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

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Supply Chain Threat and Vulnerability Assessment	
Supply chain	Farm → Product manufacturer/processor, GFSI → Rasancó nominated cold store, GFSI → Customer
Country of origin	Poland. 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 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
4	20/07/16	Nutrition reordered, supply chain info added
5	19/07/17	Distribution temperature, chemical tolerances

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