

■ Rasancó Specification

Product Description	
Product	Organic Aseptic Spinach Puree
Code	SPINACH 04
Variety & Species	<i>Spinacia oleracea</i>
Ambient, Chilled, Frozen	Ambient
Country of Origin	Netherlands, Italy or other EU countries
Ingredients %	100% Organic Spinach

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

Product Marks	
Outer, Inner	Non-Removable Label (As RASANCÓ labelling requirements)
Description	Organic Spinach Puree, spinaci
Size	210kg net
Production Code & Date	To be shown
Best Before Date	18 months after packing
Organic Certification	SOIL ASSOCIATION P2960 GB-ORG-05 equivalent

Specification	
Scope	The product is prepared from organic sound vegetables, 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, 0.5-0.7mm sieve size
Foreign Matter	None
Extraneous Veg. Matter	None

Physical Characteristics	
Texture & Viscosity	Puree
Colour & Appearance	Green - typical of pureed spinach
Hunter L White/Black	Typically 14-28
A Red/Green	-0.5-5.5
B Yellow/Blue	20-32
Flavour	Flavour characteristic of spinach. Absence of off flavours.
Bostwick	1.5 - 7 cm/30"

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Chemical Characteristics and Composition	
Brix	1.5 – 7.0
pH	4.5-6.3
Acidity as Citric Acid %	0.05-0.30
Ascorbic Acid	Naturally occurring
Nitrates	Typically, <2000ppm
Lead	<0.02 mg/kg (Baby food std)
Cadmium	<0.04 mg/kg (Baby food std)

Microbiological Analysis	
TVC	<10/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. 799 Values per 100g
Energy	25kcal / 103kJ
Fat	0.8g
Of which Saturates	0.1g
Carbohydrate	1.6g
Of which Sugars	1.5g
Fibre (NSP)	2.1g
Protein	2.8g
Sodium	140mg
Salt	0.355g

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	Farms in Netherlands, Italy or other EU countries → Product manufacturer/processor, GFSI → Rasancó nominated ambient store → Customer
Countries of origin	Netherlands, Italy or other EU countries. EU Members. 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@3ynaturalfoods.com . Alternatively, placing of an order will be deemed as an acceptance by the customer.	

Amendment record		
Issue no	Date	Reason for change
7	12/05/16	Nutrition updated and reordered, supply chain info added
8	06/06/17	Shelf life, Colour, and Chemical tolerances
9	28/09/17	Increased typical nitrate level
10	10/05/18	Time temp for micro incubation. Colour B min 13 to 20
11	13/12/18	Typical colour, Brix, acidity

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