

## ■ Rasancó Specification

Product Description	
Product	Organic Aseptic Parsnip Puree
Code	PARSN 03
Variety & Species	Pastinaca sativa
Ambient, Chilled, Frozen	Ambient
Country of Origin	Normally Italy. Also, other European countries
Ingredients %	100% Organic Parsnip

Packaging Description	
Size, Weight, Volume	210 kg net weight (or other as notified)
Type, Construction	Disposable aseptic bag in a conical metal drum
Staples, Tapes, Adhesives	None
No per Pallet	4 drums

Product Marks	
Outer, Inner	Non-Removable Label
Description	Organic Aseptic Parsnip Puree, pastinaca
Size	210kg net weight (or other as notified)
Production Code & Date	To be shown
Best Before Date	18 months in clean, dry, warehouse at max. 20°C
Organic Certification	SOIL ASSOCIATION P2960, GB-ORG-05 equivalent

Specification	
Scope	The product is prepared from fresh parsnips that are washed, steam peeled, sorted, cut, blanched, pureed, pasteurised & aseptically packed.
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 (0.6 -0.8mm sieve size)
Foreign Matter	None
Extraneous Veg. Matter	None

Physical Characteristics	
Texture & Viscosity	Puree
Colour & Appearance	Beige in appearance
Hunter L White/Black	Typically 50-72
A Red/Green	0.5-8.5
B Yellow/Blue	28-60
Flavour	Typical of Parsnip with no off flavours
Bostwick	4-7.5 cm/30"

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<b>Chemical Characteristics and Composition</b>	
Brix	7-13
pH	4.50- 6.50
Acidity as Citric Acid %	0.08-0.23
Ascorbic Acid	Naturally Occurring
Nitrate mg/kg	Typically <200
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. 784 Values per 100g
Energy	271kJ / 64 kcal
Fat	1.1g
Of which Saturates	0.2g
Carbohydrate	12.5g
Of which Sugars	5.7g
Fibre (NSP)	4.6g
Protein	1.8g
Sodium	10mg

<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 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 or other European Countries. No known current or historical issues with product
Processor	GFSI accredited processor
Production	Filtration on packing
Packaging	Aseptic 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
7	12/05/16	Nutrition reordered and updated, supply chain info added
8	13/07/17	Shelf life, physical, chemical, micro, country
9	09/10/17	Typical nitrate
10	10/05/18	Time temp for micro incubation.
11	13/12/18	Typical LAB colour, pH, Brix, sieve size

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