



QUEENSWOOD

PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

PRODUCT:	Apple Rings
PRODUCT CODE:	DF030
DESCRIPTION:	Dried apple rings that have been produced from clean, sound fresh apples. They are treated with a low-level dose of sulphur dioxide as a preservative.
COUNTRY OF ORIGIN:	China
PACKAGING:	Polythene inner inside cardboard carton. Weight usually 20kg, but sometimes 25kg
STORAGE CONDITIONS:	Cool, dry and ambient
PHYSICAL & CHEMICAL PARAMETERS:	Incomplete Rings: 5 per kilo max Size – Diameter: 30-60mm Size – Thickness: 3-6mm Moisture: 18-23% max Sulphur Dioxide(SO₂): 600ppm max
MICROBIOLOGICAL ANALYSIS:	TVC: <10,000 cfu/g Coliforms: <100 cfu/g E.Coli: <10 cfu/g Staph. Aureus: <10 cfu/g Bacillus Cereus: <10 cfu/g Yeasts & Moulds: <1000 cfu/g Salmonella: Absent in 25g
NUTRITIONAL INFO:	<i>Typical Values per 100g</i> Energy (kJ): 1014 Energy (kcal): 238 Protein: 2.0g Carbohydrates: 60.1g Fat: 0.5g <i>Of which saturated:</i> Trace Fibre: 9.7g Sodium 0.16g SOURCE: Supplier
INGREDIENTS:	Apple Rings, Preservative: Sulphur Dioxide.
SHELF LIFE:	12 months from production if stored in correct conditions
LAST UPDATED:	August 2009 (allergens updated)
REFERENCE NO:	F155

Allergen	<i>Contains Yes / No</i>	<i>Comments</i>
Cereal containing gluten	NO	
Crustaceans	NO	
Eggs	NO	
Fish	NO	
Peanuts	NO	
Soybeans	NO	
Milk or milk derivatives	NO	
Nuts / Nut Oil or Nut Derivatives	NO	
Celery	NO	
Mustard	NO	
Sesame Seeds	NO	
Sulphur Dioxide (SO ₂) and sulphites at >10mg/Kg or 10mg/L as expressed as SO ₂	YES	
Molluscs	NO	
Lupin	NO	