



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:	Cherries Red – Whole & broken
PRODUCT CODE:	DF145
DESCRIPTION:	Whole & broken red cherries produced from pitted and destalked fruit, which has been subjected to a glace process
COUNTRY OF ORIGIN:	Within E.E.C
PACKAGING:	Polythene liner inside a cardboard carton
STORAGE CONDITIONS:	Store in cool, dry conditions
PHYSICAL & CHEMICAL PARAMETERS:	Residual free syrup: 4 – 6% max Stones: 1 per 100kg Stone fragments: 2 per 50kg Stalks: Nil Part of stalk: 1 per kilo Major blemishes: Nil Minor blemishes: 500g per 10kg max Sugaring: Nil Refractometric solids: 76 +/- 1 PH: 3.9 +/- 0.1 Sulphur dioxide: < 100 ppm Potassium sorbate: < 1g/kg
MICROBIOLOGICAL ANALYSIS:	T.V.C: < 2,000 / g Yeast & Moulds: < 500 / g Osmopholic yeast: < 10 / g Enterobacteriaceae: < 10 / g Coliforms: Nil
NUTRITIONAL INFO:	<i>Typical Values per 100g</i> Energy(kcal): 251 Energy (kJ): 1069 Protein: 0.4g Carbohydrates: 66.4g <i>Of which sugars:</i> 66.4g Fibre: 0.9g Fat: Trace SOURCE: McCance & Widdowsons
ORGANOLEPTIC PROPERTIES:	Texture: Firm but not tough Flavour: Sweet Aroma: Free from foreign aromas
INGREDIENTS:	Whole no'1cherries 35%, whole no' 2 cherries 45%, broken 20%, glucose syrup, sugar, potassium sorbate E202, sulphur dioxide E220 (traces), acidity regulator (citric acid E330), erythrosine E127
SHELF LIFE:	12 months from production if stored in correct conditions
LAST UPDATED:	December 2004
REFERENCE NO:	C100