

TITLE: <b>APPFL/001 APPLE FLAKE</b>	<b>QA DEPARTMENT</b>
PREPARED BY: <b>Vaida Zemaitiene</b>	ISSUE No: <b>I</b>
AUTHORISED BY: <b>Nicola Burnford</b>	ISSUE DATE: <b>12.03.2024</b>
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## 1.0 **DESCRIPTION**

The product is prepared from sound fruits, which have been washed, peeled, cored, diced, trimmed, SO<sub>2</sub> added, dried, flaked and metal detected in accordance with good manufacturing practice and complying with all UK & EU Food Laws.

## 2.0 **PHYSICAL**

**Typical Size:** >8mm – 5% maximum  
<4mm – 5% maximum  
**Flake thickness** 0.8 – 1.4mm

## 3.0 **ORGANOLEPTIC (reconstituted state)**

**Appearance:** white to yellow in colour

**Flavour:** The characteristic flavour of apple, no off or foreign odours or flavours.

**Texture:** Tender but firm.

## 4.0 **FOREIGN MATTER:** Practically free from in accordance with good manufacturing practice

Discolouration & Bruising: 5% max  
Stalk / Calyx: 1 / 1000g max  
Seeds fragments: 5 / 1000g max  
Whole seeds: 1 / 1000g max  
Pieces with carpel: 2% max  
Pieces with skin: 2% max  
Stems: 1 / 3000g max

## 5.0 **ANALYTICAL**

**Moisture:** Maximum 5%  
**SO<sub>2</sub>:** Max 300 ppm

## 6.0 **BACTERIOLOGICAL**

	<b>m</b>	<b>M</b>
<b>Total Viable Count</b>	<1,000 per gram	10,000 per gram
<b>Coliforms</b>	<10 per gram	10 per gram
<b><i>E. coli</i></b>		10 per gram
<b>Yeasts</b>	<300 per gram	300 per gram
<b>Moulds</b>	<300 per gram	300 per gram
<b><i>Salmonella</i></b>		Absent in 25g

**KEY:** **m** : target level  
**M** : upper quality tolerance level

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## 7.0 **INGREDIENTS**

Dehydrated Apple (preservative Sulphur Dioxide)

## 8.0 **METAL DETECTION**

The product is metal detected to ensure free from any metal above 1.0mm ferrous, 1.0mm non- ferrous and 1.5mm stainless steel

## 9.0 **ANALYTICAL METHODS**

**Moisture:** Loss upon drying is determined using a Moisture Analyzer

## 10.0 **STORAGE LIFE**

24 months from date of production.

Store in a cool dry warehouse, maximum ambient temperature 16°C, maximum relative humidity 70% preferred.

*A minimum of 6 months shelf life will be remaining upon delivery.*

## 11.0 **PACKAGING**

The product is packed into polyethene liners inside cardboard boxes.  
Pack weight may vary due to origin

## 12.0 **COUNTRY OF ORIGIN**

Chile / Poland (Sold as Traded Goods)

## 13.0 **QUALITY TESTING**

The above information is based on our current state of knowledge and experience following detailed investigations and tests. The information, however, may not on all occasions, represent a legally binding warranty, as certain variations in colour and/or other values and further quality fluctuations from incorrect transportation and/or improper storage outside our sphere of influence and control cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations.

## **DISPUTE PROCEDURES**

In case of a dispute on analytical data, the resolution will be via a generally accepted method of analysis undertaken by a UKAS accredited laboratory approved by J. L. Priestley and Company Limited.

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## **ALLERGY INFORMATION**

**This product is free from:**

<b>ALLERGEN</b>	<b>Y/N</b>	<b>Comments</b>
Cereal / Cereal Derivatives	Y	
Soya / Soya Derivatives	Y	
Sesame Seeds	Y	
Egg / Egg Products	Y	
Milk / Dairy Products	Y	
Meat / Meat Products	Y	
Gelatine	Y	
Hydrolysed Vegetables Proteins	Y	
Artificial Flavours	Y	
Natural and N.I Flavours	Y	
Artificial Colours / Azo Dyes	Y	
Natural and N.I Colours	Y	
Fish and their Derivatives	Y	
Crustacea	Y	
Molluscs	Y	
Preservatives	N	
Additives	N	Calcium stearate may be used as processing aid
Benzoates	Y	
MSG and Glutamates	Y	
Gluten	Y	
Ground Nuts and their Derivatives	Y	
Tree Nuts and their Derivatives	Y	
Mustards	Y	
Celery	Y	
Celeriac	Y	
Sulphur Dioxide and Sulphites	N	SO <sub>2</sub> <300ppm
Lupin	Y	

**This product has not been:**

Genetically Modified
Enzymatically Modified
Irradiated

**This product is suitable for:**

Vegetarians	Y	
Ovo- Lacto Vegetarians	Y	
Vegans	Y	
Coeliacs	Y	

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**Details of specification amendments:**

Issue	Date	Amendment	Amended By	Authorised By
A	26.07.12	1st issue	N.Burnford	N.Burnford
B	22.05.13	Product code changed	N.Burnford	N.Burnford
C	10.06.14	Updated to detail preservative on allergen page .	N.Burnford	N.Burnford
C1	09.07.14	Country of origin added	N.Burnford	N.Burnford
C2	29.12.14	Ingredients list added	N.Burnford	N.Burnford
D	01.04.15	Minimum shelf life detail added	N.Burnford	N.Burnford
D1	20.07.15	Shelf life updated	N.Burnford	N.Burnford
D2	16.11.16	Shelf life detail updated to 12months minimum from production	N. Burnford	N. Burnford
E	23.03.18	Updated as part of Spec Review	N. Burnford	N. Burnford
E1	17.05.18	Updated based on supplier spec	N. Burnford	N. Burnford
F	08.04.20	Updated based on supplier specs (shelf life updated to 24months)	N. Burnford	N. Burnford
F1	14.12.20	Additives detail updated	N. Burnford	N. Burnford
G	12.03.2021	Updated as part of spec review	V. Zemaitiene	N. Burnford
H	28.03.2022	Updated against supplier spec	V. Zemaitiene	N. Burnford
I	12.03.2024	Updated as part of spec review	V. Zemaitiene	N. Burnford

**This Specification shall be deemed accepted by the customer if no queries are raised within 5 working days of its receipt.**

Signed:.....

*Nicola Burnford*

.....  
**NICOLA BURNFORD**  
*Technical Manager*