



# PRODUCT SPECIFICATION

CODE OB-06

VERSION 1.0

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|                     |   |
|---------------------|---|
| <b>COMPANY NAME</b> | <b>ALL NATURAL FOODS d.o.o.</b>   |
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|                            |                    |
|----------------------------|--------------------|
| <b>PRODUCT DESCRIPTION</b> | APPLE RINGS, DRIED |
| PS NUMBER                  | 001                |
| DATE ISSUED                | 01.07.2015         |

## 1.0 PRODUCT including name of the product and pack size

Dried apple rings, Sweet, not peeled, in nontransparent three layer packages, net 40 gr, in protective atmosphere

## 2.0 INGREDIENT BREAKDOWN

| INGREDIENT | % IN FINAL PRODUCT | VARIETY  | COUNTRY OF ORIGIN |
|------------|--------------------|----------|-------------------|
| APPLE      | 100%               | JONAGOLD | Bulgaria          |

## 3.0 INGREDIENTS CONTROL

| INGREDIENT | VARIETY  | CALIBER  | HARDNESS (penetrometer) | DRY MATTER % (refractometry) | MAX LIFE DAYS | SUPPLIER STATUS |
|------------|----------|----------|-------------------------|------------------------------|---------------|-----------------|
| APPLE      | JONAGOLD | 60-75 mm | 5-10 kg/cm              | > 10%                        | 12 months     | GLOBAL GAP      |

## 4.0 PRESERVATIVES AND PROCESSING AIDS OR SUPPLEMENTS

|                 |    |
|-----------------|----|
| SULPHUR DIOXIDE | NO |
| CITRIC ACID     | NO |
| ADDITIVES       | NO |
| OTHER           | NO |

## 5.0 PRODUCT VARIATION OR CHANGES

No changes in color or nutritional values in nontransparent packages during life period.



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## 6.0 GENETIC MODIFICATION

|  |    |
|--|----|
| Genetically modified material in product or any of its ingredients.                    | NO |
| Genetically modified materials in processing aids or additives used in the production. | NO |

## 7.0 ORGANOLEPTIC PROPERTIES

|                   |   |
|-------------------|---|
| APPEARANCE        | Light yellow, in form of rings, not peeled. |
| FLAVOUR AND AROMA | Sweet, slightly sour                        |
| TEXTURE           | Crunchy                                     |

## 8.0 PRODUCT SUITABILITY

| DIETARY REQUIREMENT |     | COMMENTS   |
|---------------------|-----|--|
| COELIAC             | YES | No gluten in product or any of its ingredients.          |
| VEGETARIANS         | YES | No animal products on the production line.               |
| VEGANS              | YES | No animal products on the production line.               |
| LACTOSE INTOLERANT  | YES | No dairy products in products or any of its ingredients. |
| HALAL               | YES | Certified NO   |
| KOSHER              | YES | Certified NO   |

## 9.0 ALLERGENS

Product is without allergens of any kind.

## 10.0 NUTRITIONAL INFORMATION

|                      | VALUE PER (100 grams) | VALUE PER (20 grams) |
|----------------------|-----------------------|----------------------|
| ENERGY VALUE Kj/Kcal | 1438 Kj / 340 Kcal    | 575 Kj / 136 Kcal    |
| FATS                 | 0,97 gr               | 0,388 gr             |
| -of which            |                       |                      |
| SATURATES            | 0,52 gr               | 0,208 gr             |
| CARBOHYDRATE         | 75,32 gr              | 30,128 gr            |
| -of which            |                       |                      |
| SUGAR                | 73,04 gr              | 29,216 gr            |
| PROTEIN              | 1,82 gr               | 0,728 gr             |
| DIETARY FIBER        | 13,29 gr              | 5,316 gr             |
| SODIUM               | 0,031 mg              | 0,012 mg             |



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### 11.0 CHEMICAL ANALYSIS

|              |                          |
|--------------|--------------------------|
| MOISTURE     | <9%                      |
| PESTICIDES   | As per EU/UK legislation |
| HEAVY METALS | As per EU/UK legislation |

### 12.0 MICROBIOLOGY

| MICROBES           | Typical Levels |
|--------------------|----------------|
| ENTEROBACTERIACEAE | <10            |
| CLOSTRIDIAE        | <10            |
| YEASTS             | <10            |

### 13.0 PHYSICAL ANALYSIS

|   |      |
|---|------|
| FOREIGN BODIES (hair, metal, plastic, glass, insects) | NONE |
|---|------|

### 14.0 SHELF LIFE

|  |
|--|
| SHELF LIFE FROM DATE OF PRODUCTION – 18 MONTHS |
|--|

### 15.0 COMPLIANCE

|               |     |
|---------------|-----|
| BRC           | YES |
| IFS           | YES |
| HACCP         | YES |
| ISO 22000     | YES |
| QC PROCEDURES | YES |

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