





Description

This product is made from several varieties of healthy apples in their optimum ripened state and are screened. After being mixed with all the ingredients, the temperature is increased to 100°C and is then packaged in the corresponding formats.

Packaging

50 g PVC-PE container.

Composition

Apple pulp (48%), sugar, glucose syrup- fructose, thickener E-407, acid E330 and preservative E-211.

Storage and transport conditions

Keep in a cool, dry place.

Physical and Chemical

°Bx (Refractometry): >55°

Product Origin

Eu (Spain)

Microbiological

Listeria monocitogenes: <100 ufc/g Aerobic mesophiles: <1000 ufc/g Reducing clostridium s.: <1000ufc/gr Staphilococcus aureus: Absent/0.1gr Moulds and yeasts: <500ufc/gr

Sensory Characteristics

Appearance: Creamy Colour: Light yellow. Smell: Typical **Taste:** Typical

Texture: Fine non-fibrous texture with syneresis

Sieving: The fruit must be sieved through a sieve of no more than 2

Nutritional Declaration Per 100g

| Energy | 1087 kJ / 255 kcal |
|--------------------|--------------------|
| Fat | |
| of which saturates | 0 g |
| Carbohydrate | 63 g |
| of which sugars | 50 g |
| Protein | 0.2 g |
| Salt | 0.50 g |

Allergen Declaration

Cereals Crustaceans Eggs Fish **Peanuts** Soybeans Milk Nuts Celery Mustard

Sesame seeds

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the

total SO² Lupin Molluscs

> x | Contain allergen May contain traces

Labelling and Traceability

Batch and best before end: Printed on packaging. **Shelf life:** 4 years from the manufactured date.

Applicable European Legislation

Regulation (EC) no 2073/2005 of 15 November 2005 on Microbiological criteria for foodstuffs. Regulation (EC) nº 852/2004 of 29 April 2004 on the hygiene of foodstuffs.

Product complies with the applicable European Regulations and CODEX ALIMENTARIUS guidelines on food safety.

| Rev | Date | Modification |
|-----|------------|--------------|
| 0 | 09/08/2023 | Creation |

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