

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | Applesauce with pieces |
| Code | 19152 |
| Certificate | Blik |
| Country of origin | Belgium |
| Last update | 31 May 2013 |
| Issue date | 31 May 2013 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Apples *, tapioca*, ascorbic acid (0.5%) * From organic farming |
| Additives | No additives |
| Process | This applesauce is made from organic apples from Belgian and Dutch fruit growers. The apples are first washed and then mechanically peeled. The apples are cut in parts and cooked, and finally packed in tins. |

| | |
|-----------------------------|---|
| Sensorial properties | |
| Smell | Typical apple |
| Colour | Light yellow |
| Taste | Typical taste and flavour of apple |
| Appearance | Sauce with parts of apple |

| | | | |
|---------------------------------|-------------------------------|----------------------|----------|
| Packing | | | |
| Net content | 3 litre / 2.5 kg | | |
| Kind of packing | 6 Tins in a carton box | | |
| Packing size (L x W x H) | 48*32*15.5 | | |
| Packing/layer | 5 | Layers/pallet | 7 |

| | |
|---------------------------|---------------------------------------|
| Shelflife | |
| Storage conditions | Cool and dry |
| Maximum shelflife | Max 36 months after production |

| Nutritional values (per 100 gram) | | (from USDA Database) |
|-----------------------------------|--|---|
| Energy | 176 KJ 42 Kcal | |
| Protein (g) | 0.17 | |
| Fat (g) | 0,1 | Saturated: 0.01 Mono-unsaturated: 0.00 Poly-unsaturated: 0.01 |
| Carbohydrates (g) | 10.17 | Sugars: 9.39 Saccharose: 1.2 |
| Dietary fibre (g) | 1.1 | |
| Moisture (g) | 88.22 | |
| Mineral (mg) | Calcium (Ca): 4 Iron (Fe): 0.23 Potassium(K): 74 | Sodium (Na): 2 Phosphor (P): 5 Magnesium (Mg): 3 |
| Vitamins (mg) | Vitamin A: IU/ RE Vitamin B1: Vitamin B2: | Niacin: Vitamin B6: Vitamin C: |

| Analytical properties | Average | Limits |
|-----------------------|---------|-----------|
| Brix (°) | 12 | |
| Dry Matter | 12 | 13 |
| pH | 3,4 | 3,3 – 3,5 |
| Ash g/100 gram | 0.18 | 1.0 |

| Microbiological Properties | |
|----------------------------|----------|
| Total Plate Count (cfu/g) | < 1.000 |
| Yeast (cfu/g) | < 100 |
| Moulds (cfu/g) | < 100 |
| Salmonella (cfu/25g) | Absent |
| Patulin | < 25 ppb |

| Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination) | | | |
|---|---|--|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | - | Sesame-oil | - |
| Soya oil | - | Glutamate (added E620-E625) | - |
| Gluten | - | Sulfite (E220-E228) | - |
| Wheat | - | Benzoic acid/Parabens (E210-E213) | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine (E102) | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | - | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |
| Ecosocial | No |

| | |
|-----|---|
| Use | <p>Filling for open and covered pastry and pie</p> <p>Don't compare this applesauce with apple-puree: this is sieved applesauce at which the apples are not peeled, but cooked till sauces and pressed trough a sieve. This process is cheaper, but qualitative less for taste and texture.</p> |
|-----|---|