



The Old Grammar School, 3-7 Market Square, Amersham, Bucks HP7 0DF  
 Phone: 01494 – 434600, Fax: 01494 – 434435

## Technical Specification

<b>Product:</b> Pomegranate arils	<b>Material:</b> 04000545	<b>Last Update:</b> 16/02/2009	<b>Pages:</b> 1/2
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### I. General Conditions

- \* The delivered products are produced, packed and transported according to the Good Agricultural Practices (GAP), the Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP); HACCP procedures are implemented.
- \* All products conform the current EC legislation.
- \* The products do not contain any raw materials from genetically modified origin - GMO free conform 1829/2003/EC (labelling) and 1830/2003/EC (traceability) dated 22/09/2003/EC and any amendment thereof.
- \* The products are free from foreign materials and they are metal detected.
- \* The products are not treated by any kind of radiation. The products are not contaminated conform 616/2000/EC and any amendments thereof.
- \* Food safety and traceability conform 178/2002/EC and 852/2004/EC and any amendments thereof.
- \* Pesticide residues conform 396/2005/EC and 149/2008/EC and any amendments thereof.
- \* Heavy metals conform 1881/2006/EC and any amendments thereof.
- \* Allergens conform 89/2003/EC, 26/2005/EC and 142/2006/EC and any amendments thereof.: no declaration needed. Major allergens are not present in the product. Minor allergens: fructose and saccharose proper to the fruits.
- \* Dirafrost is IFS and BRC certified.

### II. General Product Description

The Pomegranate arils is IQF arils of pomegranate.  
 The product is made of healthy and ripe, not fermented fruits.  
 Colour (as expected of the variety) : red-rose  
 Taste : full, natural and characteristic of the fruit. No off flavours.  
 Odour : typical, no "off" odour.

### III. Composition

Pomegranate arils Country of Origin: IN,MA,US,ZA,ES

### IV. Chemical/Physical characteristics

Brix	°BX	12,0 +/-3
pH	pH	3,8 +/-0,3
Juice loss after defrosting	M%	30,0 max.
Black or brown spots (/kg)	PC	2 max.
Overripe fruits	M%	3,0 max.
Unripe (green/white) fruits	M%	0,5 max.
Slightly immature fruits (pale)	M%	10,0 max.
Leaves frag. size >3 mm <10mm (/10kg)	PC	1 max.
Stalks > 3mm < 10mm (/10kg)	PC	5 max.
FM: Critical harmful foreign bodies	PC	0 absent

### V. Bacteriological characteristics /g

		Target	Tolerance
Total plate count (/g)	cfu	500000 max.	5000000 max.
Yeasts (/g)	cfu	10000 max.	100000 max.
Moulds (/g)	cfu	10000 max.	100000 max.
Enterobacteria (/g)	cfu	1000 max.	10000 max.
E.Coli (/g)	cfu	1000 max.	1000 max.



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		Target	Tolerance
Staphylococcus (/g)	cfu	100 max.	1000 max.
Salmonella (/25g)	cfu	0 max.	0 max.
Lysteria (/25g)	cfu	0 max.	100 max.

### VI. Nutritional values - declaration per 100g (calculated)

Energetic value (kJ/kcal)	346/83
Carbohydrates (g)	18,70
of which sugars (g)	13,67
Proteins (g)	1,67
Fat (g)	1,17
of which saturated (g)	0,12
Fibres (g)	4,00
Sodium (mg)	3,00

### VII. Packaging requirements / Storage condition

Product delivery temperature	: max. -16 °C
Product storage temperature	: max. -18 °C
Shelf-life frozen fruits	: 24 months at -18 °C
Shelf life frozen past.puree	: 36 months at -18 °C
Minimum shelf-life at delivery	: 12 months at -18 °C
Shelf-life defrosted frozen fruits	: 24 hours at +4 °C
Shelf-life fresh or defrosted past.puree	: 5 days at +4 °C

Never refreeze the thawed fruits.

Packaging information - Product designation / product code  
 - Net weight.  
 - Lot number.  
 - Best before date.  
 - Storage conditions.

Packing:	1 X 10 KG
Description Packaging	Blue bag (PE) in carton
EAN13	5410302005453
EAN128	(01)15410302005450
Standard palletisation	8 Carton x 8 layers = 64 Carton = 640 KG

Remark: This product specification is liable to the season and the crop.  
 For confirmation please contact our quality department.

Name: Alan Gosling

Job Title: Technical Consultant

Signature:

Date: 15<sup>th</sup> April 2011