

DATA SPECIFICATIONS

Apple Fibre



Product description

Apple Fibres are made from freshly harvested, de-juiced (and de-oiled) and gently dried apples.

Application

Apple Fibres can be used in various shakes and bar productions.

Packaging, shelf life and storage conditions

20 kg multi-layer paper bags; 24 months from date of manufacture; store in a cool, dry place and protect from direct sunlight.

Sensoric

Yellow to light brown powder with small slightly scattered lumps; odour and taste are typically fresh without foreign odour.

Origin

Europe

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MICROBIOLOGICAL STANDARDS

Aerobic mesophilic total plate count	less than 10.000 cfu/g
E. Coli	negative in 0.1 g
Yeasts and Moulds	less than 500 / cfu/g
Salmonella	negative in 25 g
Coliform Bacteria	less than 100 / cfu/g

PHYSICAL AND CHEMICAL STANDARDS

Moisture Content	less than 8 %
Ash	approx. 1.8 %
Water Absorbtion	550 g / 100 g
Fat Absorbtion	130 g / 100 g
Particle Size	D[95] less than 150 ?m

NUTRITIONAL VALUES IN 100G

Energy	1.118 / 268 kJ/kcal
Fat	ca. 3.2 g / 100 g
of which saturated fatty acids	ca. 0.6 g
Carbohydrates	ca. 24.1 g / 100 g
of which Sugar	ca. 13.7 g
Fibres	ca. 60.0 g / 100 g
of which insoluble	ca. 52.0 g
of which soluble	ca. 8.0 g
Protein	ca. 5.8 g / 100 g
Salt	ca. 0.004 g / 100 g

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.