



KoRo Handels
GmbH

Koppenplatz 9
10115 Berlin
Germany

Version 32.0

PRODUCT DESCRIPTION

Freeze-dried blackcurrant powder, 0-2 mm, is made of 100 % ripe, fresh frozen, aromatic blackcurrants, the product is ground to a powder after the freeze-drying process. By means of the gentle freeze-drying technology the natural character of the fruit as well as the typical taste, colour and nutritional and physiological values are maintained, without adding any preservatives or colours. The product is metal detected (Fe: 0,8 mm, Non-Fe: 1,2 mm, Stainless: 1,6 mm; Al: 1,0 mm) and is manual sorted to avoid foreign bodies.

INGREDIENTS

Blackcurrants (Origin: Poland, Hungary, Lithuania)
-additional origins are possible-

SINGLE-FRUIT EQUIVALENT

Ca. 5-6 kg fresh blackcurrants per kg freeze-dried blackcurrants

SENSORY

Color	wine red to black
Aroma	typical for blackcurrants, free from off-flavours
Taste	characteristic for blackcurrants, free from foreign taste
Texture	free-flowing powder

Possible clumping after longer storage (from approx. 4 months). No reason to complaint

FOREIGN MATERIALS

Foreign materials	None (Target) Limits below
Glass	Absent
Metal	Absent > Fe: 0,8 mm; Non-Fe: 1,2 mm; Stainless: 1,6 mm; Al: 1,0 mm
Plastic	Absent
Extraneous plant material	Max. 10 pieces per 10 kg

MICROBIOLOGICAL VALUES

Total plate count	<50.000/g	Coliformes	<10/g
Yeasts	<1.000/g	E.coli	<10/g
Moulds	<1.000/g	Salmonella	neg./25 g

When starting with the processing of raw materials from the new harvest, the yeast count may be around 10,000/g. Due to the low pH of the product, this count will be reduced within 4-8 weeks to the maximum number according to the specifications.

This spec. is issued automatically and valid without signature.

*Essentially based on Souci SW, Fachmann W, Kraut H. Food Composition and Nutrition Tables

Erstellt: QM / 31.01.2020

Geprüft: F.S. / 31.01.2020

Freigabe: F.S. / 31.01.2020



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PHYSICAL AND ANALYTICAL VALUES (per 100g) *

Moisture	<5 %
Nutritional value	ca. 1152 kJ/ 275 kcal
Available carbohydrates	32,6 g
Thereof sugar	32,6 g
Protein	6,6 g
Fat	1,1 g
Saturated fat	0,1 g
Total dietary fibre	35,2 g
Sodium	0,01 g
Salt	0,02 g
Minerals	4,2 g
Org. acids	13,6 g

The actual caloric value and nutritional content may deviate from the declared values due to natural and production-related or processing-related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

SHELF-LIFE/STORAGE

1 year at cool and dry storage (max. 20°C, max. 65% relative humidity) in original packaging.

PACKAGING

250 g doypack

GMO-DECLARATION

Blackcurrant is neither wholly nor partly manufactured from genetically modified organisms. Blackcurrant does not contain any ingredients, including foodstuff, additives, primary products, raw material, processing aids or any other substances which are wholly or partly manufactured from genetically modified organisms.

No primary products / basic material / raw material used for any of the ingredients in blackcurrants are wholly or partly manufactured from genetically modified organisms.

Blackcurrant or any of its ingredients does not contain DNA or protein from genetic modification. Blackcurrant or any of its ingredients is according to Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22.09.2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC and has therefore not to be labeled GMO.

ALLERGEN-DECLARATION

Blackcurrant does not contain allergens or ingredients with allergen potential according EU regulation 2011/1169 and ALBA List. Milk and lactose are used on site in a different line. The risk of cross contamination is under control and verified by analysis. Due to this we consider labelling "traces of" is not necessary.

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LEGAL STATUS

The product and the packaging comply with the currently applicable food law regulations of European Union and to the German Food Law. We recommend that our customers check the provided labelling information for compliance with local legislation in order to ensure proper labelling of the product.

FOREIGN MATERIALS

The products processed by the supplier does not contain foreign materials, which can be removed by means of process of technology. Our processing lines are equipped with magnets, metal detectors (see detection limits), partial sieves and manual sorting. Despite careful sorting, the 100% absence of natural or harvesting foreign bodies, cannot always be guaranteed. Our raw material suppliers are all subject to a strict HACCP concept to keep foreign bodies to a minimum.

IRRADIATION

The product has not been subjected to ionising radiation.

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