

# Datasheet



Productname: Peach-Passion fruit (Pfirsich-Maracuja)

Dato 05.01.2011/MLJ

Product number: 950714

Replace no. 27.04.2010/MLJ

**Usage:** Addition to acidified milk products.

**Recommended dosage:** -

**Manufacturing:** For this product only high quality pure natural raw material are used. Metaldetectors are used as protection against foreing matter. The product is produced with reference to the valid European legislation.

**Product sensoric:** Must comply with the approved standard Lab. ref. no.: **040045**  
Appearance: Yellow fruit prep. with pieces of peach.  
Consistence: Homogeneous fruit prep. Does not separate.  
Smell/taste: Of peach and passion fruit.  
During time minimal changes in taste and colour can appear.

**Content:** Content pr. 1000 g:  
Sugar, Peach, Glucose fructose syrup, Water, Passion fruit conc. Rt=50, Mod. starch E1442 (Potato), Natural flavouring, Gelling agent E440 (Citrus).

Acidifying agent: Citricacid E330 / Tri-Sodium.Citrat E331

Glucose fructose syrup (83 %) = 200 g/kg

Allergens: None

**Analysis:**

Rt	58 +/- 2,0
pH	3.5 +/- 0,2
Viscosity	7 +/- 3,0 Bostwick 20°C at 60 sec.
Density	1.27703 g/ml
Fruitcontent	36.1 % (Of this 69% peach and 31% passion fruit)
Added Saccarose	35.0 %
Propylenglycol	0.1 % Max. 1 g/l drink product and max. 3 g/l for others in the finished product.

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<b>Nutritional values:</b>	Energy pr. 100 g	995.9 kJ	238.1 kcal		
	Protein	0.5 g			
	Carbonhydrate	56.9 g		Sodium	28.8 mg
	of which sugars	55.4 g		Calcium	1.8 mg
	Fat	0.2 g		Dietary fibre	0.5 g

Energy- and nutrition values are calculated on basis on the Danish Nutrient Database, USDA National Nutrient Database and datasheets.

**Microbiology:** Yeast / Moulds <1/g (IDF 94B : 1990)

**Traceability:** Batchnumber (Consist of production code (6 digits) and container number (4 digits))

**Lab-control:** Chemical and micro of each batch.

**Shelflife:** 6 months at 2 - 8°C.

**Packing material:** Pails up to 12,5 kg.

This data sheet is confidential and must not be passed on to others without permission from Dairy Fruit