

TSS-02.008.02.01-OP	TECHNICAL SPEC SHEET	
REVIEW: 06		
ISSUE DATE 29/10/2019	ORGANIC STRAWBERRY FREEZE DRIED POWDER	

PRODUCT DESCRIPTION



- Freeze dried strawberry powder is obtained from strawberries (*Fragaria annanasa*), supplied from certified organic producers in the south of Chile. They are submitted to freezing and freeze drying according to the Good Manufacturing Practices;
- Strawberries are widely appreciated around the world for its characteristic aroma, bright red colour, juicy texture and sweetness. They are consumed in large quantities, either fresh or in prepared foods.
- They are a natural source of vitamin C and are rich in magnesium and flavonoids, such as anthocyanins. These compounds reduce the risk of cardiovascular diseases and prevent the build-up of bad cholesterol.
- Non-fermented and non-alcoholic.

INGREDIENTS

100% natural Strawberry. The product does not contain any additives such as sugar, acidificants, colorant nor preservatives.

APLICATION

Chocolates, beverages, desserts, energetic bars, among others applications. To re-pack the freeze-dried Strawberry into consumer packs (sachets, canisters and others), please request specific guidelines to Technical Department.

CERTIFICATION

Organic NOP (United States), Organic CE (European Community), Organic JAS (Japan), BRC (UK), Kosher

STATEMENT


- Gluten Free and Non-Dairy
- Non-GMO: As defined the EC directives 1830/2003/EC on labelling and traceability and 1829/2003/EC on genetically modified food and feed and any amending legislation, our product, the raw material and the manufacturing process do not contain genetically modified proteins nor genetically modified DNA;
- Allergens: This product is 100% free of allergens. It complies with the in force European regulation relating to the labelling, presentation and advertising of foodstuffs: 2000/13/EC, 2001/101/EC, 2003/89/EC, 2005/26/EC and 2006/142/EC Directives;
- NCM: 11.06.3000

SHELF LIFE (Best Before):

36 months, if maintained in the original closed package at room temperature, in a dry place away from extreme conditions of heat, cold and moisture.

PHYSICAL AND CHEMICAL CHARACTERISTICS

Flavor and smell / Aspect	Typical / Red coarse powder
Reconstitution	Add 86g of water to 14g of freeze dried Strawberry to obtain a natural gross pulp
Moisture (%)	Maximum 2.5

TSS-02.008.02.01-OP	TECHNICAL SPEC SHEET	
REVIEW: 06		
ISSUE DATE 29/10/2019		
ORGANIC STRAWBERRY FREEZE DRIED POWDER		

Sieves (%) (2)	Particles bigger than 1.4mm – Max. 2 Particles smaller than 0.6mm – Min. 50
Foreign Material	Absent

⁽¹⁾ There may be slight differences in sensorial characteristics due to natural variation in raw material.

⁽²⁾ Reference values only

MICROBIOLOGICAL CHARACTERISTICS⁽¹⁾

		n	c	m	M
Coliforms 45°C	CFU/g	5	0	Absent	-
<i>Salmonella sp</i>	/25 g	5	0	Absent	-
Yeasts and Moulds	CFU/g	5	0	≤ 2x10 ³	-

⁽¹⁾ The sampling plan follows the standards of the ICMSF (International Commission on Microbiological Specifications for Foods)

NUTRITION FACTS⁽¹⁾

Protein (Nx6,25) (%)	5,4
Total Fat (%)	4,5
Ash (%)	3,2
Fiber (%)	N/A
Total Carbohydrates (%)	78,8
Calories (Kcal/100g)	377
Sugar (%)	63,9
Calcium (mg/100g)	129,4
Sodium (mg/100g)	17,2

(1) Reference values only – It does not consist in specification data.

GENERAL REFERENCES⁽¹⁾

	UOM	Reference Value
Anthocyanins by HPLC	mg/100g	0,05
Antioxidant Capacity (ORACFL)	μmole TE/100g	40,000
Total Polyphenols	mg eq. Gallic Acid/100g	2,500

(1) Reference values only – It does not consist in specification data. Values represent the average results of seasons

PACKAGING

Primary Packaging:	Secondary Packaging:
Vacuum packed metalized Laminated Polyethylene Film Net weight 5kg	Kraft boxes (53cm (W) x 30cm (D) x 29cm (H)) Net weight 10kg (2 units of 5kg) / Gross weight 11,15kg

TRANSPORT AND STORAGE CONDITIONS

Store and transport at room temperature, protected from dust, moisture, light and other materials, gas or odour that could offer contamination risk.

Boxes per Layer on pallet: 6 boxes

Maximum pilling: 5 layers (30 boxes per pallet)

TSS-02.008.02.01-0P	TECHNICAL SPEC SHEET	
REVIEW: 06		
ISSUE DATE 29/10/2019	ORGANIC STRAWBERRY FREEZE DRIED POWDER	



* Pictures for reference only. Dimension may vary according to customers' demands or availability.