



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Apple – Rings
COMMODITY CODE	0813300000
PRODUCT GRADE & SIZE:	Rings
PACK SIZE:	10kg / 12kg / 20kg
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Dried apple rings are obtained by removing moisture from fresh ripe apple in continuous air dryers. Fresh apples have been selected, washed, peeled, cored, rings, dehydrated, sieved, metal detected and packed.
COUNTRY OF MANUFACTURE:	China
ISSUE DATE:	002 14.04.2025

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Apple	99.94	Ingredient	China	Non-GMO
Sulphur Dioxide	0.06	Preservative	China	Non-GMO
Total	100			

INGREDIENT DECLARATION

Ingredients	Apple, Preservative: Sulphur Dioxide
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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
E220	Sulphur Dioxide	600 max	Preservative

ALLERGEN TABLE

Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS , tree nuts:	No	No	No	
CELERY , including celeriac and its derivatives	No	No	No	
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	Yes	Yes	Yes	600ppm max

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LUPIN seeds or derivatives	No	No	No	
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OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Sulphur Dioxide (Ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes – Not tested to <20ppm
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1014	Supplier data
Energy kcal	243	Supplier data
Protein g	1.0	Supplier data

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Total Fat	g	2.3	Supplier data
of which saturated	g	0.0	Supplier data
of which mono-unsaturated	g	-	Supplier data
of which poly-unsaturated	g	-	Supplier data
Total Carbohydrate	g	66.0	Supplier data
of which sugars	g	57.0	Supplier data
of polyols	g	-	Supplier data
of which starch	g	-	Supplier data
Salt	g	0.2	Supplier data
Dietary Fibre	g	7.3	Supplier data

N: Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Colour Defects (w/w)	3% Max
Other foreign matter	Absent

Additional Extrinsic Foreign Bodies: None

ORGANOLEPTIC PROPERTIES

Appearance	Cream to white with some pink / brown tinges depending on variety of apple. Colour will naturally fade to brown over shelf-life.
Texture	Tender but firm
Flavour & Aroma	Characteristic flavour of apple, with no off or foreign odours or flavours

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	10,000 cfu/g max
Total Mould Count	200 cfu/g max
Total Yeast Count	200 cfu/g max
Coliforms	100 cfu/g max
E.coli	<10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	24% max
SO ₂	600ppm max
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max
Patulin	25ppb max

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: 18 months (under recommended storage conditions)
Shelf life for opened product: 1 month (under recommended storage conditions)
Recommended storage temperature (°C): To be stored in a cool, dry place with a maximum temperature of 16°C.
Recommended relative humidity range (%): 70% max

Additional Notes

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- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accept no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of our supplier

Version	002 14.04.2025		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Charlotte Heather	James Weaire	Hazal Gul
Position	Technical Manager	Managing Director	Technical Coordinator
Date	09.04.2025	14.04.2025	14.04.2025

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Rectangular Snip

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	YES	YES	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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