



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Glace Mixed Peel
PRODUCT GRADE & SIZE:	6 x 6mm Single Cut / 4 x 4mm Double Cut
PACK SIZE:	10 Kg Cartons (= 100 Trays)
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Light orange and yellow cubes of orange and lemon peel are produced from mature fruit which have been processed in sucrose/glucose syrup under hygienic condition and free from extraneous matter.
COUNTRY OF MANUFACTURE:	Italy, Netherlands
ISSUE DATE:	(003) (07.07.2022)

PRODUCT COMPOSITION TABLE - (Fratelli Nappi)				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Orange Peel	44.45	Ingredient	Italy	Non-GM
Glucose- Fructose syrup	35.42	Ingredient	Italy	Non-GM
Lemon Peel	11.22	Ingredient	Italy	Non-GM
Sugar	8.82	Ingredient	Italy	Non-GM
Citric Acid (E330)	0.08	Acidity Regulator	Austria	Non-GM
Sulphur Dioxide (Residue)	0.01	Preservative	Turkey	Non-GM
Total	100			

PRODUCT COMPOSITION TABLE - (Royal Steensma)				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Orange Peel	46	Ingredient	Italy	Non-GM
Glucose-Fructose syrup	21.5	Ingredient	France	Non-GM
Sugar	21.5	Ingredient	Netherland, Belgium, France, Denmark	Non-GM
Lemon Peel	11	Ingredient	Italy	Non-GM
Citric Acid (E330)	<1	Acidity regulator	China	Non-GM
Total	100			

PRODUCT COMPOSITION TABLE - (Aptunion)				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Orange Peel	39	Ingredient	Italy	Non-GM
Glucose- Fructose syrup	38	Ingredient	Italy	Non-GM
Sugar	10.49	Ingredient	Italy, France	Non-GM
Lemon Peel	12	Ingredient	Italy	Non-GM
Citric Acid (E330)	0.50	Acidity Regulator	Belgium, Austria	Non-GM
Sulphur Dioxide (Residue)	0.01	Preservative	Italy	Non-GM
Total	100%			

INGREDIENT DECLARATION	
Ingredients	<p><u>Fratelli Nappi</u> Orange Peel, Glucose-Fructose Syrup, Lemon Peel, Sugar, Acidity Regulator: Citric Acid (E330), Sulphur Dioxide (residue 0.01 %)</p> <p><u>Royal Steensma</u> Orange Peel, Glucose-Fructose Syrup, Sugar, Lemon Peel, Acidity Regulator: Citric Acid (E330)</p> <p><u>Aptunion</u> Orange Peel, Glucose-Fructose Syrup, Lemon Peel, Sugar, Acidity Regulator: Citric Acid (E330), Sulphur Dioxide (residue 0.01 %)</p>



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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
E330	Citric Acid	10,000 ppm Max	Acidity Regulator
E220	Sulphur Dioxide	100 ppm Max	Preservative

Allegens:- 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.

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	YES	NO	NO	YES
EGGS or its derivatives	NO	NO	YES	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	NO	YES
SOYA BEANS or derivatives	NO	NO	YES	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	YES	NO	NO	YES
NUTS, tree nuts:	NO	NO	YES	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	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

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	Yes*	Yes	Yes	*Glucose-fructose syrup (derived from Maize)
Vegetable & Vegetable Derivatives	No	Yes	Yes	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Citric Acid (Ingredient)



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				Sulphur dioxide (Ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	Yes	Yes	Yes	Sugar (Ingredient)
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	Yes	E129 Allura Red AC, E127 Erythrosine are handled in the factory.
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 but not tested to < 20 ppm level
Ovo-Lacto Vegetarians	Yes	Organic	Yes
Jewish / Kosher	Yes		

NUTRITIONAL DATA (Fratelli Nappi)

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1293	Supplier information
Energy kcal	304	Supplier information
Protein g	0.1	Supplier information
Total Fat g	0	Supplier information
of which saturated g	0	Supplier information
of which mono-unsaturated g	0	Supplier information
of which poly-unsaturated g	0	Supplier information
Total Carbohydrate g	75	Supplier information
of which sugars g	63	Supplier information
of polyols g	0	Supplier information
of which starch g	0	Supplier information
Salt g	0.02	Supplier information
Dietary Fibre g	2.0	Supplier information

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

NUTRITIONAL DATA (Royal Steensma)

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1332	Supplier information
Energy kcal	314	Supplier information
Protein g	0	Supplier information

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Total Fat	g	0	Supplier information
of which saturated	g	0	Supplier information
of which mono-unsaturated	g	0	Supplier information
of which poly-unsaturated	g	0	Supplier information
Total Carbohydrate	g	76	Supplier information
of which sugars	g	70	Supplier information
of polyols	g	0	Supplier information
of which starch	g	0	Supplier information
Salt	g	0.4	Supplier information
Dietary Fibre	g	5	Supplier information

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

NUTRITIONAL DATA (Aptunion)			
Nutrient Parameter	Typical value (per 100g)	Source of data	
Energy	kJ	1231	Supplier information
Energy	kcal	290	Supplier information
Protein	g	0.12	Supplier information
Total Fat	g	0	Supplier information
of which saturated	g	0	Supplier information
of which mono-unsaturated	g	0	Supplier information
of which poly-unsaturated	g	0	Supplier information
Total Carbohydrate	g	72.3	Supplier information
of which sugars	g	51	Supplier information
of polyols	g	0	Supplier information
of which starch	g	0	Supplier information
Salt	g	0.31	Supplier information
Dietary Fibre	g	4.85	Supplier information

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

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Size Type & Size Grade	6 x 6mm Single Cut / 4 x 4mm Double Cut
Knobs (Rosetta)	50 pcs/ 10kg Max.
Stalk Fragments	5 pcs / 10kg Max.
Leaf (or fragments) (Per Kg)	0 - 4 pcs
Stems Fragments (Per Kg)	0 - 4 pcs
Pips(or fragments) (Per Kg)	0 - 4 pcs
Button/Eyes (or fragments) (Per Kg)	0 - 50 pcs
Discoloured Pieces (Per Kg)	0 - 50 pcs
Foreign Body extrinsic to the product	
Foreign body	Absent
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES	
Appearance	Orange/Yellow Cubes with size of 6 x 6mm (single cut) or 4 x 4 mm (double cut)
Texture	Soft, slightly chewy, no hard bits
Flavour & Aroma	Characteristic orange and lemon citrus flavour, free from taints and off flavours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	<10,000 cfu/g
Presumptive <i>Bacillus cereus</i>	<100 cfu/g
Total Mould Count	<100 cfu/g
Total Yeast Count	<1,000 cfu/g

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Coliforms	<100 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
°Brix	71 - 78 (Target: 74.5)
pH	3.30 - 3.80 (Target: 3.55)
Dice Size/Dimension	4x4 mm (8% Max. out standard)
SO ₂ (residual at packing) *	100 ppm Max. (*Fratelli Nappi, Aptunion)
Water Activity (a _w)	0.76 Max
Residual Syrup	6% Max
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS
Shelf life from Production Date: 12 months (Under recommended storage conditions)
Shelf life for Opened Product: 1 months (Under recommended storage conditions)
Recommended Storage Temperature (°C): To be stored in a cool, dry, ambient temperature (ideally 10-25 °C)
Recommended relative humidity range (%): 65% RH Max

Additional Notes
<ul style="list-style-type: none"> • In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does 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, 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 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, 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 NutsinBulk and/or 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. • 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 NutsinBulk accepts 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.

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