

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION		Product Code:	PEEL040 (10KG) PEEL001 (1KG)
	PEEL CANDIED ORANGE DICED		Issue No:	16
			Change Notice No:	15
			Date Issued:	06/06/2025

Product Identification

Product Name	Peel Candied Orange Diced
Country of Origin	Made in Netherlands, The. Primary components from Italy, France, Belgium, Netherlands, The, China, and Hungary.
Description	The orange peel is visually and mechanically inspected, washed, diced, candied, and packed.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Orange Peel (57%), Sugar (21.5%), Glucose-fructose Syrup (21.5%), Acidity Regulator (<1%) (Citric Acid (e330)).

Personal Diet & Regulations

Allergens due to ingredient nature	Peel Candied Orange Diced contains sulphites, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required
GMO statement	Peel Candied Orange Diced is a non GM product.
Halal accreditation	Peel Candied Orange Diced is Halal suitable (validation means: certified).
Kosher accreditation	Peel Candied Orange Diced is Kosher suitable (validation means: certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Peel Candied Orange Diced is to meet and conform to all current food legislations.

Nutritional Information

Nutrient		Average quantity per 100g	Units
Energy		1332	kJ
Protein		0	g
Fat	Total	0	g
	Saturated	0	g
Carbohydrate	Total	76	g
	Sugars	70	g
Dietary Fibre		5	g
Sodium		160	mg
Data from theoretical source (Information obtained from the supplier).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Typical of orange, bright yellow/orange
Flavour / odour	Typical of candied orange with no off flavours / odours
Appearance	Diced

Physical Specification(s)	
Test / Parameter	Specification
Size	± 4x4mm
Purity	0.99
Leaves	0 - 4pcs/kg
Stem fragments	0 - 4pcs/kg
Pips	0 - 5pcs/kg
Button / eyes	0 - 50pcs/kg
Discoloured pieces	0 - 50pcs/kg

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	≤ 10,000 cfu/g
Yeast	≤ 1,000 cfu/g
Mould	≤ 100 cfu/g
Enterobacteriaceae	< 10 cfu/g
Salmonella	Not detected /25g

Chemical Specification(s)	
Test / Parameter	Specification
Brix	71 - 78°Brix
PH	3.5 - 5.0
Water activity	< 0.760

Packaging description:	Product shall be packed in food grade plastic pouch heat sealed (1KG) or in cardboard carton with inner polyethylene liner (10KG). No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch number
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	10 & 1kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, store in a cold dry place away from direct heat and sunlight If stored as advised, the shelf life in original, unopened packaging should be 18* months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 6/6/2025
Authorised by: Liviu Gorgos	Signature:	Date: 6/6/2025