

	Product Specification FD- Peach unsweetened - conventional	Version: 09 Gültig ab /Valid from: 06.05.2025
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1. Allgemeine Artikelinformationen / General Product Information

Trade Description	Freeze dried Peach unsweetened
Fresh Fruit Equivalent	Ca.9-10 kg fresh peaches per kg freeze-dried peaches
Ursprungsland Country of Origin	China, Griechenland, Italien, Bulgarien China, Italy, Greece, Bulgaria -weitere Ursprünge zukünftig nicht ausgeschlossen- -additional origins are possible-
Zusätze/ Additives	-

2. Zutaten / Ingredients (in absteigender Reihenfolge / descending order)

Zutat / Ingredients	%	Rohstoffbasis/ Raw Material Base
Pfirsich / Peaches	100	Frucht / fruit

3. Mögliche Größen, Artikelnummer, Verpackungseinheit / Possible Sizes, Article Reference Number, Packaging Unit

(K)1054000100800	Stücke / pieces 0-10mm	7 KG
(K)1054000101100	Stücke / pieces 1-3mm	15 KG
(K)1054000101800	Stücke / pieces 2-5mm	15 KG
(K)1054000102100	Stücke / pieces 2-10mm	8 KG
(K)1054000103500	Stücke / pieces 5-10mm	15 KG
(K)1054000203300	Scheiben / slices 5-7mm	8 KG

Due to natural fluctuations of the dry matter of the raw material, fluctuations of the specified packaging units and of the filling height are possible.

4. Sensorische Merkmale / Sensory Properties

Farbe / Color	pale to yellow (partly red spots due to the fruit)
Geruch / Odour	typisch nach Pfirsich, frei von Fremdgeruch typical for peach, free from off-flavours
Geschmack / Taste	charakteristisch nach Pfirsich, frei von Fremdgeschmack characteristic for peach, free from foreign taste
Konsistenz / Texture	frei fließend free-flowing

As it is a fragile product, partial breakage and fines cannot be avoided.

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5. Fremdkörper / Foreign Materials

Fremdkörper / Foreign Materials	Ziel: Keine, Grenzwerte nachstehend Target: none, Limits below
Glas / Glass	Abwesend/Absent
Metall / Metal	Abwesend; Grenzwerte /Absent ; Detection Limits: Fe: 0.8 mm; Non-Fe: 1.2 mm; Stainless: 1.6 mm; Al: 1.0mm
Hartplastik / Hard-Plastic	Abwesend/Absent
Pflanzliche Fremdkörper/ Extraneous Plant Material	Max. 10 Stück/ 10 kg Max. 10 pieces per 10 kg
Pfirsichsteine- Fragmente/ Peach- stones or fragments	Ziel: Keine Ganze Steine: max. 4/ 10 kg (max. 0,4/kg) Steinfragmente >3mm: max. 14/ 10 kg (max. 1,4/kg) / Target zero Whole Stones: max. 4/ 10 kg (max. 0,4/kg) Stone- fragments >3mm: max. 14/ 10 kg (max. 1,4/kg)

Traces of peach stones can exist. We recommend that this should be clearly indicated on the final package for the end customers.

6. Physikalische und Analytische Werte / Physical and Analytical Values

Parameter	Max.	Einheit / Unit	Methode/ Method
Restfeuchte / Residual Moisture	5,0	%	Infrarottrockner Sartorius MA 35, 64°C / infrared dryer Sartorius MA 35, 64°C
Feinanteil <1mm/ Fine content <1mm Gültig für alle aufgeführten Artikel außer 0-10mm / Valid for all mentioned items except 0-10mm	Max. 10	%	Siebanalyse/ sieve analysis Retsch Sieve tower, 1 Min, Amplitude 1
> Der spezifizierten max. Größe (siehe *) Gültig für alle aufgeführten Artikel außer Scheiben > the specified max. Size (see *) Valid for all mentioned items except slices	Max. 10	%	Siebanalyse/ sieve analysis Retsch Sieve tower, 1 Min, Amplitude 1

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7. Mikrobiologische Werte / Microbiological Values

Angabe in KbE/g - in cfu/g

Parameter	Grenzwert/ limit	Einheit/ Unit	Methode/ Method	Häufigkeit der Analyse Frequency of Analysis
Gesamtkeimzahl Total plate count	/≤ 50.000	/g	(PCA-Agar, 72 h/30°)	Jede Charge/ Every Batch
Hefen / Yeasts	≤ 1.000	/g	(YGC-Agar, 72 h/25°)	Jede Charge/ Every Batch
Schimmel/ Moulds	≤ 1.000	/g	(YGC-Agar, 72 h/25°)	Jede Charge / Every Batch
Coliforme Keime / Coliformes	/ < 10	/g	(VRB-Agar, 24 h/30°)	Jede Charge / Every Batch
Enterobacteriaceae E. Coli	< 100 < 10	/g /g	(VRBG-Agar, 24 h/37°)	Jede Charge / Every Batch
			externes akkreditiertes Labor/ external accredited laboratory	Monitoring once a year from the raw material
Salmonellen / Salmonella	n.d.	/25g	externes akkreditiertes Labor/ external accredited laboratory	Monitoring once a year from the raw material

n.d.= not detectable / nicht nachweisbar

When processing begins with the new

harvest, the yeast content in the dried product can increase to up to 10,000 cfu/g.

Due to the low aw-value and

the low pH-value, these values are reduced to the specified limit value within 6-10 weeks.

8. Nährwerte / Nutritional Values

Ca.-Angaben/ approx.-values	Einheit/ Unit	je 100 g per 100g
Brennwert / Energy Value	kj	1451
Brennwert / Energy Value	Kcal	351
Kohlenhydrate / Carbohydrates	g	67,9
- davon Zucker / of which Sugar	g	61,1
Eiweiß / Protein	g	5,8
Fett/ Fat	g	0,8
Gesättigtes Fett / Saturated fat		0,1
Ballaststoffe / Total dietary fibre	g	14,7
Natrium / Sodium	g	0,01
Salz / Salt	g	0,02
Organische Säuren / Org. Acids	g	4,4
Minerals	g	3,4

Quelle: Source: calculated - based on Souci SW, Fachmann W, Kraut H. Food Composition and Nutrition Tables.

The actual caloric value

and nutritional content may deviate from the declared values due to natural and production-related or processing-

related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

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**9. Zertifikate - Eignung für besondere Ernährungsweise /
Certificates - suitability for special diets**

Zertifikate / Certificate	Ja/Yes	Nein/ No
Bio/ Organic (VO (EU) 2018/848) DE-ÖKO-006		X
Kosher*	X	
Halal	X	
Ernährungsweise/ special diet	Ja/Yes	Nein/ No
Vegetarisch / vegetarian	X	
vegan	X	
An Zöliakie erkrankte Personen/ people with celiac disease	X	

* Artikelnummer mit „K“ Kennzeichnung / Article Reference Number with „K“ identification

10. Verpackung und Haltbarkeit / Packaging and Shelf Life

Verpackung / Packaging	PE Beutel blau im Karton / PE bag blue in carton Verpackungseinheit/ Packaging Unit: siehe Artikelübersicht (Punkt 3), see article list (paragraph 3)
Mindesthaltbarkeitsdatum/ Shelf Life	1 ½ years in originally sealed packaging
Restlaufzeit / Remaining time	75 % vom Mindesthaltbarkeitsdatum / 75% of total shelf life
Lagerbedingungen/ storage conditions	cool and dry storage (max. 20°C, max. 65% relative humidity)

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11. Allergene / Allergens

Allergens subject to labelling according to Annex II of Regulation (EU) 1169/2011	Im Produkt enthalten Included in product Ja/ Yes: + Nein/No: -	Verarbeitung auf derselben Linie, Kreuzkontamination möglich Processing on the same line, cross-contamination possible Ja /Yes: + falls ja, Nein/No: - Menge (mg / kg) If yes, quantity	Im Betrieb vorhanden Present in the factory Ja/ Yes: + Nein/No: -	Bemerkung (Inhalts- stoff) comment (Ingredient)
Gluten haltiges Getreide / Cereals containing gluten	-		-	
Krebstiere und daraus gewonnene Erzeugnisse/ Crustaceans and products thereof	-	-	+	Only closed containers, strict allergen policy- see QMH 20.7
Eier und daraus gewonnene Erzeugnisse/ Eggs and products thereof	-		-	
Fische und daraus gewonnene Erzeugnisse/ Fish and products thereof	-		-	
Erdnüsse und daraus gewonnene Erzeugnisse/ Peanuts and products thereof	-		-	
Sojabohnen und daraus gewonnene Erzeugnisse/ Soybeans and products thereof	-		-	
Milk and products thereof (including lactose)	-		-	
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	-		-	
Sellerie und daraus gewonnene Erzeugnisse/ Celery and products thereof	-		-	
Senf und daraus gewonnene Erzeugnisse/ Mustard and products thereof	-		-	
Sesamsamen und daraus gewonnene Erzeugnisse/ Sesame seeds and products thereof	-		-	
Schwefeldioxid und Sulfite (> 10mg/kg bzw. >10mg/l)/ Sulphur dioxide and sulphites (more than 10 mg/kg or 10 mg/l)	-		-	
Lupinen und daraus gewonnene Erzeugnisse/ Lupin and products thereof	-		-	
Weichtiere und daraus gewonnene Erzeugnisse/ Molluscs and products thereof	-		-	

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12. Rechtlicher Status / Legal Status

The product and the packaging comply with the current applicable food law regulations of European Union and

to the German Food Law. We recommend that our customers check the provided labelling information for

compliance with local legislation in order to ensure proper labelling of the product.

Only raw materials are used, which comply with the Regulation (EU) 396/2005 on maximum residues levels of

pesticides and Regulation (EC) 1107/2009 concerning the placing of plant protection products on the market in

their current versions and subsequent amendments and substitute regulations.

Only raw materials are used, which correspond to the Regulation (EU) Nr. 2023/915 setting maximum levels for

certain contaminants in foodstuffs in the current version and subsequent amendments and substitute

regulations.

13. Fremdkörper / Foreign Materials

The products processed by Paradiesfrucht do not contain foreign materials, which can be removed by means of

process of technology. Our processing lines are equipped with magnets, metal detectors (see detection limits), partially sieves and manual or technical sorting. Despite careful sorting, the 100% absence of natural or

harvesting foreign bodie, cannot always be guaranteed (Stems, wood, stones and other plant foreign

bodies).Our raw material suppliers are all subject to strict HACCP concepts to keep foreign bodies to a minimum.

14. GVO Status / GMO Declaration

The product does not have to be labelled in accordance with Regulations (EC) No 1829/2003 and

1830/2003 on genetically modified food and feed.

15. Bestrahlung / Irradiation

The product has not been exposed to ionising radiation.



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