



## NATURAL POWDERED FRUIT

### POWDERED BLACK CURRANT

Dehydrated black currant powder. The product is prepared using only different varieties of raw materials from Europe, dehydrated according to the highest qualitative standards.

#### ORGANOLEPTIC CHARACTERISTICS

**Apperance:** smooth powder.

**Colour:** typical black currant violet colour.

**Fragrance:** typical black currant flavour.

#### FRUIT CONTENT

Approximately 6÷8.5 kg of fresh fruit are used to make 1 kg of the end product.

#### CHEMICAL-PHYSICAL CHARACTERISTICS

Humidity	< 3
Sulphur dioxide (SO <sub>2</sub> )	Absence
Particle size	100% < 1 mm
Pesticides	In compliance with EU regulations
Heavy metals	In compliance with EU regulations

#### NUTRITIONAL VALUES

Energia	268 Kcal - KJ 1131
Proteine	3.6 g
Carboidrati di cui zuccheri	54.4 g 49.7 g
Grassi di cui acidi grassi saturi	1.6 g 0.1 g
Fibre	12.6 g
Ceneri	26 g
Sale (Na x 2.5)	13 mg

#### MICROBIOLOGICAL CHARACTERISTICS

Total number of plates	ISO 4833	< 3000/g
Yeasts	ISO 7954	< 300/g
Molds	ISO 7954	< 300/g
E. Coli	ISO 7402	< 10/g
Salmonella	ISO 6579	Absence / 25g
Toxins	In compliance with EU regulations	



## NATURAL POWDERED FRUIT

# POWDERED BLACK CURRANT

### MANUFACTURING AND PACKAGING

The product is packaged in heat-sealed food bags inside robust boxes, Delivered on euro-pallets. The pallet is protected by a stretch film cover.

### STORAGE

Keep in a cool, dry place out of direct sunlight.

### LEGISLATION

Product in compliance with Regulation 1829/2003 EC and Regulation 1830/2003 EC.

### EXPIRY DATE

12 months from the date of production in good storage conditions.

---

*The analytical data are indicative and may vary negligibly, depending on the production lot.*

*The analytical data of the product ordered is given in the contract at the consumer's request.*