



NATURAL POWDERED FRUIT

POWDERED RED CURRANT

Dehydrated red 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 red currant violet colour.

Fragrance: typical red 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 ₂)	Absence
Particle size	100% < 1 mm
Pesticides	In compliance with EU regulations
Heavy metals	In compliance with EU regulations

NUTRITIONAL VALUES

Energy	268 Kcal - KJ 1131
Proteins	3.6 g
Carbohydrate of which sugars	54.4 g 49.7 g
Fats of which saturated	1.6 g 0.1 g
Fibers	12.6 g
Ash	26 g
Salt (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	



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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.