

Package Size : 1000/250
 Package Form : zak

 Ref : **FRSGECCA**
 Version : 1
 Date : 10/05/2007

FINISHED PRODUCT SPECIFICATION

Approved by :

Crop's Q Dep :

Crop's Comm Dep :

Crop's Gen Man :

Customer :

Ingredients (Nom. %)

| | | |
|--------------------------------|-------|---|
| PINEAPPLE TIDBITS VIETNAM 1/16 | 20,03 | % |
| PAPAYA DICED 20X20 | 15,02 | % |
| PEACH SEGMENTS | 15,00 | % |
| MELLON BALLS GREEN 3/4 | 14,00 | % |
| WATER | 10,12 | % |
| MELLON BALLS ORANGE 3/4 | 9,95 | % |
| MANGO DICED 20X20 | 7,00 | % |
| GRAPES RUBY BLACK | 7,00 | % |
| SUGAR 100-6422 | 1,08 | % |
| PASSION FRUIT CONCENTRATE | 0,796 | % |

Declaration

pineapple 20%, papaya 15%, peach 15%, green melon 14%, water, orange melon 10%, mango 7%, black grapes 7%, sugar, passionfruit concentrate.

Allergenes

| | |
|--------------------|---|
| Lupine | - |
| Mollusca | - |
| Gluten | - |
| Crustaceans | - |
| Eggs | - |
| Fish | - |
| Peanuts | - |
| Soybeans | - |
| Milk | - |
| Nuts | - |
| Celery | - |
| Mustard | - |
| Sesame seeds | - |
| Sulfiet (>10mg/kg) | - |

Nutritional values (100 g)

| | | |
|---------------|-------|------|
| Energy | 173.0 | kJ |
| Energy | 41.5 | kcal |
| Proteins | 0.5 | g |
| Carbohydrates | 9.5 | g |
| Fat | 0.0 | g |
| Na | 5.5 | mg |

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Specific characteristics

No GMO ingredients
 No ingredients treated by ionisation
 Contaminants : cfr EC legislation

Bacteriological requirements

| Test | Target | Maximum |
|------------------------|--------------|--------------|
| Total plate count /g | 100.000 | 1.000.000 |
| E.coli/g | < 10 | 100 |
| Enterobacteriaceae/g | 1.000 | 10.000 |
| Listeria monocytogenes | absent / 25g | < 10/g |
| Salmonella | absent / 25g | absent / 25g |

Organoleptical Quality

| | |
|---------|------------------------------------------------------------------|
| Colour | Homogeneous colour typical for each ingredient |
| Flavour | Each ingredient to retain its own natural characteristic flavour |
| Texture | Firm yet tender with an absence of any fibrousness |

Other

| | | |
|---------------------|------------------------------------------------------------------------------|-------------------------|
| Product temperature | minus 18 °C | |
| Weight control | 1000/250 | cfr EC regulation |
| Bag metal check | Fe 2,5 mm | non Fe 3,0 mm SS 4,0 mm |
| Ex of lot number | L6001-1 11:07 (L= lot, 6 = 2006, 001 = julian date, 1 = shift, 11:07 = hour) | |
| Shelf life | 24 months | |