



Freeze Dried Mandarin Segment

PRODUCT SPECIFICATION

Ingredients	Mandarin, Sugar
Origin	China
Botanical name	citrus reticulata
Description	Mandarin Segment is obtained by the lyophilization of canned mandarins
Appearance	Fruit Segment with a bright yellow color
Taste and odour	Faint mandarin aroma and sweet
Texture	Crunchy
Preservatives	None
Organic	No
Yield	15%
GMO	Mandarin Segment contains no genetically modified ingredients
Water activity	<0.3 a _w
Suitable for Halal	Yes – not certified
Suitable for Kosher	Yes – not certified
Suitable for vegetarian	Yes

NUTRITION INFORMATION (BY LAB ANALYSIS)

Nutrition Information	Average Quantity per 100g
Energy	1380kJ
Protein	3.0g
Total fat	1.6g
-saturated fat	0.3g
-trans fat	0.0g
Carbohydrate	80.7g
-sugars	80.7g
Sodium	12mg





MICROBIOLOGICAL LIMITS

Micro-organism	Acceptable level	Unit	Method
Aerobic Plate Count	<500,000	cfu/g	APHA 4 th Edition 2001; Chapter 7
Bacillus Cereus	<1,000	cfu/g	APHA 4 th Edition 2001; Chapter 32
Clostridium Perfringens	<100	cfu/g	APHA 4 th Edition 2001; Chapter 34
Staphylococcus Faecal Coliform	<100	cfu/g	APHA 4 th Edition 2001; Chapter 39
	<10	mpn/g	APHA 4 th Edition 2001; Chapter 8
Salmonella	not detected	25g	Modified RV Method
Listeria	not detected	25g	FDA BAM Chapter 10 (Modified)

NB These limits reflect the maximum limits acceptable as per our FSP. Actual results are significantly lower

PACK SIZES

150g 1kg

PACKAGING SPECIFICATION

Fresh As Mandarin Segment is packed in foil bags and sealed hermetically.

STORAGE

Storage in cool dry conditions is recommended. Once opened, re-seal and store in a low humidity environment, refrigeration is ideal, and consume within one month.

SHELF LIFE

36 months from date of packing if stored correctly.

ALLERGEN INFORMATION

Fresh As ingredients are produced on machinery that has come into contact with milk products and soy products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

AUTHORIZED BY

Tommy Roff, Director

Version: 02

Issue Date: Sep 2015