



Freeze Dried Grape Slice

PRODUCT SPECIFICATION

Ingredients	100% Grape
Origin	Chile
Botanical name	namily vitaceae
Description	Grape slice is obtained by the lyophilization of sliced red grapes
Appearance	Sliced fruit with red skin and yellow white flesh
Odor and taste	strong grape aroma and sweet taste
Texture	Crunchy
Preservatives	None
Organic	No
Yield	21%
GMO	Grape Slice contains no genetically modified ingredients
Water activity	<0.3 a _w
Suitable for Halal	Yes – Certified by New Zealand Islamic Development Trust
Suitable for Kosher	Yes – Certified by Kosher Kiwi Licensing Authority New Zealand
Suitable for vegetarian	Yes

NUTRITION INFORMATION (BY LAB ANALYSIS)

Nutrition Information	Average Quantity per 100g
Energy	1650kJ
Protein	3.6g
Total fat	1.5g
-saturated fat	0.7g
Carbohydrate	90.5g
-sugars	82.9g
Sodium	<2mg





MICROBIOLOGICAL LIMITS

Micro-organism	Acceptable level	Unit	Method
Aerobic Plate Count	<10,000	cfu/g	APHA 5 th Edition 215; Chapter 8
Bacillus Cereus	<100	cfu/g	APHA 5 th Edition 2015; Chapter 31
Staphylococcus Aureus	<100	cfu/g	APHA 5 th Edition 2015; Chapter 39
Escherichia coli	<10	cfu/g	APHA 5 th Edition 2015; Chapter 9.9
Clostridium Perfringens	<100	cfu/g	APHA 5 th Edition 2015; Chapter 33
Salmonella	not detected	25g	BACGene Salmonella spp. kit
Listeria	not detected	25g	BACGene Listeria spp. kit

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

PACK SIZES

200g

PACKAGING SPECIFICATION

Fresh As Grape Slice 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, soybean, sulphites, wheat and barley products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

AUTHORIZED BY

Tommy Roff, Director