

**PRODUCT CODE: 702071 FORMER DEVELOPMENT CODE D/6035**  
**SPECIFICATION: Freeze dried grapefruit powder US - 15 Kg - 33 lbs**

**GENERAL**

Product obtained by freeze drying of frozen grapefruit that has been cut. Grinding occurs after freeze drying.

**PHYSICAL PROPERTIES**

Flavour (taste and odour): Typical of grapefruit with skin.  
 Colour: Typical of grapefruit with skin.  
 FD grapefruit is produced with raw materials whose quality is subject to natural variations. Therefore, deviation in sensory and size cannot be excluded between lots.

Fines <1 mm: 95% min (measured before transport)  
 Aw : <0.3 (typical value)

**CHEMICAL PROPERTIES**

Parameter	Target	Method	Norm
Moisture Content	<5%	Oven (4hrs - 70°C under vacuum)	ISO 1026

**MICROBIOLOGICAL PROPERTIES**

Germ	Target	Method	Norm
Aerobic Plate Count	< 10000 per g	PCA 30°C	ISO 4833-1
Coliform	<10 per g	VRBL 30°C	ISO 4832
E. Coli	<10 per g	TBX 44°C	ISO 16649-2
Yeast	<1000 per g	YGC 25°C	V08-059
Mould	<1000 per g	YGC 25°C	V08-059
Salmonella	Not Detected/25g	XLD and Brilliance agar	ISO 6579

**SHELF LIFE PROPERTIES**

The shelf life is 12 months from date of manufacturing.  
 75% min shelf life on delivery.  
 The material must be stored in its original airtight packaging. The storage temperature should not exceed 25°C avoiding heat and direct sunlight. To preserve all their properties, FD ingredients need to be used in a dry atmosphere (< 25°C and max 30% of relative humidity).

**INGREDIENT DECLARATION**

Grapefruit with peel  
*No addition of ingredients considered as "engineered nanomaterials" according to FIC 1169/2011 definition.*

**NUTRITIONAL INFORMATION**

Calories	385
Moisture (g/100g)	2.5
Protein (g)	5.0
Total fat (g/100g) - Saturated fat (g/100g) - Trans fat (g/100g) - Cholesterol (mg/100g)	1.3 0.3 0 0
Total carbohydrate (g/100g) - Total sugars (g/100g) - Dietary fibre (g/100g) - Includes added sugar (g/100g)	88.0 62.0 13.0 0
Organic acids (g/100g)	12.0
Ash (g/100g) - Sodium (g/100g) - Calcium (mg/100g) - Iron (mg/100g) - Potassium (mg/100g)	2.9 0.01 220 1.4 1190
- Vitamin D (mcg/100g)	0

Nutritional information is indicative and has been calculated using data from Souci Fachmann-Kraut, 7th Revision and from our suppliers' data sheets. Energy has been calculated using conversion factors for US labelling (4 Cal for protein, total carbohydrates and organic acids and 9 Cal for fat).

*Moisture + Protein + Fat + Carbohydrate + Fibre + Organic acids + Ash =100.0*

**PACKAGING FORMAT**

The product is packed into a 15 Kg double blue PE bag (inner one is tied and outer one is heat sealed).

Each bag is packed into a carton measuring 48x40x40- carton 60 l  
18 cartons are placed onto a one way 80 x 120 cm pallet.

Each pallet is covered with a pallet board and is then externally shrink wrapped with a polyethylene film.

**LABELLING**

Each box will have a printed label with the following information:

CF Production Code, CF Product Description, Lot Number

Internal CF order number

Gross Weight, Tare, Net Weight

Production and Best Before End

Sender and consignee address

**PRODUCT GUARANTEE**

Conform to local regulation for	EU	US	OTHER	TBC
Pesticides	-	X	-	-
Heavy metals and aflatoxins	-	X	-	-

**FOOD SAFETY**

None of our products are derived from genetically modified organisms including additives and processing aids. No labelling declaration is needed according to EU regulations 1829 and 1830 /2003.

None of our products are irradiated including additives and technological aids.

All our primary packing materials are Food Grade and compliant with EU regulation 1935/2004 and 10/2011 and amendments.

**ALLERGEN INFORMATION**

ALLERGEN LIST	Present in product	
	Yes	No
Wheat and products thereof	-	X
Crustaceans and products thereof	-	X
Eggs and products thereof	-	X
Fish and products thereof	-	X
Peanuts and products thereof	-	X
Soybeans and products thereof	-	X
Sesame and products thereof	-	X
Milk and products thereof (including Lactose)	-	X
Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof	-	X

**DEFECTS**

Defects	Max count	Description
Critical	0 / 100 kg	Metal, glass, wood, mineral stone > 3 mm, hard plastic pieces
Major	1 / 100 kg	Mineral stone < 3 mm, string, supple plastic, hair, insect

**DIETARY SUITABILITY**

	Suitable for	Certificate available	Criteria not checked
Vegetarian diet	yes	no	-
Vegan diet	yes	no	-
Kosher	yes	yes	-
Halal	yes	no	-

**ADDITIONAL INFORMATION**

TBC: To Be Confirmed

CF: Chaucer Foods

FD: Freeze Dried

Please note this product is not suitable for children under the age of 36 months.

**FRESH EQUIVALENT**

100 g of FD grapefruit is equivalent to approx. 600 g of frozen grapefruit .

This value is indicative and is based on our analytical results obtained on our raw material. This value may vary from crop to crop.

### CERTIFICATE OF ANALYSIS

Certificate of analysis is available upon request.

Our standard CoA will mention: micro testing (according to "microbiological properties" section) moisture and organoleptic test.



If you require additional test, it needs to be defined prior to the first order. Otherwise we would not be able to fulfil your requirements.

### LEGISLATION AND WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant USA legislation. The finished product specification is provided in good faith and is based upon the product formulation, data provided by our raw material suppliers and the factory of manufacture at the date noted in this specification. It is the customers responsibility to ensure that the specified material is used in accordance with the legislation (including local national regulations) in force in their country of sale for their specific use.

This is a confidential document and information contained is the property of Chaucer Foods Ltd (including subsidiaries) and must not be disclosed to any third party without prior permission from the company.

**SIGNED ON  
BEHALF OF**

<b>Name</b>	<b>Chaucer Foods SAS</b> Sandra Sanderson	<b>Customer</b>
<b>Position</b>	Group Regulatory Manager	
<b>Date (mm/dd/yyyy)</b>	03/07/2023	
<b>Signature</b>		
<b>Company stamp Or address</b>	 CHAUCER FOODS - S.A.S. au capital de 6.105.000 € 110, rue de la Perrière - Saint Cyr en Bourg 49200 BELLEVIGNE LES CHATEAUX - FRANCE Tél. +33 2 41 53 54 00 - Fax +33 2 41 52 42 57 SIRET 320 050 768 00037	

Please note: If the specification is not returned, signed within 21 days from the date of document dispatch, Chaucer Foods will assume acceptance of this document.