

**SPECIFICATION: FD Raspberry Organic Powder 40 Mesh**  
**PRODUCT CODE: FG1010140**



**GENERAL** Product obtained by freeze drying of frozen organic raspberries.

**PHYSICAL PROPERTIES** Flavor: (taste and odor) typical of raspberries  
 Color: typical of raspberries



A<sub>w</sub>: < 0.3 [indicative value, measured once per year]

Particle size: measured before transport  
 100% through a 40 mesh screen

**CHEMICAL PROPERTIES**

Parameter	Target	Method
Moisture Content	< 5%	Oven (4 hrs – 70° C under vacuum)

**MICROBIOLOGICAL PROPERTIES**

Test	Target	Method
Total Coliform	<	100 per g AOAC 991.14
E. Coli	<	10 per g AOAC 991.14
Salmonella	Absence in	2 x 375 g BAM Online Ch. 5 AOAC 998.09, 2004.03, 2011.03

**SHELF LIFE PROPERTIES**

The shelf life is 12 months from date of packing. The material must be stored in its original airtight packaging. The storage temperature should not exceed 25°C avoiding heat and direct sunlight.

**INGREDIENT DECLARATION**

Organic Raspberries  
 Free from additives

**NUTRITIONAL INFORMATION**

Energy (kcal/100 g)	355.8
- Energy from fat (kcal/100 g)	40.0
Moisture (g/100 g)	2.5
Ash (g/100 g)	3.1
Protein (g/100 g)	8.2
Fat (g/100 g)	4.4
- Saturated fat (g/100 g)	0.13
- Trans Fat (g/100)	0
- Cholesterol (g/100g)	0
Total carbohydrates (g/100 g)	81.7
- Total sugars (g/100 g)	30.2
- Added sugars (g/100 g)	0.0
- Total dietary fiber (g/100 g)	44.5
Minerals	
- Sodium (g/100 g)	6.8

- Calcium (mg/100 g)	171.1
- Potassium (mg/100 g)	1033.2
- Iron (mg/100 g)	4.72
Vitamins	
- Vitamin C (mg/100 g)	179.2
- Vitamin A (RAE/100g)	13.7
- Vitamin D (mg/100g)	0.0

Nutritional information has been calculated using data derived from U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019. [fdc.nal.usda.gov](http://fdc.nal.usda.gov).

**FOOD SAFETY**

To the best of our knowledge, none of our products, including additives and processing aids, are derived from genetically modified organisms. No labelling declaration is needed according to FDA regulations. To the best of our knowledge, none of our products, including additives and processing aids, are irradiated. All our primary packing materials are Food Grade and compliant with 21 CFR. Product is manufactured in accordance with all FDA requirements promulgated in CFR 21 and meets all federal and state regulations for food product.

**PRODUCT GUARANTEE**

	EU	US	OTHER
Conform to local regulation for pesticides, heavy metals and aflatoxins		X	

**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	Description
Critical	0 / 100 kg	Metal, glass, wood, stone > cm, hard plastic pieces
Major	1 / 100 kg	Stone, string, soft plastic, hair, insects
Minor	50 / 100 kg	Stem, leaf, stalk from the plant, other fruit or vegetable pieces

**DIETARY SUITABILITY**

	Suitable for	Certificate available	Criteria not checked
Vegetarian diet	x	No	-
Vegan diet	x	No	-
Kosher	x	Yes	-
Halal	x	No	-

**PACKAGING INFORMATION**

The Product will be packed into a heat sealed polyethylene bag and packed into a carton or tote.

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

- Production Code
- Product Description
- Net Weight
- Best Before Date
- Lot Number

**ADDITIONAL INFORMATION**

**FRUIT EQUIVALENT**


100 g of FD raspberry is equivalent to approx. 550 g of raspberry. This value is indicative and is based on our analytical results obtained on our raw material. This value may vary from crop to crop. Please note this product is not suitable for children under the age of 12 months.

**CERTIFICATE OF ANALYSIS**

Certificate of analysis is available upon request. Our standard CoA will mention micro testing. If you require an additional test, it needs to be defined prior to the first order, otherwise we would not be able to fulfil your requirements.

This specification has been established according to the best of our knowledge. This is the customer responsibility to make sure that the specified material is used in accordance with the legislation in force in their country of sales for their specific use.

**SIGNED ON BEHALF OF**

Chaucer Foods		Customer	
<b>Name</b>	Sandra Sanderson	<b>Name</b>	
<b>Position</b>	Group Regulatory Manager	<b>Position</b>	
<b>Date</b>	19/04/2022	<b>Date</b>	
<b>Signature</b>		<b>Signature</b>	
	<p style="text-align: center;">Chaucer Foods Inc. 2238 Yew Street, Forest Grove, OR 97116, USA +1 (503) 359 2050   <a href="http://chaucerfoods.com">chaucerfoods.com</a></p>	<b>Company stamp or address</b>	

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