



PRODUCT NAME		Bulk bag DRIED GRAPEFRUIT
Sale name		Bsa. Kg. DRYPOMELO ROSSO
Article Code	Bulk bag 3Kg	16401
	Bulk bag 1Kg	1601
	Bulk bag 500g	16501
	Bulk bag 200g	160201
EAN code	Bulk bag 3Kg	8435474602160
	Bulk bag 1Kg	8435474601460
	Bulk bag 500g	8435474601880
	Bulk bag 200g	8435474603365
RGSE		ES21.030365/B
Description		Dehydrated grapefruit slices
Origin		Spain, South Africa (may not match)
Applications		To infuse in drinks, cooking dishes and pastry.
Dosage		Without prescription
Ingredients - Composition		<p>- Dehydrated GRAPEFRUIT slices with percentage approx. of moisture: 8%</p> <p>** There is no presence of allergens</p>
Organoleptic properties		<p>Taste: Characteristic of the fruit</p> <p>Smell: Citrus grapefruit</p> <p>Look: Dry dehydrated, with intense colours and/or naturals.</p>



**Allergens	TYPES OF ALLERGENS	INGREDIENTES		TRAZAS	
		SI	NO	SI	NO
	Cereals with gluten and derivatives		X		X
	Crustaceans and derivatives		X		X
	Fish and derivatives		X		X
	Eggs and derivatives		X		X
	Peanuts and derivatives		X		X
	Soy and derivatives		X		X
	Milk and derivatives		X		X
	Nuts with / without peel		X		X
	Celery and derivatives		X		X
	Mustard and derivatives		X		X
	Sesame seeds and derivatives		X		X
	Sulfites >10mg/kg o =10mg/kg		X		X
	Lupine and derivatives		X		X
	Molluscs and derivatives		X		X
Nutritional facts (100gr.)	Energy: 1506 Kj 355 Kcal. Fat: 1,88 g Saturated fat: 0,85 g Carbohydrates: 83,27 g Sugar: 29,79 g Protein: 1,21 g Salt: 0,56 g				
Format and presentation	<ul style="list-style-type: none">- Bulk bag 500 x 800 RCE90 suitable for food use. Net weight 4000gr.- Bulk bag 350 x 550 RCE90 suitable for food use. Net weight 1000gr.- Bulk bag 250 x 400 RCE90 suitable for food use. Net weight 500gr.				

Traceability	Batch number in label L-WEEK NUMBER - WEEK DAY NUMBER - YEAR LWWDYY																		
Product Identification	Identification label. Data: ingredients, batch number, BBE, and nutritional facts																		
Microbiological values	<table> <tr> <td>Total mesophilic aerobic bacteria</td><td>$m=1.0 \times 10^5$ $M=1.0 \times 10^6$ UFC/g</td></tr> <tr> <td>Enterobacteriaceae Lactosa</td><td>$m=10^3$ $M=10^4$ UFC/g</td></tr> <tr> <td>Escherichia coli</td><td>$m=10$ $M=10^2$ UFC/g</td></tr> <tr> <td>Salmonella spp</td><td>not detectable in 25g</td></tr> <tr> <td>Staphylococcus aureus</td><td>$m=10$ $M=10^2$ UFC/g</td></tr> <tr> <td>Listeria monocytogenes</td><td>not detectable in 25g</td></tr> <tr> <td>Filamentous fungi</td><td><50 ufc/g</td></tr> <tr> <td>Yeasts</td><td><50 ufc/g</td></tr> <tr> <td>Ochratoxin A</td><td><2 µg/kg</td></tr> </table>	Total mesophilic aerobic bacteria	$m=1.0 \times 10^5$ $M=1.0 \times 10^6$ UFC/g	Enterobacteriaceae Lactosa	$m=10^3$ $M=10^4$ UFC/g	Escherichia coli	$m=10$ $M=10^2$ UFC/g	Salmonella spp	not detectable in 25g	Staphylococcus aureus	$m=10$ $M=10^2$ UFC/g	Listeria monocytogenes	not detectable in 25g	Filamentous fungi	<50 ufc/g	Yeasts	<50 ufc/g	Ochratoxin A	<2 µg/kg
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Ochratoxin A	<2 µg/kg																		
Storing	Store in a cool and dry place. Temperature between 9° to 20°C Humidity between 25% to 50%																		
Shelf life	18 months																		
Shelf life opening bag	3 months (storage in glass container) * 2 months (storage in plastic container) * * all depends ambience conditions																		
Destination	Sale to distributors, shops and horeca channel																		
Transport conditions	Vehicle without regulated temperature																		
Declaration "TRANS FAT FREE"	Produced without the use of hydrogenated fats.																		



Declaration "GMO"	The product does not contain genetically modified organism
Declaration "IRRADIATION"	Irradiation free product
Free & Suitable	Suitable for vegetarians, Suitable for vegans, Gluten free - Lactose free
Toxicology	It does not present toxicological risks by contact, intake and inhalation.
Legislation	It is the user's obligation to verify that the name, ingredients and / or doses recommended in this FT are in accordance with the applicable local legislation in the country or zone of use.