

**CONFIDENTIAL URC® PRODUCT SPECIFICATION**

Name and Code : URC® STRAWBERRY		1086464
Format : URC® JusFruit		
Size :	20 string (Approx 5x15x5mm)	35 stick (Approx 5x10x28mm)
	77 flake (Approx 35x8x2mm)	85 piece (Approx 5x10x12mm)
	Other sizes available. Please ask your sales contact for other possibilities.	
<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> HFCE Halal	<input type="checkbox"/> Organic
<u>Product Description and Characteristics</u>		
URC® products are produced using a unique rapid concentration process of a homogeneous blend of the ingredients listed below. The speed of the concentration process ensures the URC® products retain their typical fruit flavour and colour.		
Appearance and colour: a firm texture with a red colour.		
Flavour: a strawberry flavour, free from foreign odours or flavours.		
<u>Ingredients List:</u>		<u>Nutritional Information</u> (by calculation)
189 Fruit* (see below)		Average Quantity per 100g
Citrus fibre		Energy: 1.394 kJ 329 kcal
Gelling agent: pectin		Fat: 1,1 g
Natural strawberry flavouring with other natural flavourings		of which saturates: 0,3 g
* Fruit details:		Carbohydrate: 73,2 g
79 Concentrated apple puree		of which sugars: 68,8 g
65 Concentrated apple juice		of which polyols: 1,6 g *
43 Strawberry puree		of which starch: 0,0 g
1 Concentrated elderberry juice (organic)		Fibre: 7,2 g
		Protein: 1,8 g
		Salt: 0,1 g
QUID value: below 100 = %; above 100 = g used to prepare 100 g finished product		* naturally occurring polyols
<u>Fruit Content Information</u>		
An average of 731 g fruit of which 681 g apple used to prepare 100 g URC® product		
43 g strawberry used to prepare 100 g URC® product		
7 g elderberry used to prepare 100 g URC® product		
<u>Allergen Information</u>		
Contains: None		
<u>Analytical Specifications</u>		<u>Microbiological Quality</u>
	Specification	Test Method
Brix:	82,5 ± 1	Refractometer 20°C
pH:	3,6 ± 0,4	pH meter 20°C
Water Activity:	0,55 ± 0,04	Aqualab 20°C
		Test Method
		Total Plate Count: < 500 cfu/g ISO 4833
		Yeast and Mould: < 100 cfu/g ISO 21527
		Coliform: < 10 cfu/g ISO 4832
<u>Legislation</u>		
Made in Belgium in a BRC certified facility.		
URC® products are produced in accordance with good food manufacturing practices, without any harmful substances or impurities conform to the EU Food Law.		
GMO: this URC® product does not require labelling as genetically modified under Regulations (EC) No 1829/2003 and 1830/2003.		
<u>Storage and Shelf life</u>		
18 months from the date of manufacture when stored in clean dry conditions at less than 20°C away from direct light.		
URC® products are produced using fruit puree and juice. Seasonal variations in colour, flavour & texture can occur.		
Visible levels of dusting will change over time.		
<u>Packaging</u>		
10 Kg net weight packed, heat-sealed, liner bag in heavy-duty carton.		



Revision date: 11 April 2019

This specification is correct at the time of issue, but may be subject to alteration. The information contained herein is, to Taura best knowledge, true and accurate, but all recommendations or suggestions are made without guarantee, since we can neither anticipate nor control the different conditions under which this information and our products are used. It's Taura policy, however, to assist our customers and to help in the solution of particular problems which may arise in connection with applications of Taura products.

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Taura is the leading global concentrated fruit products company delivering exceptional taste and functionality