



# CONFIDENTIAL URC® PRODUCT SPECIFICATION



**FACTORY TRIAL**

**Small changes in spec may still occur**

<b>Name and Code :</b> URC® Fruits: <b>APPLE STRINGS</b>		<b>1064556</b>
<b>Format :</b> URC® JusFruit, Premium		
<b>Size :</b> 36 string (Approx 3x3x42mm) Other sizes available. Please ask your sales contact for other possibilities.		
<input checked="" type="checkbox"/> Kosher		<input checked="" type="checkbox"/> HFCE Halal (See legislation)
		<input type="checkbox"/> Organic
<b><u>Product Description and Characteristics</u></b>		
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 dry firm texture with an amber colour. Flavour: a fresh apple flavour, free from foreign odours or flavours.		
<b><u>Ingredients List:</u></b>		<b><u>Nutritional Information</u></b> (by calculation)
156 Fruit* (see below)		<b>Average Quantity per 100g</b>
Gelling agent: pectin		Energy: 1 360 kJ 321 kcal
Citrus fibre		Fat: 0,9 g
Natural flavouring		of which saturates: 0,2 g
		Carbohydrate: 76,2 g
		of which sugars: 70,3 g
		of which polyols: 1,3 g *
		of which starch: 0,0 g
		Fibre: 5,9 g
		Protein: 1,1 g
		Salt: 0,1 g
<b>* Fruit details:</b>		* naturally occurring polyols
90 Concentrated apple puree		
66 Concentrated apple juice		
QUID value: below 100 = %; above 100 = g used to prepare 100 g finished product		
<b><u>Fruit Content Information</u></b>		
An average of 719 g fruit of which 719 g apple used to prepare 100 g URC® product		
<b><u>Allergen Information</u></b>		
Contains: None		
<b><u>Analytical Specifications</u></b>		<b><u>Microbiological Quality</u></b>
	<b>Specification</b>	<b>Test Method</b>
Brix:	82,5 ± 1	Refractometer 20°C
pH:	3,7 ± 0.4	pH meter 20°C
Water Activity:	0,55 ± 0.04	Aqualab 20°C
		<b>Test Method</b>
		Total Plate Count: < 500 cfu/g AOAC 966.23
		Yeast and Mould: < 100 cfu/g ISO 21527
		Coliform: < 100 cfu/g ISO 21527
<b><u>Legislation</u></b>		
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. Halal: this URC® product is Halal certified when used as an ingredient. Not Halal suitable for direct consumption.		
<b><u>Storage and Shelf life</u></b>		
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.		
<b><u>Packaging</u></b>		
9 Kg net weight packed in, heat-sealed, liner bag in heavy-duty carton.		



Revision date: 26 September 2017

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**