ORGANIC STRAWBERRY BANANA SHAPE 'BEAR'

1. Product description

Bear shapes are made from fresh or frozen fruits, fruit juice concentrates, fruit purees together with pectin. A careful concentration process brings the characteristic fruity taste and the soft bite. Typical for our product is the high content of the named fruit. The product contains no artificial colours, preservatives or genetically modified ingredients.

2. Ingredients

96.6% Fruit (56% organic apple juice concentrate, 22% organic apple puree concentrate, 10% organic strawberry puree, 8% organic banana puree), 1% organic lemon juice concentrate, 1% organic rice flour, 1% gelling agent: pectin, 0.5% acid regulator: potassium tartrate, 0.3% natural strawberry flavouring, 0.2% natural banana flavouring.

Processing aid: organic sunflower oil, organic carnauba wax

3. Single-fruit-equivalent

| 716 kg per 100 kg shapes | 685 19 12 | kg appl kg strav kg bana | wberry | |
|--|--|--------------------------------|----------------------------------|----------------------------------|
| 4. Sensory colour taste and odour texture | brown typical strawberry and banana soft to firm, short bite | | | |
| 5. Microbiological values total plate count moulds yeasts Coliforms | (ISO 48 (ISO 66 (ISO 66 (ISO 48 | 511) 511) | < 1000 < 100 < 100 < 10 | CFU/g CFU/g CFU/g CFU/g |

6. Calorical values (average values, calculated according to Souci Fachmann Kraut)

Energy (including fibre and organic acids)

| | 1399 330 | kJ/100g kcal/100g |
|---------------------------|-------------|-----------------------|
| Fat of which | 1.1 | g/ 100g |
| - Saturates | 0.2 | g/ 100g |
| Carbohydrates of which | 74.1 | g/ 100g |
| - Sugars | 68.5 | g/ 100g |
| Fibre | 3.6 | g/ 100g |
| Protein | 0.8 | g/ 100g |
| Salt | <0.1 | g/ 100g no salt added |

7. Physical and analytical values

total extracts refr.

IFU No. 8 83.0 - 86.0 °Brix

8. Shelf-life

12 months at +4°C - <25°C in original closed packaging; free-flowing remaining at least 2 months. Do not freeze.