

Product Specifications and Information

Tangerine Wedges, Dried

CBQ2

Name: Tangerine Wedges, Dried

Sku: CBQ2

Description: Dehydrated Mandarin Orange Segment, Regular Sugar, with SO₂, Max 300 PPM

| INGREDIENTS LIST | SPECIFICATION | FUNCTION | REMARK |
|-----------------------|---------------|-------------------|--|
| Orange | 50.57% | Raw Material | |
| Sugar | 48.00 % | Natural Sweetener | Cane sugar |
| Citric acid | 1.40% | Acidity Regulator | E 330 |
| Sodium metabisulphite | 0.03 % | Color Retention | (E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220)) |

PHYSICAL INFORMATION

APPEARANCE

COLOR: Typical yellow to orange color of orange.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet and slightly sour, free from off-odour.

| PRODUCT SIZE | WIDTH (cm.) | LENGTH (cm.) | THICKNESS (cm.) |
|---|---|--------------|-----------------|
| | - | ≥ 1.0 | - |
| OFF SIZE (SMALL, BIG) | ≤7% | | |
| CLUMP (> 2 Pieces that gather together) | ≤21.5% | | |
| BLEMISH (> 2 mm.) | ≤4% | | |
| EXTERNEOUS FOREIGN MATTER | Absent | | |
| REMARK : METAL DETECTOR | Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm. | | |
| OTHER FOREIGN MATTER | < 0.01 % | | |

CHEMICAL INFORMATION (IN FINAL PRODUCT)

| Criteria | Specification | Method of analysis | Remark |
|-------------------------------------|---------------|----------------------------|--|
| TOTAL SUGAR | 78 % Max | AOAC (2019) 923.09 | The sugar level can be varied according to the ripeness of raw material itself |
| pH | 3.5 - 5.5 | ISO 1842 (1991) | |
| TOTAL ACIDITY (AS CITRIC ACID) | 1.0 - 1.4 % | AOAC (2019) 942.15 | E 330 |
| MOISTURE CONTENT | 15 % Max | AOAC (2019) 934.06 | |
| WATER ACTIVITY (aw) | 0.70 Max | AOAC (2019) 978.18 | |
| SULPHURE DIOXIDE (SO ₂) | 300 ppm. Max | AOAC (2019) 990.28 | E 220 |
| GMO STATUS | Non GMO | ISO 21569:2005 Amd 1: 2013 | |

HEAVY METAL

| | |
|------------------------------|--------|
| Mercury (Hg) (mg/kg or ppm.) | < 0.03 |
| Lead (Pb) (mg/kg or ppm.) | < 0.1 |
| Cadmium (Cd) (mg/kg or ppm.) | < 0.02 |

MICROBIOLOGICAL INFORMATION

| Criteria | Specification | Method of analysis |
|--|---------------------------|---|
| : Total Plate Count (CFU/g.) | Less than 10 ⁴ | AOAC (2019) 990.12 |
| : Yeast and mold (CFU/g.) | Less than 10 ² | AOAC (2019) 2014.05 |
| : Coliform Bacteria (MPN/g.) | Less than 2.5 | AOAC RI Certificate No.060702 |
| : <i>Escherichia Coli</i> (MPN/g.) | Less than 2.5 | AOAC RI Certificate No.080603 |
| : <i>Staphylococcus aureus</i> (CFU/g.) | Less than 10 | AOAC (2019) 2003.07 |
| : <i>Clostridium perfringens</i> (/0.1 g.) | Not Detected | FDA BAM <i>Online</i> ,2001 (Chapter 16) |
| : <i>Salmonella spp.</i> (/25 g.) | Not Detected | AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5) |
| : <i>Bacillus cereus</i> (CFU/g.) | Less than 100 | FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14) |
| : <i>Listeria Monocytogenes</i> (/25 g.) | Not Detected | AOAC (2019) 2016.08 and ISO 11290-1: 2017 |

NUTRITION INFORMATION PER 100 g.

| | | |
|---------------------|----------------|--------------|
| Energy | 350 | Kcal / 100 g |
| Total Fat | Not Detected | g/ 100g |
| - Saturated fat | Less than 0.01 | g/ 100g |
| - Trans fatty acid | Less than 0.01 | g/ 100g |
| Cholesterol | Less than 0.5 | mg/ 100g |
| Sodium | 39.79 | mg/ 100g |
| Potassium | 262.83 | mg/ 100g |
| Total Carbohydrates | 85 | g/ 100g |
| - Dietary fiber | 3.32 | g/ 100g |
| - Sugars | 65.84 | g/ 100g |
| - Added Sugars | 48 | g/ 100g |
| Protein | 2.42 | g/ 100g |
| Vitamin A | Not Detected | µg/ 100g |
| Vitamin C | 26.31 | mg/ 100g |
| Vitamin D | Not Detected | µg/ 100g |
| Calcium | 67.50 | mg/ 100g |
| Iron | 1.40 | mg/ 100g |

| ALLERGEN INFORMATION | Present in other product | | Present in same |
|---|--------------------------|--------------------------------|----------------------|
| | Present in the | manufactured on the same line? | manufacturing plant? |
| | product? (Yes/No) | (Yes/No) | (Yes/No) |
| MAIN ALLERGENS | | | |
| 1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS | No | No | No |
| 2 EGG AND THEIR PRODUCTS | No | No | No |
| 3 MILK AND THEIR PRODUCTS | No | No | No |
| 4 PEANUT AND THEIR PRODUCTS | No | No | No |
| 5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS | No | No | No |
| 6 FISH AND THEIR PRODUCTS | No | No | No |
| 7 SOYBEANS AND THEIR PRODUCTS | No | No | No |
| 8 NUT, TREE NUT AND THEIR PRODUCTS | No | No | No |
| (ALMONDS (AMYGDALUS COMMUNIS L.), | | | |
| HAZELNUTS (CORYLUS AVELLANA), WALNUTS | | | |
| (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), | | | |
| PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), | | | |
| BRAZIL NUTS (BERTHOLLETIA) EXCELSA), PISTACHIO NUTS | | | |
| (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS | | | |
| (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF) | | | |
| 9 COCONUT | No | No | Yes |
| 10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE) | Yes | Yes | Yes |
| 11 LUPIN | No | No | No |
| 12 SESAME , SEEDS AND THEIR PRODUCTS | No | No | No |
| 13 CELERY AND THEIR PRODUCTS | No | No | No |
| 14 MUSTARD AND THEIR PRODUCTS | No | No | No |
| OTHER ALLERGENS AND INTOLERANCES | | | |
| 1 TARTRAZINE | No | Yes | Yes |
| 2 APPLE | No | Yes | Yes |
| 3 BANANA | No | Yes | Yes |
| 4 KIWI | No | Yes | Yes |
| 5 ORANGE | Yes | Yes | Yes |
| 6 MANGO | No | Yes | Yes |
| 7 PEACH | No | Yes | Yes |
| 8 TOMATO | No | Yes | Yes |
| 9 YAM | No | No | No |
| 10 ABALONE | No | No | No |
| 11 BEEF | No | No | No |
| 12 CHICKEN | No | No | No |
| 13 MACKEREL | No | No | No |
| 14 PORK | No | No | No |
| 15 OCTOPUS AND/OR SQUID | No | No | No |
| 16 SALMON AND/OR SALMON ROE | No | No | No |
| 17 MATSUTAKE MUSHROOM | No | No | No |
| 18 GELATINE | No | No | No |
| 19 BUCKWHEAT AND THEIR PRODUCTS | No | No | No |



GENERAL INFORMATION

| | |
|-------------------------------|--|
| PACKING | Bulk |
| <u>Primary packaging</u> | Aluminium foil bag (oxygen absorber inside) |
| <u>Secondary packaging</u> | Corrugated carton (glue seal) |
| STORAGE LIFE | 24 months from production date. |
| RECOMMENDED STORAGE CONDITION | Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided |
| TRANSPORT | Dry, clean |
| COUNTRY OF ORIGIN | Thailand |

QUALITY / SAFETY SYSTEM

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

CALIFORNIA PROPOSITION 65

This product specification does not conform with the California Proposition 65.