Specifications and Food Safety

This is to certify that the Product (A) has been tested and approved. All ingredients used in the formula for this Product (A) are food grade and fit for human consumption. All analyses performed correspond to the guidelines of the Codex Alimentarius. Concerning the results of the analytical tests, the raw material specification and application instructions, the product is produced in accordance and conforms to the US, Canadian and European Food Law Legislation. To the best of our knowledge and belief the above product does not contain genetically engineered ingredients or carrier sources.



Document version v9

Released 10-2024

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(A) Product:

Fresh Blends® - FB3 Organic Strawberry US

Item code#: FB3-07333

EAN13: 855 994 007 333 6 UPC 12: 855 994 007 333 GTIN 14: 00 855 994 007 333

Packaging: 1 x 7.57 liters (2 gal) per case (FB3 Aseptic Bag-in-Box with dual sealed peristaltic pump)

Place of Origin: United States of America

Manufactured for Fresh Blends North America, Inc. Delray Beach, FL 33445 USA, +1 (561) 765-8200

HTS Code: 21069098490

Frozen Storage:Maintain Frozen, Temperature Range:-23°C > -18°C / -10°F > 0°FRefrigerated Storage:Maintain Refrigerated, Temperature Range:1°C > 4°C / 35°F > 39°F

Product Use: For optimal quality, use within 45 days upon removal of hermetic seals.

Closed/Open run concurrent. "Opened" defined as: once the foil seals are removed.

DO NOT STORE AMBIENT

This product has been thermally processed and packaged under sterile conditions, "aseptic".

Handling: FRAGILE CONTENTS, HANDLE WITH CARE. AVOID CRUSHING OR DROPPING.

Handling Disclaimer: Please note that any goods or products purchased from the manufacturer must be handled with care and in accordance with the manufacturer's instructions. Any damage caused to the goods due to improper handling, storage, or use will not be the responsibility of the manufacturer and cannot be billed back, disputed, and/or charged back to the manufacturer. It is the distributor/buyer's responsibility to ensure that the goods are properly handled and maintained to prevent any damage or loss. The manufacturer will not be liable for any damages resulting from the distributor/buyer's negligence or misuse of the goods. Please handle all products with care and use them as intended to avoid any damage.

Concentration: As per instruction

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(B) Ingredients and nutrition:

Legal name of the food:

Organic Strawberry Preparation for Beverages



Nutrition Facts		
	Average amount and quantity per 100	
Energy	kJ	327
Calories	cal	76
Calories from Fat	cal	1.8
Total Fat	g	0.2
Saturated Fat	g	0
Trans Fat	g	0
Cholesterol	mg	0
Total Carbohydrates	g	18.6
Dietary Fiber	g	1.6
Sugars	g	15.9
includes added Sugars	g	0
Protein	g	0.4
Potassium	mg	198
Sodium	mg	11
Salt	g	0.03
Caffeine	mg	0.0
Iron	mg	0.4
Calcium	mg	13
Vitamin D	mg	0.4

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Ingredients: Organic Strawberry Puree, Water, Organic Apple Juice Concentrate, Organic Apple Fiber, Organic Vegetable Juice Concentrate (color), Natural Flavor, Pectin, Xanthan Gum.

Allergen statement:

For Allergens see ingredients in BOLD. May contain traces of Peanuts (Legumes), Tree Nuts, Dairy, Eggs

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Organic certified: Certified Organic by Quality Assurance International

Kosher certified: OU
Preservative free: Yes
No artificial ingredients: Yes
Plant based: Yes

Non-GMO: Not certified. Halal: Not certified

Vegan: NO

Gluten free: Not certified.

Dairy free: Yes

The Product (A) does not contain any of the following substances: Sulfites, Benzoic Acid, Sorbic Acid, Antioxidants (including BHA, BHT or TBHQ), Lead, Cadmium, Arsenic, Tin or any toxins.

This ingredient list is issued to the best of our knowledge to ensure that the above product is in accordance with your country's legislation, please obtain final confirmation from your local authorities.

The nutrients in our products are calculated on a theoretical basis from available reference data. These values, especially for natural products, can vary in their composition from batch to batch. This information is provided without warranty, either express or implied, regarding its correctness or accuracy.

Fresh Blends North America has reviewed the above product and based on current ingredient information provided to us by our suppliers, can confirm that the material in question **does not contain** materials that would trigger labeling as a genetically modified food under Regulations (EC) 1829/2003 and 1830/2003.

Standards of analytical laboratory data, during and after production at lab:

% TDS (Total Dissolved Solids) Conforms to specs. (Refractometer 20 C)

PH: Conforms to specs. (PH Meter)

Heavy Metals: Conforms with the legal requirements of EU and UK regulations; The Contaminants in Food

(England) Regulations 2013 and EU COMMISSION REGULATION (EC) No 1881/2006

Standards of Micro-Biological Parameters: *

Regular microbiological tests after filling assure clean products.

 Total viable :
 < 1/g</td>

 E.coli:
 0

 Yeast & mold:
 < 1/g</td>

 St. aureus:
 < 1/g</td>

 Aerobic count:
 0

*CFU Per Gram



