

**General Information**

<b>Product Name</b>	Juice Press Water Extracted Prune Juice
<b>Legal Name</b>	Water Extracted Prune Juice
<b>Net Quantity</b>	1 Litre e
<b>Number of Servings</b>	5 x 200ml
<b>Supplier</b>	Produced by Mulrines UK: Mulrines, 11 Mill Avenue, Sion Mills, Northern Ireland EU: Mulrines, PO Box 30, Donegal, Ireland
<b>Specification Contact</b>	Elaine McLaughlin Phone: +353 74 9189869 Email: <a href="mailto:emclaughlin@mulrines.ie">emclaughlin@mulrines.ie</a>
<b>Ingredients declaration</b>	Water Extracted Prune Juice
<b>Appearance</b>	Dark golden brown liquid
<b>Aroma</b>	Prune with no off taints
<b>Texture</b>	Liquid, slightly viscous
<b>Flavour</b>	Prunes

**Recipe Information**

Ingredient	Grade/Specification	Source
Prune Juice Concentrate	70° Brix ± 1.0°. Brown viscous liquid with a distinctive prune aroma and an acidic yet sweet prune flavour.	Approved Supplier
Water	Mains supplied potable water. Complies with all national and EU standards.	Donegal County Council

**Nutrition Information as per packaging**

Typical Values	per 100ml	per 200ml Serving
Energy	336kJ 79kcal	672kJ 158kcal
Fat	<0.5g	<0.5g
of which saturates	<0.1g	<0.1g
Carbohydrate	19.2g	39g
of which sugars	17.6g	35g
Protein	0.5g	1.0g
Salt	0.02g	0.03g

## Additional non-label nutrition information

Typical Values	per 100ml
Fibre	<0.5g

## Reference Intake Information (not declared on pack)

	Reference Intake	Per 200ml	%RI
Energy	8400kJ/2000kcal	672kJ/158kcal	8%
Fat	70g	<0.5g	<1%
Saturates	20g	<0.1g	<1%
Sugar	90g	35g	39%
Salt	6g	0.03g	1%

## Allergen Information

This product is manufactured in an allergen-free facility. It does not contain allergens stipulated in the Food Information for Consumers Regulation (EU 1169/2011)\* or other known allergens.

\*Cereals containing gluten, crustaceans and products thereof, eggs and products thereof, fish and products thereof, peanuts and products thereof, soybeans and products thereof, milk and products thereof, nuts, celery and products thereof, mustard and products thereof, sesame seeds and products thereof, sulphur dioxide and sulphites, lupin and products thereof, molluscs and products thereof.

## Free From

This product is free from allergens, artificial flavours, artificial colours, sweeteners, benzoates, glycyrrhizinic acid or its ammonium salt, caffeine, phytosterols, phytosterol esters, phytostanols, phytostanol esters, yeast, hydrogenated oils, palm oil and MSG.

## Additives and Sweeteners

This product is free from additives.

This product does not contain sweeteners.

## Legally Required Statements

None

## Dietary Information

This product is suitable for vegetarians, lacto-ovo vegetarians and vegans. The product is not suitable for Halal or Kosher diets.

## GMO Statement

This product does not contain GMOs or ingredients derived from GMO material.

## Novel Materials

This product does not contain novel materials or ingredients derived from novel ingredients.

## Ionising Radiation

This product is not subjected to ionising radiation, nor does it contain ingredients which have been subjected to ionising radiation.

## Storage Instructions

Store in a cool, dry place. Once opened refrigerate & consume within 4 days. Best Before End: see top of carton.

## Durability, Product Coding and Traceability

Shelf Life from manufacture	12 months from date of production
Date and batch coding as shown on packaging by example	MAR 24 41023 04:20 L3R Mar 24 – Best before Date, 4 – 4 <sup>th</sup> day of week, 10 – 10 <sup>th</sup> week of year, 23 – year 2023, Time: 04:20, Machine Identity- L3R

## Packaging Specification

Primary Packaging	1L Elopak carton, multilayer-type paperboard laminated with aluminium and coated with polyethylene on both sides Cap – pure twist cap, HDPE
Secondary Packaging	Corrugated outer tray
Tertiary Packaging	Wooden pallet Pallet wrap

## Quantity Control

Nominal Quantity	Average
Declared Quantity	1 Litre
E Mark	Yes
Text height	Minimum 6mm

<b>E Mark height</b>	Minimum 3mm
<b>Drained Weight</b>	n/a

## Quality Control

Parameter	Target Value	Tolerance ±	Frequency
<b>Brix</b>	18.5°	0.1°	Hourly
<b>Density</b>	1.077	n/a	Per batch
<b>Temperature</b>	<25°C	n/a	Hourly
<b>Weight</b>	1112g	5g	Hourly

## Laboratory Control

Test	Target	Method	Frequency
<b>Yeasts and Moulds</b>	<1 cfu/ml	Pour plate	Hourly
<b>Lactic Acid Bacteria</b>	<1 cfu/ml	Pour plate	Per batch
<b>TVC</b>	<1 cfu/ml	Pour plate	Hourly
<b>Coliforms</b>	absent	Pour plate	Hourly

Note: Please refer to HACCP documentation for treatment/processing details

### Specification Approval

**Signed:** Elaine McLaughlin

**Position:** NPD and Specification Technologist

**Date:** 29/05/2023