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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name DVG PASSIONFRUIT

Kerry Code 20733331

Product Description Authentic tangy passionfruit base with added natural flavourings

INGREDIENT LISTING

Water, Sugar, Passionfruit juice from concentrate (16%), Lime juice from concentrate (3%), Acidity regulators (Citric acid, Ascorbic acid), Natural flavourings, Stabilisers (Xanthan gum), Colour (Lutein)

The ingredient declaration above must be labelled up on the final product to include all declarable data in line with the current Food Labelling Regulations, as amended.

USAGE / APPLICATION INFORMATION

Mix 100ml of DVG Passionfruit, 50ml Spirit, 10ml Citrus and 190g ice.

For use in beverages

PHYSICAL & CHEMICAL PARAMETERS

Test	Min	Target	Max	Units	Method
Titrateable Acidity	0.91	1.05	1.11	%	
Brix	27.64	29.13	31.64	°Bx	
pH	2.92	2.95	3.32	PH	
Density	1.030	1.130	1.230		
Yeasts & Moulds		<1 CFU/ ml		CFU/ ml	Incubation 2-3 days at 30°C and subsequent sowing in plate with OSA (Orange Serum Agar). Official Method IFU n°2
Yeasts		No detected/ ml		CFU/ ml	Quick Release - Complementary analysis to traditional plate seeding - Internal lab
Moulds		No detected/ ml		CFU/ ml	Quick Release - Complementary analysis to traditional plate seeding - Internal lab
Acidophilus Bacteria		No detected/ ml		CFU/ ml	Quick Release - Complementary analysis to traditional plate seeding - Internal lab

Kerry Code 20733331
Spec Version: 004
Spec Status: Commercialised Kerry Approved

ABRODERICK1

Issue date: 3/31/2023
Revision Date: 31/03/2023
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ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present on Line? Yes/No	Present on Site? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	No		Yes	No
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		No	No
Fish and products thereof	No		No	No
Soybeans and products thereof	No		No	No
Milk and products thereof (including lactose)	No		Yes	Yes
Celery and products thereof	No		Yes	No
Mustard and products thereof	No		No	No
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	No		Yes	Yes
<p>Conforms to Regulation (EU) 1169/2011 annex II as amended.</p> <p>(1) Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;</p> <p>(2) Cereals containing gluten. namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(*); (b) wheat based maltodextrins(*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;</p> <p>(*) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.</p>				

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	Yes	
Vegan	Yes	
Coeliac <100ppm gluten (by calculation)	Yes	
Coeliac <20ppm gluten (by calculation)	Yes	
	Suitable / Not Suitable	
Kosher	Suitable	
Halal	Suitable	
Organic	Not Suitable	

*The suitability assessments above are based on the raw materials used in the product

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy in kJ	506.8	kJ / 100 g
Energy in kcal	119.3	kcal / 100 g
Fat	0.0	g / 100 g
Saturated fat	0.0	g / 100 g
Monounsaturated fat	0.0	g / 100 g
Polyunsaturated fat	0.0	g / 100 g
Total carbohydrates	29.7	g / 100 g
Available carbohydrates	29.5	g / 100 g
Carbohydrates as sugars	27.7	g / 100 g
Carbohydrates as starch	0.1	g / 100 g
Fibre	0.1	g / 100 g
Protein	0.2	g / 100 g
Salt (NaCl)	0.0	g / 100 g
Sodium	0.7	mg / 100 g
Moisture	70.1	g / 100 g
Ash	0.1	g / 100 g
Ethanol (alcohol)	0.0	g / 100 g
Data Source		
Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.		

GENETICALLY MODIFIED MATERIALS	
Does the product require labelling as genetically modified under current EU Labelling Regulations?	No

IONISING RADIATION	
Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?	No

RECOMMENDED SHELF-LIFE & STORAGE	
Transport & Storage Conditions:	Ambient transportation Store in cool, clean dry warehousing
Shelf life (original package):	270 days

PACKAGING

Pack Size (Net)	1L
No. of packs per outer case	10
No. of units per pallet	700
Pack Type Inner	Carton
Pack Type Outer	Cardboard Case
Pallet Type	Euro Pallet

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which may be experienced for short periods during the storage and distribution of the product.

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION

This specification has been approved by Kerry
Regulatory & Scientific Affairs

Authorised on behalf of Customer

Signature/Stamp



Date 31-Mar-2023

Date

Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.