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Technical Data Sheet

Pfirsich P. (18148) Peach P. (18148)

PRODUCT INFORMATION

Latin name Prunus persica

Part Used Fruit
Origin Poland

Composition 100 % Peach Powder

Carrier / Colorants / Additives None

Production method Freeze Drying and milling

Fruit concentration 8:1

Additional Information The product is prone to solidification.

ITEM	SPECIFICATION	METHOD
Appearance	Powder	Visual
Color	Typical of Peach	Visual
Odor & Taste	Typical of Peach, without any	Organoleptic
Screening	≥ 95 % < 1.0 mm	/
Loss on Drying	≤ 5.0 %	/

STATEMENTS

Food Quality and Safety According to Reg. (EC) 178/2002

Hygiene of foodstuffs In compliance with Reg. (EC) 852/2004

Hazard Not dangerous in accordance with EU regulation (EC) No 1272/2008

Contaminants According to Reg. (EC) 2023/915 for food supplements
Pesticides According to Reg. (EC) 396/2005 and amendments

Microbiology Bacterial Count: TAMC-Bacteria <100,000 cfu/g, TYMC <1,000 cfu/g, Salmonella negative/25g, E. Coli

GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

ETO ETO free Vegan Vegan

Irradiation No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments

BSE/TSE Risk Free BSE/TSE

Allergen status No allergens requiring labeling according to Reg. (EC) 1169/2011

Nanomaterials Absent According to Reg. (EC) 1169/2011

Titanium dioxide Absent According to Reg. (EC)

Packaging According to Reg. (EC) 1935/2004 and Nr. 10/2011 and amendments

STORAGE AND HANDLING

Storage Store in a well-closed container away from moisture and direct sunlight

Shelf Life 2 years if sealed and properly stored

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All above information according to the manufacturer

Disclaime

1 DS Pfirsich P. (18148)

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