

PRODUCT DATA SHEET – CASHEW APPLE PURÉE (FROZEN)

1. Product Identification

- **Product Name:** Frozen Cashew Apple Purée (Pasteurized)
- **Origin:** Brazil
- **Produced for and imported by:** Eurobras GmbH, Switzerland

2. Composition

- **Ingredients:** 100% Cashew Apple pulp
- **Additives / Preservatives:** None
- **Allergens:** Cashew Apple pulp is non-allergenic; equipment is protein-tested to prevent cross-contamination with cashew nuts.

3. Physical & Sensory Characteristics

- **Appearance:** Smooth, homogeneous purée
- **Color:** Light yellow, typical of ripe cashew fruit
- **Taste / Aroma:** Sweet and slightly astringent, characteristic of cashew

4. Packaging & Formats

- **Standard Packaging:** Vacuum-sealed PE bags
- **Sizes:** Available in practical foodservice cartons and industrial bulk formats:
 - **Cubes:** 3 × 3 kg, 9 × 1 kg, 10 × 400 g
 - **Sachets:** 15 × 400 g, 60 × 100 g, 12 × 500 g, 12 × 1 kg
 - **Bulk:** 185 kg drum
- **Custom Packaging:** Available on request
- **White Labelling:** Available on request

5. Storage & Shelf Life

- **Storage Temperature:** Keep frozen at -18 °C or below
- **Shelf Life:** 24 months from production when stored at -18 °C in original packaging

6. Certifications

- **Producer:**
 - EU Organic (Euro Leaf)
 - FSSC 22000 (Certified by DNV)
- **Product:**
 - Kosher Certified,
 - Halal Certified

7. Technical Specifications (Typical Values)

The values provided are based on typical analyses and serve as a general product specification. A current laboratory certificate is provided for each batch delivered.

Microbiological

In compliance with EU food safety regulations (EC 2073/2005). Regularly monitored to ensure hygiene and product safety.

Parameter	Unit	Result	EU Reference
E. coli	MPN/g	< 10	≤ 10 CFU/g
Salmonella spp.	/25 g	Absent	Absent in 25 g
Listeria monocytogenes	/25 g	Absent	Absent in 25 g
Yeasts & Moulds	CFU/g	≤ 10 ³	≤ 10 ³ CFU/g

Physicochemical

Typical values based on regular laboratory analyses. Natural variation may occur depending on harvest and variety.

Parameter	Unit	Result
pH	-	≥ 3.8
Brix (soluble solids)	°Bx	≥ 10
Acidity (as citric acid)	g/100 g	0.18 – 0.45
Total Solids	g/100 g	≥ 10.5

Residues & Contaminants

Compliant with EU limits for pesticide and heavy metal residues (EC 396/2005 & EU 2023/915). Regularly tested by accredited laboratories.

Parameter	Unit	Result	EU Reference
Pesticide and Heavy Metal Residues	mg/kg	All tested compounds < LOQ (within EU limits)	EC 396/2005 & EU 2023/915

8. Nutritional Values (per 100g)

Slight variations may occur due to natural fruit-composition.

Nutrient	Value (per 100g)
Energy	75 kJ / 18 kcal
Fat	0 g
of which saturates	0 g
Carbohydrates	3.3 g
of which sugars	3.1 g
Protein	0.3 g
Salt	0 g

No added sugar. Contains only naturally occurring sugars from fruit.