SPECYFICATION OF THE PRODUCT
DEHYDRATED RED BEETROOT CUBES 10X10X2mm

Remolacha deshid. cubos	L-4038

The date of exposure: 10th of January

1. Product	Dehydrated red beetroot cubes
2. Country of origin	POLAND
3. Product description	Product made of the fresh vegetables in one variety, subjected to suitable technological operations and dried to secure their durability.
4. Botanical name	Beta Vulgaris L.
5. Cut size/ granulometry	Cubes
5. Requirements for product	**Microbiological**
	Total aerobic mesophiles: Not more than 100 000/g
	Coliforms: Not more than 100/g
	Escheriechia coli: Not more than 10/g
	Moulds and Yeast: Not more than 100/g
	Salmonella: Not present in 25g
	Chemical/ physical
	Humidity: max 6.0%
	Dust not dissolved in 10% HCL: max 0,30%
	Inclusion of burned parts: max 1%
	Bulk density: ~300g/l
	Organoleptical
	Look and colour: Homogenous shape, reed to deep red colour, without burned parts.
	Odour: Typical for dehydrated red beetroot, without another odors.
	Flavour: Typical for dehydrated red beetroot, without another flavors.
	Allergens
	Product does not contain allergens. On the production plant are being used: celery and product thereof. Traces of the above mentioned allergens may be found in the product. Detailed allergen information is specified in the Alba list, which is an integral part of this specification.
6. Product is GMO FREE, NON GMO	
7. Packaging	paper bag + polyethylene inner bag. The packaging material conforms to the Regulations (EC) and is inoffensive when in contact with food.
8. Storage condition	Keep in a dry place at a temperature below 25⁰C.
9. Date of usefulness to consumption	30 months
10. Drying method	Bend drying machine, drying with hot air, before drying red beetroot is cleaned and washed many times, stones and other dirts are separated. The material is cut and blanched before dehydration.

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