


 Europastrasse 15 -
 5734 - Reinach AG
 Switzerland

CUSTOMER : TNUVA - CENTRAL COOP FOR THE MARK

REFERENCE : TNU85876

Y/REF. : 10500074

Apple Pie Preparation Diet Kosher Mehadrin

VERSION : 4

Batch:	40027055	Production Date:	24-Jul-2025	Shelf Life:	20-Jan-2026
		Customer Sales Order:	450023557		

Container:	209403 40027055-1	Container seals:	147650		
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	Result	Min.	Target	Max.	Unit
Physical-Chemical Results					
Brix	17.8	15	17	19	°
Consistency	7.2	5	7.5	10	Bostwick - cm,60s,20°C
Fruit Residual One-sieve	22.0		X		%
pH	3.7	3.6	3.8	4.0	
Water activity	0.98		0.98		25°C
Sensory Analysis					
Appearance	passed				
Microbiological Results					
Moulds	COMPLIANT		Absence in 100g		
Total Count at 30°C	COMPLIANT		< 1*10^3 CFU/g		
Yeast	COMPLIANT		Absence in 100g		

Analysis of pathogenic microorganisms is realized according to a periodic analysis plan.

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CUSTOMER : TNUVA - CENTRAL COOP FOR THE MARK

REFERENCE : TNU86664

Y/REF. : 10500073

Caramelized Pineapple Prep Diet Kosher Mehadrin

VERSION : 4

Batch: 40026642	Production Date: 21-Jul-2025	Shelf Life: 17-Jan-2026
	Customer Sales Order: 450023557	

Container: 209159 40026642-1	Container seals: 147704
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	Result	Min.	Specification Target	Max.	Unit
Physical-Chemical Results					
Brix	17.0	15	17	19	°
Consistency	6.0	5	7.5	10	Bostwick - cm,60s,20°C
Fruit Residual One-sieve	10.6		X		%
pH	3.9	3.7	3.9	4.1	
Water activity	0.983		0.983		25°C
Sensory Analysis					
Appearance	passed				
Microbiological Results					
Moulds	COMPLIANT		Absence in 100g		
Total Count at 30°C	COMPLIANT		< 1*10^3 CFU/g		
Yeast	COMPLIANT		Absence in 100g		

Analysis of pathogenic microorganisms is realized according to a periodic analysis plan.

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