



CUSTOMER : TNUVA - CENTRAL COOP FOR THE MARK

REFERENCE : TNU85876

VERSION : 4

Y/REF. : 10500074

Apple Pie Preparation Diet Kosher Mehadrin

 Batch: **40027055**

Production Date: 24-Jul-2025

Shelf Life: 20-Jan-2026

Customer Sales Order: 450023557

 Container: 209403
 40027055-1

Container seals: 147650

	Result	Min.	Specification 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.

 Frulact Switzerland AG
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ORIGINAL

CUSTOMER : TNUVA - CENTRAL COOP FOR THE MARK

REFERENCE : TNU86664

VERSION : 4

Y/REF. : 10500073

Caramelized Pineapple Prep Diet Kosher Mehadrin

Batch: 40026642

Production Date: 21-Jul-2025

Shelf Life: 17-Jan-2026

Customer Sales Order: 450023557

Container: 209159
40026642-1

Container seals: 147704

	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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