

Product Type	PRIMEJACK - Dried young jackfruit // Minced (8mm)	
Product Code	101201710115 /101201710215	
Country of origin	Uganda or Kenya	
Physical attributes	Net weight:	15 kg
	Cutting size jackfruit	8 mm
	AW	≤0.6
	Moisture	>5.0 <8.0
	Rehydration ratio	1:6 - 1:9 (see bottom of next page for rehydration process)
	Excretion	In 1:6 rehydration ER may not exceed 15%
	Product is run through a metal detector (ferro)	
Chemical attributes	Salinity (as NaCl)	0.05% - 0.1% w/v
	pH (before drying)	4.0 - 5.0
Microbiological attributes	Total plate count	<500.000 cfu/g
	Yeast and Moulds	<1.000 cfu/gr
	E. Coli	Absent in 1g
	Salmonella	Absent in 25g
	Listeria	Absent in 1g
Organoleptic parameters	Colour	Off white to light brown greyish
	Smell	Characteristic to dried jackfruit, no offnote
	Foreign matter	All other pieces except jackfruit: NONE e.g.: extraneous vegetable matter, insects, hair, metals, stones
Product ingredient declaration	Young Jackfruit	Uganda
	Salt (NaCl)	Uganda
Packaging	Blue PE bag	
Shelf life	6 months minimum (full shelf life being established)	
Storage conditions	Store in dry dark place	Ambient
Allergens	Indication for allergens: NONE OF THE FOLLOWING ARE PRESENT 1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrids 2. Crustaceans and shellfish-based products 3. Eggs and Egg-Based Products 4. Fish and fish-based products 5. Groundnuts and gn-based products 6. Soy and soy-based products 7. Milk and milk-based products (incl lactose)	8. Nuts and products based on nuts: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts 9. Celery and Celery-Based Products 10. Mustard and Mustard-Based Products 11. Sesame seeds and products based on sesame seeds 12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l expressed in SO2 13. Lupine and products based on lupine 14. Molluscs and mollusc-based products

GMO	Does not contain any GMO material
Labeling	Label contains: product name and code, packaging code, date of production, best before date, Country of origin, Storage Instructions, weight, Manufacturer's Address
General product information	- For use in food products - Not for retail use - After rehydration store cool (4°C), max 48 hours
Certificates	FSSC 22000 (both production facilities in UG and KE)
Nutritional information	Nutritional value, presence per 100 g Energy 920 kJ Energy 223 kcal Fat 2.59 g -SAFA 0.94 g -MUFA 0.46 g -PUFA 1.19 g Trans-fatty acids < 0.003 g Carbohydrates 9.7 g Sugar 9.6 g Fibre 56.8 g Protein 11.8 g Salt 1.7 g pH 5.04 aW 0.382

Procedures for rehydrating Prime Jack dried jackfruit:

1. Weigh the desired amount of dehydrated jackfruit into a suitably sized clean, water-tight, food-safe container
2. Add 8 times the weight of of water to the dried jackfruit and stir briefly
3. Let the mixture sit for a few minutes (at room temperature) to enable the rehydration process)
4. There may be a small amount of free liquid after the rehydration process - this should be used with the rehydrated jackfruit as part of the overall recipe
5. NOTE:
 - a. Hydration times will vary based on room and water temperature (generally the warmer the temperature, the faster the rehydration time)
 - b. Gentle stirring can also speed up the hydration process (be careful not to break up the pieces of jackfruit during this process)
 - c. If the jackfruit is going to be used in a 'wet' recipe (eg sauce), then the hydration process can be undertaken as part of the overall recipe creation)
 - d. Dried jackfruit absorbs flavours and colours very well, these can be incorporated into the rehydration liquid if desired