

<b>Product type</b>	<b>Dried young jackfruit // Diced</b>	
<b>Product Code</b>	<b>102201610212 / 102201610112</b>	
Country of origin	Kenya or Uganda	
Physical attributes	Net weight:	12 KG
	Cutting size of raw jackfruit	10mmX10mmX2mm
	aW	≤0.6
	Moisture	>5.0 <8.0
	Rehydration ratio	1:5-1:7 <sup>1</sup>
	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 /gr
	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, not musty
	Foreign matter	All other pieces except jackfruit: NONE e.g.: extraneous vegetable matter, insects, hair, metals, stones
Product ingredient declaration	Young jackfruit	Uganda or Kenya
	Salt (NaCl)	Uganda or Kenya
Packaging	Blue PE bag	
Shelf life	6 months	
Storage conditions	Store in dry dark place	Ambient
Allergens	<p>Indication for allergens: NONE OF THE FOLLOWING ARE PRESENT</p> <ol style="list-style-type: none"> <li>1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrids</li> <li>2. Crustaceans and shellfish-based products</li> <li>3. Eggs and Egg-Based Products</li> <li>4. Fish and fish-based products</li> <li>5. Groundnuts and gn-based products</li> <li>6. Soy and soy-based products</li> <li>7. Milk and milk-based products (incl lactose)</li> </ol>	<ol style="list-style-type: none"> <li>8. Nuts and products based on nuts: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts</li> <li>9. Celery and Celery-Based Products</li> <li>10. Mustard and Mustard-Based Products</li> <li>11. Sesame seeds and products based on sesame seeds</li> <li>12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l expressed in SO<sub>2</sub></li> <li>13. Lupine and products based on lupine</li> <li>14. Molluscs and mollusc-based products</li> </ol>

<sup>1</sup>See bottom of the last page for the rehydration ratio [measurement method](#) used.

GMO	Does not contain any GMO material
Labelling	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	FSSC22000 (both production facilities in UG and KE)
Nutritional information <sup>2</sup>	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 determining Rehydration Ratio (RR) of a batch**

1. Pick a representative sample of a batch of dried jackfruit
2. In a cylinder measure 50 g of dried jackfruit sample (Weight of DJF), and add 750g of pure water at ambient temperature
3. Let it sit for 12 hours at room temperature
4. Put the cylinder over a sieve, and freely drain the excess water for 5 minutes
5. Measure the weight of jack fruit after draining excess water. This is the Weight of Rehydrated JF (RJF).
- f. Calculate; 
$$\frac{\text{Weight RJF} - \text{Weight of DJF}}{\text{Weight DJF}} = \text{rehydration ratio(RR)}$$

---

<sup>2</sup> due to the organic nature of the product nutritional values can deviate