SILK FOODS CEYLON

TECHNICAL PRODUCT SPECIFICATION

Company Information

Manufacturer	Silk Foods Ceylon (Pvt) Ltd
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Document Information

Document No.	SFC/SPEC/DRK-PASS/2026/01
Product Name	Passion Fruit Drink
Version	2026 V1.1
Date of Issue	31 May 2026
Revision	2026 V1.1
Revision Date	31 May 2026
Operation	Manufacturing — full in-house process per the QA-approved Process Flow Master Document

1. Product Description

Passion Fruit Drink is produced from selected *Passiflora edulis Sims* of Sri Lankan origin, prepared under FSSC 22000 / HACCP / GMP conditions. Product is hygienically processed, retort-sterilised or aseptically packed where applicable, and contains no preservatives or artificial additives unless declared on the label.

2. Intended Use

Passion Fruit Drink is intended for use as a ready-to-cook or ready-to-eat plant-based food ingredient — culinary, food-service, and food-manufacturing applications. Suitable for vegan, vegetarian and plant-based diets.

3. Ingredient Declaration

100 % Passion Fruit Drink (*Passiflora edulis Sims*)

4. Allergen Declaration

Free from all 14 major allergens declared under EU Regulation 1169/2011 unless explicitly declared on the label.

5. Nutritional Information (Per 100 g)

Nutrient	Amount per 100 g
energy (kcal)	52
energy (kJ)	218
carbohydrate (g)	12.5
of which total sugars (g)	11.5
dietary fibre (g)	0.3
protein (g)	0.4
total fat (g)	0.1
of which saturated fa (g)	0
trans fatty acids (g)	0
sodium (mg)	5

6. Physical Specifications (Sensory / Organoleptic)

Parameter	Specification
Appearance	Lightly pulped juice
Colour	Golden-yellow
Odour	Fresh, tropical
Taste	Sweet-tart, characteristic
Texture	Characteristic of the product

7. Chemical Specifications

Parameter	Specification	Method
pH (at 25 °C)	Product-specific	AOAC 981.12
Net Weight (drained)	Per label	—
Brine Strength (where applicable)	Per spec	—
Pesticide Residues	Compliant with EU 396/2005	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

8. Microbiological Criteria

Parameter	Limit	Method
Aerobic Plate Count	≤ 1×10^4 CFU/g (EU 2073/2005 (process hygiene))	ISO 4833-1:2013 (Amd 1:2022)
Yeast & Mould	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 21527-2:2008
Total Coliforms	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 4832:2006
Escherichia coli	Absent / g (EU 2073/2005 (food safety))	ISO 7251:2005 (Amd 1:2023)
Salmonella spp.	Absent / 25 g (EU 2073/2005 (food safety))	ISO 6579-1:2017 / Amd 1:2020
Staphylococcus aureus	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 6888-1:2021 (Amd 1:2023)
Listeria monocytogenes	Absent / 25 g (EU 2073/2005 (food safety))	ISO 11290-1:2017
Bacillus cereus	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 7932:2004 (Amd 1:2020)

9. Heavy Metal Limits

Parameter	Limit	Method
Lead (Pb)	≤ 0.1 mg/kg (EU 2023/915 (food default))	ICP-MS per AOAC 999.10 / EPA 6020B
Cadmium (Cd)	≤ 0.05 mg/kg (EU 2023/915)	ICP-MS per AOAC 999.10 / EPA 6020B
Arsenic (As)	≤ 0.1 mg/kg (Codex CXS 193-1995)	ICP-MS per AOAC 999.10 / EPA 6020B
Mercury (Hg)	≤ 0.05 mg/kg (Codex CXS 193-1995)	CV-AAS per AOAC 977.15 / EPA 7473

10. Mycotoxin Limits

Parameter	Limit	Method
Aflatoxin B1	≤ 2 µg/kg (EU 1881/2006 (RTE foods / bars))	HPLC-FLD per AOAC 991.31
Aflatoxin Total	≤ 4 µg/kg (EU 1881/2006 (RTE foods / bars))	HPLC-FLD per AOAC 991.31
Ochratoxin A	≤ 3 µg/kg (EU 1881/2006 (RTE foods / bars))	HPLC-FLD per AOAC 2000.03

11. Pesticide Residues

Parameter	Limit	Method
Total Pesticide Residue (multi-residue scan)	Within EU Regulation (EC) 396/2005 MRL limits	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

12. Shelf Life & Storage

Shelf Life: 24 months from date of manufacture (retort-sterilised).

After Opening: Refrigerate after opening; consume within 3 days.

Storage Conditions:

- Store in a cool, dry place at ambient temperature (15–25 °C), relative humidity below 65 %.
- Protect from direct sunlight, heat sources, moisture, strong odours and pests.
- Handle using clean, dry, and appropriate utensils to prevent contamination.
- Once opened, reseal tightly and consume within a reasonable period.

13. Packaging

Primary Packaging: Retort pouches / tin-plated cans / glass jars / aseptic Tetra Recart.

Bulk / Secondary Packaging: A10 cans / 3 kg / 5 kg pails. Cartons.

Coding: MFD, EXP, Lot No. printed.

14. Compliance & Standards

Products comply with Sri Lanka Food Act No. 26 of 1980 + Regulations 2026, EU Regulation (EC) 1881/2006 (heavy metal contaminants), EU Regulation (EC) 2073/2005 (microbiological criteria), EU Regulation (EC) 396/2005 (pesticide MRLs), EU Regulation 1169/2011 (Food Information to Consumers), and applicable Codex Alimentarius standards. Products are manufactured under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP-certified facilities.

Authorization

Report Prepared By	Manager Quality Assurance / R&D
Report Approved By	Factory Manager
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