

## TECHNICAL SPECIFICATIONS

Frozen fruit puree, sugar added,  
STRAWBERRY & MINT  
6 x 1 Kg

PRODUCT CODE : 784

Version : C  
Checked by : C.GARNIER  
Quality Control and Food  
Safety Manager

### DESCRIPTION OF THE PRODUCT:

Frozen fruit puree is made by crushing and refining whole fruits selected from homogeneous batches of selected varieties in order to guarantee a typical colour and taste of fresh fruit.

### CONTROLS AND CHARACTERISTICS:

#### TECHNICAL CHARACTERISTICS (check lead on raw material of every batch received)

- Ingredients : fruits 82,9% (strawberry, lemon), invert sugar syrup 17%,  
flavouring: natural extracts of green mint.
- No colorings or preservatives according to the legislation
- Thermic process : flash pasteurisation
- Best before date : 30 months from production date

#### PHYSICO-CHEMICAL CHARACTERISTICS (check lead all along production)

(depending on methods and equipment used )

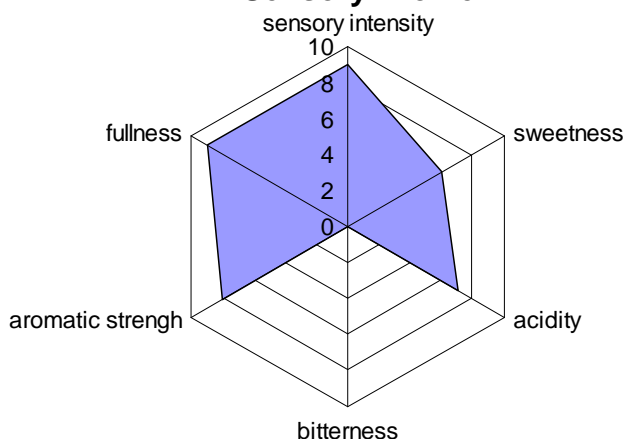
- Brix with the refractometer at 68°F : 20° Brix +/- 1
- Dry extract for information only (+/-1,50%) : 23 %
- pH with pHmeter at 68° F : 3,20 to 3,80
- Moisture (+/-1,40%) : 0,3 g/100g

#### ORGANOLEPTIC CONTROLS (check on every batch by an internal panel)

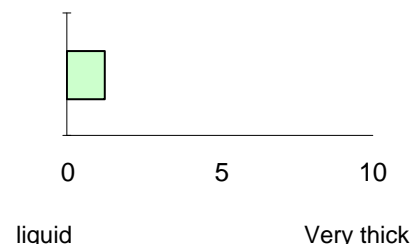
##### Color:



##### Sensory Profile:



##### Viscosity:



#### NUTRITIONAL INFORMATION: (indicative values)

Energy Kcal/100g	Energy Kj/100g	Carbohydrates g/100g	Protein g/100g (+/-2%)	Fat g/100g (+/-2%)	Sodium en mg/ 100g (+/-2,40%)	Saturated factory acids mg/100g	Fiber g/100g (+/-15%)	Complete soluble sugars g/100g (+/-5%)
85	361	21,9	0,5	<0,1	5,6	14	1,2	16,8

#### BACTERIOLOGICAL CHARACTERISTICS: « m » (1 analysis per batch minimum)

##### Methods

- Aerobic micro-organisms at 86°F : < 5 000 by gram 3M-01/1-09/89 pétrifilmFT
- Enterobacterie : < 10 by gram 3M- 01/6-09/97 pétrifilm entero
- E.coli : < 5 by gram 3M-01/8-06/01inc à 44°C prétrilm select E.coli
- Yeasts : < 2 000 by gram NF V 08-059
- Moulds : < 1 500 by gram NF V08-059

## FOOD SAFETY:

- › Allergens: our product contains no allergens according to Directive 2007/68/EC, ANNEXE III.
- › Our raw materials are selected from non -genetically modified organisms and therefore no specific labelling is required in the list of ingredients according to CE 1830/2003 and 1829/2003.
- › The raw materials we select respect European legislation (EC) N°149/2008 and (EC) 396/2005 relating to pesticides and (EC) N°629/2008 relating to heavy metals.
- › Our packaging respects regulation (CE) 1935/2004 related to materials and objects likely to enter into contact with food products and plastic Directive N° 2002/72.
- › Traceability: our Company respects European regulation 178/2002. Our traceability takes into account supplies related to materials and packaging as well as to the transformation and distribution of the finished product.

## QUALITY MANAGEMENT:

HACCP method is implemented on the production site since 1996 and the site is certified ISO 9001 vs 2000 since 2003 and ISO 14001 since 2006.

## PACKAGING AND PALETIZATION :

	CONSUMER UNIT	BOXES
Packaging	1kg Tray covered with a lid Peel-off film	Carton contains 2 layers of 3 trays
Composition	Polypropylene (PP) for food contact Peel-off film is made of plastic complex for food contact	
Net weight	1 000 g minimum	6 000 g minimum
Gross weight	1 065 g +/- 5 g	6 630 g +/- 50 g
Size	250 x 97 x 91 mm, i.e. 0,0022 m <sup>3</sup> (including lid)	295 x 263 x 180 mm, soit 0,01396 m <sup>3</sup>
Traceability	- the best before date (also used as batch number = YYYY/MM/DD + letter) - the packaging time	
Gencod EAN	<b>3 389130 00784 2</b> (EAN 13)	<b>6 3 389130 00784 4</b> (ITF 14)
Storage conditions and transport	Storage at : -18°C (0°F)	

	PALETIZATION
Number cartons per layer	12
Number layers per pallet	10
Number cartons per pallet	120
Number of consumer units per pallet	720
Type and pallet dimensions	EUROP 800 X 1 200 mm
Height of the pallet	1 955 mm

## STORAGE and USE RECOMMENDATIONS

### STORAGE CONDITIONS :

Before defrosting: -18°C ( 0°F)

After defrosting: +2°C/+4°C (+35°F/+39°F)

### DEFROSTING AND USES :

In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original packaging at a temperature between 35°F and 39°F, 24 hours minimum.

If needed you can also defrost the product in its original packaging in bain-marie or at a mild temperature or in a micro-wave oven.

In order to obtain a perfectly homogenous product, Vergers Boiron recommend you, to defrost the whole product and mix it.

After defrosting, this product reacts like a fresh product. Please make sure to keep it in the best possible conditions and use it within a few days after defrosting.

**DO NOT REFREEZE A DEFROSTED PRODUCT**