


## TECHNICAL SPECIFICATION

Frozen Fruit puree with added sugar: Raspberry 1kg

	<b>Frozen Fruit puree with added sugar: Raspberry 1kg</b>	
	<b>Code article :</b> AFR1B0AA0	<b>Version:</b> 3.0 <b>Updated on:</b> 28/03/2019
	<b>EAN 13:</b> 3389133000925	<b>GTIN 14:</b> 63389133000927

### Description:

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.

### Composition:

Ingredients	Quantity (%)	List of selected origins *
Raspberry	85	Serbia Poland
Invert sugar syrup	15	France Belgium

\* Used in variable quantities

### Process:

Thermic treatment	Pasteurization
Metal detection levels	<b>Stainless steel:</b> 2,5 mm
	<b>Non-ferrous:</b> 1,8 mm
	<b>Ferrous:</b> 1,5 mm

### The processing site is certified:

Certification	Yes	No	
FSSC 22000	Yes	IFS	No
ISO 22000	Yes	ISO 9001	No
BRC	No	ISO 14001	No

### Physico chemical characteristics:

	Target value	Tolerance	Unity
Brix	20	+/- 1	° Brix
pH		2.80 - 3.40	
Humidity <i>(For information only)</i>	77.99	+/- 1,5	%

### Organoleptic characteristics:

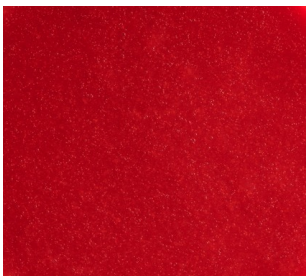
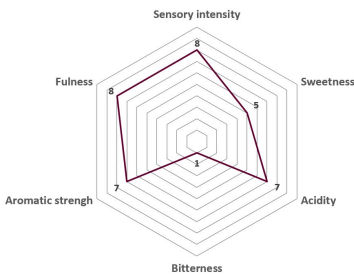
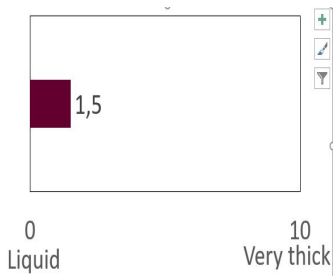
Color:	dark red
Taste:	Acidulated, fresh, intense, persistent aroma. Woody note
Texture:	semi-thick

### BOIRON FRERES

BP 21016 - 26958 Valence Cedex 9 (France)  
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Color <i>(picture not contractual)</i>	Sensory profile	Viscosity
		

#### Microbiological characteristics according to Regulation (EU) N°2073/2005:

	Target value	Unity	Method
Aerobic micro-organism*	< 5000	cfu/g	ISO 4833-1 / -2
Enterobacteria*	< 10	cfu/g	ISO 21258-1 / -2
E. coli	< 5	cfu/g	ISO 16649-1 / -2
Yeasts*	< 1500	cfu/g	ISO 21527-1 ou / -2
Moulds*	< 1500	cfu/g	ISO 21527-1 ou / -2

*Tolerance = 3 x target value*  
*Analysis by an accredited laboratory available on request*

#### Nutritional information according to Regulation (EU) N°1169/2011:

	Value	Unity
Energy	355	kJ
Energy	84	
Fat	0.0	g/100g
Of which saturates	0.0	
Carbohydrates	19.4	
Of which sugars	14.8	
Fiber	1.4	
Protein	0.8	
Salt	0.0	
Sodium	< 5	

*Values available on <http://vn.my-vb.com>*

#### Food diet:

Halal certified product	Yes	Suits to the vegetarian diet	Yes
Kosher certified product	Yes	Suits to the vegan diet	Yes
Kosher Passover certified product	Yes	Suits to the coeliac diet	Yes

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<b>Allergens</b> according to Regulation (EU) N°1169/2011:			
	<b>Presence in the product</b>	<b>Presence on site</b>	<b>Cross contamination</b>
Celery	no	no	no
Crustaceans	no	no	no
Eggs	no	no	no
Fish	no	no	no
Gluten	no	no	no
Lupin	no	no	no
Milk	no	no	no
Molluscs	no	no	no
Mustard	no	no	no
Peanuts	no	no	no
Sesame seeds	no	no	no
Soybeans	no	no	no
Nuts	no	no	no
Sulfites	no	no	no

<b>Regulation:</b> <i>the product respects the regulations</i>	
Microbiology	Regulation (EU) N°2073/2005 related to microbiological criteria for foodstuffs and its amendments
GMO	Product guaranteed without GMO - Respects Regulations (EU) N°1829/2003 and N° 1830/2003 related to traceability and labeling of genetically modified organisms and their amendments
Ionization	Non-ionized product - Respects Directive (EU) N° 1999/2 Council of 22 February 1999 as amended, relating to food and food ingredients treated with ionizing radiation
Radioactivity	Regulation (EU) N° 733/2008 related to imports of agricultural products - < 100Bq
Pesticides	Regulation (EU) N° 396/2005 related to pesticide residues in food and its amendments
Heavy metals	Regulation (EU) N° 1881/2006 laying down maximum levels for certain contaminants in foodstuffs and its amendments
Labelling	Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs
Allergens	Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs
Packaging	Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs
	Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs
	Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments

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<b>Storage and use recommendations:</b>	
Storage conditions	Frozen
Storage temperature	-18 Degree Celsius
Transport temperature	-18°C
Date of minimum durability (in days)	913
DDM print format	YYYY/MM/DD DD/MM/YYYY
Method of defrosting	In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original closed packaging, at 35/+39°F or in bain-marie. In order to obtain a perfectly homogenous product, Les Vergers Boiron recommend you, to defrost the whole product and mix it. Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices
Time of defrosting at +2/+4°C for information	24 Hours
Storage after defrosting in its closed package (in days)	15

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