	<p align="center">TECHNICAL SPECIFICATIONS</p> <p align="center">Frozen BLOOD ORANGE Puree 6 x 1 Kg</p>	<p align="center">PRODUCT CODE : 541</p> <p>Version : A Updated on : 22/09/2016 Checked by : C.GARNIER Food Safety Manager</p>
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Starting from date of minimum durability : 2019/03/09

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 :	<i>(check lead on raw material of every batch received)</i>
Ingredient(s)	: 100% Blood orange
Origin(s)	: Italy, Morocco
No colorings and preservatives according to the legislation.	
Thermic process	: flash pasteurisation
Date of minimum durability	: 30 months from production date

PHYSICO-CHEMICAL CHARACTERISTICS :	<i>(checked all along the production)</i>
(depending on methods and equipment used)	
Brix with the refractometer at 68°F	: 12°Brix +/-2
Dry extract for information only (+/-1, 50%)	: 12,9%
pH with pHmeter at 68°F	: 3,10 to 3,60

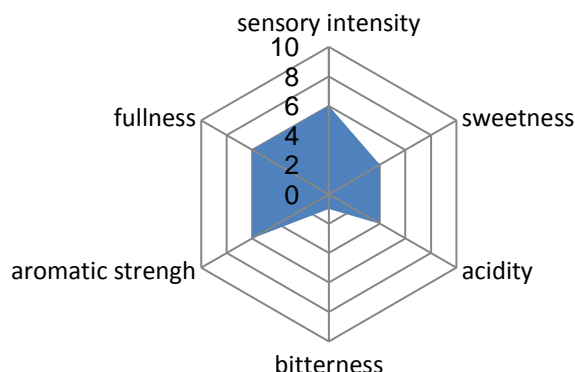
ORGANOLEPTIC CONTROLS :	<i>(check on every batch by an internal panel)</i>
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Color :

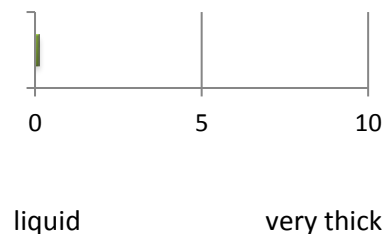


Picture not contractual

Sensory Profile :



Viscosity :



NUTRITIONAL INFORMATION :	<i>(average values per 100g - Calculation according to Reglementation (EU) N°1169/2011)</i>
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Energy in Kj	Energy in Kcal	Fat in g	Of which saturates in g	Carbohydrates in g	Of which sugars in g	Fiber in g	Protein in g	Salt in g
213	50	<0,1	<0,01	11,8	9,8	0	0,7	<0,01

BACTERIOLOGICAL CHARACTERISTICS :	<i>(1 analysis per batch minimum)</i>
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	Standards (m)	Tolerance (3m)*	Methods
Aerobic micro-organisms at 86°F	< 5000 ufc/g	< 15 000 ufc/g	3M-01/1-09/89
Enterobacterie	< 10 ufc/g	< 30 ufc/g	3M-01/6-09/97
Yeasts	< 1500 ufc/g	< 4500 ufc/g	NF V 08-059
Moulds	< 1500 ufc/g	< 4500 ufc/g	NF V 08-059
E.coli	< 5 ufc/g		3M-01/8-06/01 inc à 44°C

* Tolerances according uncertainty analysis,sampling

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FOOD SAFETY

Allergens: our product contains no allergens according to Regulation (EU) N° 1169/2011.

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 are not ionized and respect the European legislation (EC) N°149/2008 and (EC) 396/2005 relating to pesticides and regulation (EC) N°629/2008 relating to heavy metals.

Our packagings respect regulations (CE) 1935/2004 and (UE) N° 10/2011 related to materials and objects intended to come into contact with foodstuff.

Traceability and HACCP: our company respects European regulation 178/2002 and regulation (CE) 2073/2005 related to the microbiological criteria. Our traceability takes into account the raw material and packaging supplies, the transformation and distribution of the finished product. The products go through the metal detector.

CERTIFICATION

Our production site is certified FSSC 22000, ISO 9001 and ISO 14001. Kosher certified product, Halal certified product.

DIET

Diet	Appropriate for
vegetarien	Yes
vegan	Yes
coeliac	Yes

PACKAGING AND PALLETIZATION	
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	SALES UNIT	BOXES
Packaging	1kg Tray covered with a lid Peel-off film	Cardboard contains 2 layers of 3 trays
Composition	Polypropylene (PP) for food contact Peel-off film is made of plastic complex for food contact	recyclable cardboard
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 m³ (including lid)	295 x 263 x 180 mm, soit 0,01396 m³
EAN codification	3 389131 00171 9 (EAN 13)	(01) GTIN (240) ADDITIONNAL ID (10) BATCH/LOT (15) BEST BEFORE END
Customs code		
Traceability	Item code + Batch number + packaging time	
Storage conditions and transport	Storage at : -18°C (0°F)	

	PALLETIZATION		
Number cardboard per layer	12	Number of consumer units per pallet	720
Number layers per pallet	10	Type and pallet dimensions	EUROP 800 X 1 200 mm
Number cardboard per pallet	120	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)

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 closed packaging, for information during 24 hours minimum at +35/+39°F.

If needed you can also defrost the product in its original packaging in bain-marie or at a mild temperature 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, the product can be stored for 15 days at +35/+39°F in its closed packaging.

Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.

DO NOT REFREEZE A DEFROSTED PRODUCT

Version A

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