

TECHNICAL SPECIFICATION

Frozen Fruit puree 100%: Mango 1x10kg

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	Code article : 874	Version: 6.0 Updated on: 28/03/2019
	EAN 13: 3389130008740	GTIN 14: 13389130008747

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 *
Mango	100	India

* Used in variable quantities

Process:

Thermic treatment	Pasteurization
Metal detection levels	Stainless steel: 4 mm
	Non-ferrous: 3,5 mm
	Ferrous: 3,2 mm

The processing site is certified:

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

Physico chemical characteristics:

	Target value	Tolerance	Unity
Brix	19	+/- 2	° Brix
pH		3.60 - 4.20	
Humidity (For information only)	78.36	+/- 1,5	%

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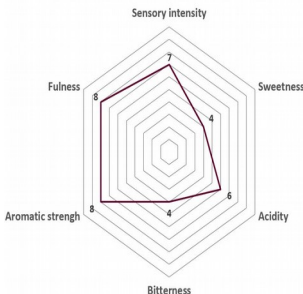
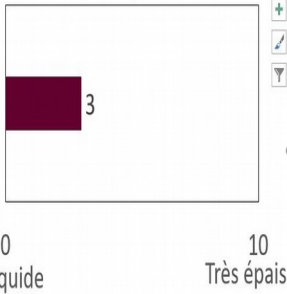
BP 21016 - 26958 Valence Cedex 9 (France)

RCS Romans sur Isère 542 015 763 - Siret 542 015 763 00049 - Ape 1039B

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Color (picture not contractual)	Sensory profile
	 

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
Salmonella	0	abs/25g	ISO 6579-1
Listeria mono.	0	abs/25g	ISO 11290-1

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	351	kJ
Energy	83	kcal
Fat	0.4	g/100g
Of which saturates	0.2	
Carbohydrates	18.2	
Of which sugars	13.9	
Fiber	1.8	
Protein	0.8	
Salt	0.0	
Sodium	< 5	mg/100g

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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Allergens according to Regulation (EU) N°1169/2011:			
	Presence in the product	Presence on site	Cross contamination
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

Regulation: the product respects the regulations	
Microbiology	Regulation (EU) N°2073/2005 related to microbiological criteria for foodstuffs and its amendments
GMO	Product guaranteed without GMO
Ionization	Non-ionized product
Radioactivity	< 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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Storage and use recommendations:	
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	6 days
Storage after defrosting in its closed package (in days)	10

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