

TECHNICAL SPECIFICATION

Pasteurized fruit puree 100%: Raspberry 1l

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Pasteurized fruit puree 100%: Raspberry 1l

Product code: BFR0E2AA0 Version: 2.0

Cardboard code: BFR0U6AA0 Updated on: 03/05/2021

Legal name:

Pasteurized fruit puree 100%: Raspberry

Description:

Puree from selected raw materials, stabilized by a process ensuring optimum color, taste and odor conservation until the end of the lifetime

Composition:		
Ingredients	Quantity (%)	List of selected origins *
Raspberry	100	Serbia

^{*} Used in variable quantities

Process:	
Thermic treatment	Pasteurization

Certifications:

The processing site is certified IFS

Physico chemical characteristics:			
	Target value	Tolerance	Unity
Brix	10	8 -12	° Brix
рН	2.95	2.70 - 3.10	

Organoleptic characteristics:		
Colour:	Dark red-pink, bright	
Taste:	Acidulus, slightly sweet, slight walnut notes	
Texture:	Semi-liquid, smooth	

Microbiological characteristics:		
Target value Method		Method
Sterility test on each batch	Negative	Flow cytometry



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Nutrition facts		
Serving size: ¼ cup (66g)		
Amount per serving		
Calories	40	
Total Fat	0g	
Saturated Fat	Og	
Trans Fat	Og	
Cholesterol	0mg	
Sodium	0mg	
Total carbohydrate	9g	
Dietary Fiber	<1g	
Total sugars	6.3g	
Included added sugars	Og	
Protein	0g	
Vitamin D	0mcg	
Calcium	19.8mg	
Iron	2.1mg	
Potassium	171mg	

Food diet:			
Halal certified product	No	Suits to the vegetarian diet	Yes
Kosher certified product	No	Suits to the vegan diet	Yes
		Suits to the coeliac diet	Yes

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



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Regulation: the pro	duct respects the regulations
GMO	Does not contain GMOs in accordance with Regulations (EU) N°1829/2003 and
	N°1830/2003 related to traceability and labeling of genetically modifed organisms
	and their amendments.
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
Packaging	Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles
	intended to come into contact with foodstuffs
Packaging	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
Packaging	Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to
	come into contact with foodstuffs and its amendments

Storage and use recommendations:	
Storage conditions	Before opening, store the fruit puree away from heat and humidity. To maintain the organoleptic properties, we recommand storing the product at +6°C maximum.
Storage after opening in the refrigerator (in days)	8
Storage temperature	Between 4 °C and 25 °C
Date of minimum durability (in months)	15
Date of minimum durability print format	YYYY/MM/DD