


TECHNICAL SPECIFICATION

Pasteurised fruit puree : Strawberry 1l

	Pasteurised fruit puree : Strawberry 1l	
	Product code: BFA0E2AA0 Cardboard code: BFA0U2AA0	Version : 1.0 Updated on: 03/05/2021
	EAN 13 : 3389132000186	GTIN 14 : 63389132000188

Legal name:

Pasteurised fruit puree: Strawberry

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 *
Strawberry	99.9	Poland Bulgaria
Concentrated carrot juice (to enhance color)	0.1	

* Used in variable quantities

Process:

Thermic treatment	Pasteurization
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Certifications:

The processing site is certified IFS

Physico chemical characteristics:

	Target value	Tolerance	Unity
Brix	8	6 - 10	° Brix
pH	3.35	3.10 - 3.50	

Organoleptic characteristics:

Colour:	Red, presence of markers
Taste:	slightly sour, green note typical from fresh fruit
Texture:	Semi-liquid

Microbiological characteristics:

	Target value	Method
Sterility test on each batch	Negative	Flow cytometry

BOIRON FRERES SAS

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Nutrition facts	
Serving size: ¼ cup (66g)	
Amount per serving	
Calories	20
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	mg
Sodium	1.62mg
Total carbohydrate	5.4g
Dietary Fiber	<1g
Total sugars	4.5g
Included added sugars	0g
Protein	0g
Vitamin D	0mcg
Calcium	18mg
Iron	2.4mg
Potassium	126mg

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 product 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 modified 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 recommend 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)	12
Date of minimum durability print format	YYYY/MM/DD

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