

Frozen Fruit puree with added sugar: Morello cherry 1kg

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Code article : 642-404-UN	Version: 3.0 Updated on: 28/03/2019
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### **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 *	
Morello cherry	88	Serbia	
Invert sugar syrup	12	France Belgium	

<sup>\*</sup> Used in variable quantities

Process:		
Thermic treatment	Pasteurization	
Metal detection levels	Stainless steel: 5 mm	
	Non-ferrous: 3 mm	
	Ferrous: 1,5 mm	

The processing site is certified:			
FSSC 22000	Yes	IFS	No
ISO 22000	Yes	ISO 9001	No
BRC	No	ISO 14001	No

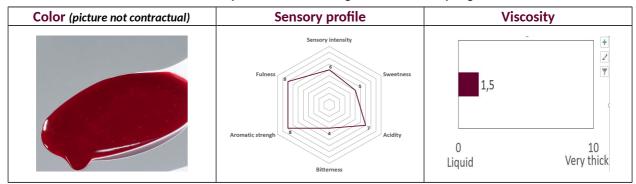
Physico chemical characteristics:				
	Target value	Tolerance	Unity	
Brix	26	+/- 1	° Brix	
рН		3.00 - 3.70		
Humidity	71.13	+/- 1.5	%	
(For information only)	/1.13	+/- 1,3	/6	

Organoleptic characteristics:		
Color:	vinous red	
Taste:	Acid, intense aroma, persistent. Note kernel	
Texture:	semi-thick	

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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 =  $3 \times target value$ 

Analysis by an accredited laboratory available on request

Nutritional information according to Regulation (EU) N°1169/2011:		
	Value	Unity
Energy	472	kJ
Energy	111	kcal
Fat	0.0	
Of which saturates	0.0	
Carbohydrates	26.4	
Of which sugars	19.9	g/100g
Fiber	1.3	
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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<b>Allergens</b> 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 p	roduct respects the regulations	
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	
Pesticides US	Code of Federal Regulations (CFR) Title 40, Part 180.	
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	
	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	
Packaging	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	24 Hours
information	
Storage after defrosting in its closed package (in days)	15