

	Pasteurized fruit puree 100%: Blackberry 1l	
	Product code: BMU0E0AA0 Cardboard code: BMU0C6AA0	Version : 1.0 Updated on: 25/11/2020
	EAN 13 : 3389132000223	GTIN 14 : 63389132000225

Legal name:

Pasteurized fruit puree 100%: Blackberry

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 *
blackberry	100	Serbia

* Used in variable quantities

Process:

Thermic treatment Pasteurization

The processing site is certified:

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

Physico chemical characteristics:

	Target value	Tolerance	Unity
Brix	10	8 -12	° Brix
pH	3.35	3.10 - 3.50	

Organoleptic characteristics:

Colour:	Burgundy
Taste:	Tannic and floral notes
Texture:	Semi-thick

Microbiological characteristics:

	Target value	Method
Sterility test on each batch	Negative	Flow cytometry

TECHNICAL SPECIFICATION

Pasteurized fruit puree 100%: Blackberry 1l

NOT FOR RETAIL SALE

Nutritional information according to Regulation (EU) N°1169/2011:		
	Valeurs	Unités
Energy	157	kJ
Energy	37	kcal
Fat	0.0	g/100g
Of which saturates	0.0	
Carbohydrates	7.7	
Of which sugars	6.8	
Fiber	1.4	
Protein	0.9	
Salt	0.0	mg/100g
Sodium	0.0	
Values available on http://vn.my-vb.com		

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	yes	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

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)	15
Date of minimum durability print format	YYYY/MM/DD DD/MM/YYYY