

Sector 2-	Frozen Fruit puree 100%: Blackcurrant 1kg		
	Code article: ACA0B52A0 Cardboard code: ACA0U62A0	Version: 1.0 Updated on: 25/08/2022	
Ta	EAN 13: 3389133003247	GTIN 14: 63389133003249	

Description:

The puree is obtained from fresh fruits picked at maturity whose the pulp is extracted by crushing and refining. Raw materials batches are blended to ensure a quality and continuous taste.

Composition:		
Ingredients	Quantity (%)	List of selected origins *
Blackcurrant	100	France Poland

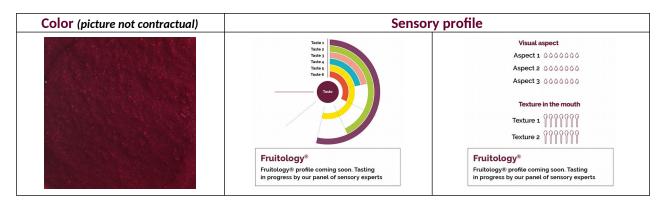
* used in varying amounts; the origins can change to guarantee a constant quality of the product. For more details on the origins of the raw materials in your batch, refer to the document in the PIM.

Process:		
Thermic treatment	Pasteurization	
Metal detection levels	Stainless steel: 2,5 mm	
	Non-ferrous: 1,8 mm	
	Ferrous: 1,5 mm	

Certifications:

The processing site is certified FSSC 22000 and ISO 22000

Physico chemical characteristics:			
	Target value	Tolerance	Unity
Brix	18	16 - 20	° Brix
рН	2.95	2.60 - 3.10	
Dry extract (For information only)	19.5	18.5 - 20.5	g/100g



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	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*	< 500	cfu/g	ISO 21527-1 ou / -2	
Moulds*	< 500	cfu/g	ISO 21527-1 ou / -2	
Salmonella**	NO	/25 a	ISO 6579-1	
Saimonena	DETECTED	/25g	150 0579-1	
Listeria mono.**	NO	/25~	ISO 11290-1	
Listeria mono.	DETECTED	/25g	150 11290-1	

**According to Regulation (EU) N°2073/2005

Nutrition facts		
Serving size: ¼ cup (66g)		
Amount per serving		
Calories	40	
Total Fat	Og	
Saturated Fat	Og	
Trans Fat	0.0g	
Cholesterol	Omg	
Sodium	1mg	
Total carbohydrate	10g	
Dietary Fiber	2.0g	
Total sugars	7g	
Included added sugars	Og	
Protein	0.0g	
Vitamin D	0.0mcg	
Calcium	33mg	
Iron	0.3mg	
Potassium	mg	

Food diet:			
Halal certified product	Yes	Suits to the vegetarian diet	Yes
Kosher certified product	Yes	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	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 pr	oduct 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 US	Code of Federal Regulations (CFR) Title 40, Part 180.
Heavy metals	Regulation (EU) N° 2023/915 on maximum levels for certain contaminants in food
	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



Storage and use recommendations:	
Storage conditions	Frozen
Storage temperature	≤ -18°C
Transport temperature	≤ -18°C
Date of minimum durability	30 months from production
DDM print format	YYYY/MM/DD DD/MM/YYYY
Time of defrosting at+2/+4°C for	24 Hours
information	
Storage after defrosting in its closed	15
package (in days)	
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. To unmold or cut your frozen purée easily, we recommend one of the following methods: Remove the lid, do not remove the protective seal and leave the tray at room temperature for 5 minutes: Or leave the lid and protective seal on, run the tray under lukewarm water for 30 seconds at least before removing the lid and protective seal. Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.