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| | Frozen Fruit puree 100%: Blackcurrant 1kg | |
| | Code article: ACA0B52A0 Cardboard code: ACA0U62A0 | Version: 1.0 Updated on: 25/08/2022 |
| | 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 FSC 22000 and ISO 22000

Physico chemical characteristics:

| | Target value | Tolerance | Unity |
|------------------------------------|--------------|-------------|--------|
| Brix | 18 | 16 - 20 | ° Brix |
| pH | 2.95 | 2.60 - 3.10 | |
| Dry extract (For information only) | 19.5 | 18.5 - 20.5 | g/100g |

| Color (picture not contractual) | Sensory profile | |
|---------------------------------|--|---|
| | <p>Fruitology® Fruitology® profile coming soon. Tasting in progress by our panel of sensory experts</p> | <p>Visual aspect</p> <p>Aspect 1 ○○○○○○○</p> <p>Aspect 2 ○○○○○○○</p> <p>Aspect 3 ○○○○○○○</p> <p>Texture in the mouth</p> <p>Texture 1 🍴🍴🍴🍴</p> <p>Texture 2 🍴🍴🍴🍴</p> <p>Fruitology® Fruitology® profile coming soon. Tasting in progress by our panel of sensory experts</p> |

| Microbiological characteristics: | | | |
|--|---------------------|--------------|---------------------|
| | 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 DETECTED | /25g | ISO 6579-1 |
| Listeria mono.** | NO DETECTED | /25g | ISO 11290-1 |
| *Tolerance = 3 x target value | | | |
| **According to Regulation (EU) N°2073/2005 | | | |

| Nutrition facts | |
|---------------------------|-------------|
| Serving size: ¼ cup (66g) | |
| Amount per serving | |
| Calories | 40 |
| Total Fat | 0g |
| Saturated Fat | 0g |
| Trans Fat | 0.0g |
| Cholesterol | 0mg |
| Sodium | 1mg |
| Total carbohydrate | 10g |
| Dietary Fiber | 2.0g |
| Total sugars | 7g |
| Included added sugars | 0g |
| 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: <i>the product respects the regulations</i> | |
|--|--|
| 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 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 |
| Packaging | 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 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 information | 24 Hours |
| Storage after defrosting in its closed package (in days) | 15 |
| <p>Method of defrosting :</p> <p>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.</p> <p>Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.</p> | |