	<b>TECHNICAL SPECIFICATIONS</b>  Frozen BLACK CHERRY Puree 6x1 Kg	
--	--	--

## DESCRIPTION OF THE PRODUCT

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.

## CONTROLS AND CHARACTERISTICS

### TECHNICAL CHARACTERISTICS : *(check lead on raw material of every batch received)*

Ingredient(s)	:	black cherry 100%
Origin(s)	:	France, Germany in variable proportion
No colorings and preservatives according to the legislation.		
Thermic process	:	flash pasteurization
Best before date	:	30 months from production date

### PHYSICO-CHEMICAL CHARACTERISTICS : *(checked all along the production)*

*(depending on methods and equipment used)*

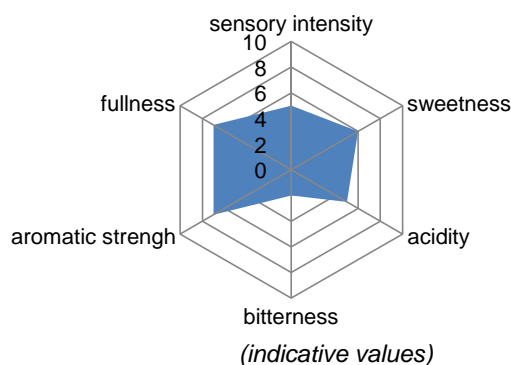
Brix with the refractometer at 68°F	:	21°Brix +/- 2
Dry extract for information only (+/-1, 50%)	:	variable
pH with pHmeter at 68°F	:	3,70 to 4,10
Ash (+/-1, 40%)	:	0,5 g/100g

### ORGANOLEPTIC CONTROLS : *(check on every batch by an internal panel)*

#### Color :



#### Sensory Profile :



#### Viscosity :



### NUTRITIONAL INFORMATION :

Energy Kcal/100g	Energy Kj/100g	Carbohydrates g/100g	Protein g/100g (+/-2%)	Fat g/100g (+/-2%)	Sodium mg/100g (+/-2,40%)	Saturated fatty acids mg/100g	Fiber g/100g (+/-15%)	Complete soluble sugars g/100g (+/-5%)
85	360	21,1	0,8	0,1	4,4	37	1,1	16,8

### BACTERIOLOGICAL CHARACTERISTICS : « m » (1 analysis per batch minimum)

				<b>Méthods</b>	
Aerobic micro-organisms at 86°F	:	< 5 000 /g	<b>3M-01/1-09/89</b>	pétrifilm FT	
Enterobacterie	:	< 10 /g	<b>3M-01/6-09/97</b>	pétrifilm entero	
E.coli	:	< 5 /g	<b>3M-01/8-06/01 inc à 44°C</b>	pétrifilm select E.coli	
Yeasts	:	< 2 000 /g	<b>NF V 08-059</b>		
Moulds	:	< 1 500 /g	<b>NF V 08-059</b>		

**FOOD SAFETY**

Allergens: our product contains no allergens according to Directive 2007/68/EC, ANNEXE III.

Our raw materials are selected from non -genetically modified organisms and therefore no specific labelling is required in the list of ingredients according to CE 1830/2003 and 1829/2003.

The raw materials we select respect European legislation (EC) N°149/2008 and (EC) 396/2005 relating to pesticides and (EC) N°629/2008 relating to heavy metals.

Our packaging respects regulation (CE) 1935/2004 related to materials and objects likely to enter into contact with food products and plastic Directive N° 2002/72.

Traceability: our Company respects European regulation 178/2002. Our traceability takes into account supplies related to materials and packaging as well as to the transformation and distribution of the finished product.

**QUALITY MANAGEMENT**

HACCP method is implemented on the production site since 1996 and the site is certified ISO 9001 vs 2000 since 2003 and ISO 14001 since 2006.

**PACKAGING AND PALLETIZATION**

	<b>CONSUMER UNIT</b>	<b>BOXES</b>
Packaging	1kg Tray covered with a lid Peel-off film	Cardboard contains 2 layers of 3 trays
Composition	Polypropylene (PP) for food contact Peel-off film is made of plastic complex for food contact	recyclable cardboard
Net weight	1 000 g minimum	6 000 g minimum
Gross weight	1 065 g +/-5 g	6 630 g +/- 50 g
Size	250 x 97 x 91 mm, i.e. 0,0022 m <sup>3</sup> (including lid)	295 x 263 x 180 mm, soit 0,01396 m <sup>3</sup>
Gencod EAN	<b>3 389130 00561 9 (EAN 13)</b>	<b>6 3 389130 00561 1 (ITF 14)</b>
Customs code	<b>2007995090</b>	
Traceability	- the best before date (also used as batch number = YYYY/MM/DD + letter) - the packaging time	
Storage conditions and transport	Storage at : -18°C (0°F)	

	<b>PALLETIZATION</b>
Number cardboard per layer	12
Number layers per pallet	10
Number cardboard per pallet	120
Number of consumer units per pallet	720
Type and pallet dimensions	EUROP 800 X 1 200 mm
Height of the pallet	1 955 mm

**STORAGE and USE RECOMMENDATIONS****STORAGE CONDITIONS:**

Before defrosting: -18°C (0°F)

After defrosting: +2°C/+4°C (+35°F/+39°F)

**DEFROSTING AND USES:**

In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original packaging at a temperature between 35°F and 39°F, 24 hours minimum.

If needed you can also defrost the product in its original packaging in bain-marie or at a mild temperature in a micro-wave oven.

In order to obtain a perfectly homogenous product, Vergers Boiron recommend you, to defrost the whole product and mix it.

After defrosting, this product reacts like a fresh product. Please make sure to keep it in the best possible conditions and use it within a few days after defrosting.

**DO NOT REFREEZE A DEFROSTED PRODUCT**