	<b>Frozen Fruit puree 100%: Pineapple 1kg</b>	
	<b>Code article:</b> AAN0B0AA0 <b>Cardboard code:</b> AAN0C6AA0	<b>Version:</b> 3.0 <b>Updated on:</b> 12/01/2021
	<b>EAN 13:</b> 3389133000079	<b>GTIN 14:</b> 63389133000071

**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 *
Pineapple	100	Costa Rica Philippines

\* 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:**


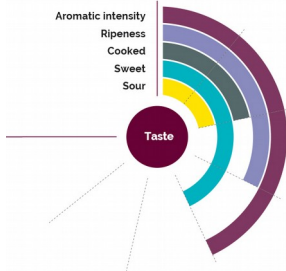
Thermic treatment	Pasteurization
Metal detection levels	<b>Stainless steel:</b> 2,5 mm
	<b>Non-ferrous:</b> 1,8 mm
	<b>Ferrous:</b> 1,5 mm

**Certifications:**

The processing site is certified FSC 22000 and ISO 22000

**Physico chemical characteristics:**

	Target value	Tolerance	Unity
Brix	14	+/- 2	° Brix
pH	3.85	3.60 - 4.00	
Dry extract (For information only)	..		%

Color (picture not contractual)	Sensory profile	
		<p><b>Visual aspect</b></p> <p>Yellow colour: ●●●●●○</p> <p>Airy: ●●●●●○</p> <p>Viscosity: ●●●●●○</p> <p>Putpy: ●●●●●○</p> <p><b>Texture in mouth</b></p> <p>Fibrous:          </p>

<b>Microbiological characteristics according to Regulation (EU) N°2073/2005:</b>			
	<b>Target value</b>	<b>Unity</b>	<b>Method</b>
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	ABS	abs/25g	ISO 6579-1
Listeria mono.	ABS	abs/25g	ISO 11290-1
Tolerance = 3 x target value			
Analysis by an accredited laboratory available on request			

<b>Nutritional information according to Regulation (EU) N°1169/2011:</b>		
	<b>Value</b>	<b>Unity</b>
Energy	246	kJ
Energy	58	
Fat	0.0	g/100g
Of which saturates	0.0	
Carbohydrates	14	
Of which sugars	12	
Fiber	1	
Protein	<0,5	
Salt	0.0	
Sodium	< 5	mg/100g
Values available on <a href="http://vn.my-vb.com">http://vn.my-vb.com</a>		

<b>Food diet:</b>			
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

<b>Allergens according to Regulation (EU) N°1169/2011:</b>			
	<b>Presence in the product</b>	<b>Presence on site</b>	<b>Cross contamination</b>
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

<b>Regulation:</b> <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	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
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

<b>Storage and use recommendations:</b>	
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
<b>Method of defrosting :</b> 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.	