
	<p align="center">Bill of specification</p> <p align="center">FROZEN PASSION FRUIT PUREE <i>Passiflora Edulis Flavicarpa</i> 100% fruit 1KG</p>	
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DESCRIPTION

Passion fruit harvested when the fruit is full ripe, 100% traceable back to the producer, to insure the best of the taste.

- Product:** 70102
- Legal denomination :** Frozen passion fruit purée
- Ingredient(s) :** 100% passion fruit
- Origin of fruit:** Dominican Republic
- Finished product origin:** France
- Variety(s) :** Passiflora Edulis Flavicarpa
- Allegation(s) :** 100% fruit
No added sugars, no additives (contains sugars naturally present in the fruit)
- Label(s) :** Can be traced back to farmers



CONSERVATION & IMPLEMENTATION

(the user is responsible for the conservation in accordance with the good hygiene practices)




- Lifetime:** 30 months after the production month.
- Storage temperature:** <-18°C. Do not refreeze once thawing.
- Application way:** Thawing recommended in refrigerator between 0/+4°C (32/39,2°F) for 24h. Possible to thaw in the microwave (defrost program). Stir before use.
- Maximum conservation time:** Keep in the refrigerator between 0/+4°C (32/39,2°F) for 7 days after thawing or 3 days after opening.

ORGANOLEPTIC CHARACTERISTICS
Flavor, color and appearance typical of the mentioned fruit
No off-taste nor off-odor
Possible presence of fibers and seeds naturally present in the fruit (<2mm)

PHYSICO-CHEMICAL CHARACTERISTICS	
Brix (°B, refractometer at 20°C):	15 ± 2
pH (pH-meter à 20°C) :	2,9 ± 0,3

MICROBIOLOGICAL CRITERIA

Germs	Criteria (UFC/g)
Total plate count:	< 10 000
Yeast:	< 5000
Mold:	< 5000
Enterobacteria:	< 100
<i>Staphylococcus aureus</i> :	< 100
<i>Escherichia coli</i> :	Absence
<i>Listeria monocytogenes</i> :	Absence in 25g
<i>Salmonella</i> :	Absence in 25g

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NUTRITIONAL INFORMATION

Average nutritional values per 100g from analysis

Energy	230kJ/54kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	12,7g
Of which sugars	9,1g
Dietary fiber	<0,5g
Protein	0,8g
Salt	<0,05g

GARANTIES

- OGM :** GMO-free product, in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003 amended
- Ionizing treatment:** Certified without ionizing treatment, not subject to Directive (EC) No 1999/2
- Heavy metals:** Conforms to the French and European Regulation (EC) No 1881/2006 amended detailing the maximum levels of heavy metal contaminants
- Allergens** No allergens, Regulation (EC) No 1169/2011
- Pesticides :** Complies with Regulation (EC) No 396/2005 amended concerning maximum levels for pesticide residues inside or outside foodstuffs
- Certification :** Production site certified IFS

PACKAGING

	Unit	Carton reunification
Packaging:	Plastic container with lid and its seal of guaranty	Carton: 4 containers
EAN:	3760326400065	3760326400072
Net weight:	1kg	4kg
Gross weight:	1,058kg	4,49kg
Size (L x w x h):	19,1x12,8x7,3 cm	28,6x20,8x17,6 cm
Traceability:	Batch number + Date of minimum durability	

PALLETIZATION

	EURO pallet (80x120cm)
EAN	3760326400089
Number of containers/carton:	4
Number of cartons/level:	15
Number of levels/palett:	10
Number of containers/palett:	600
Net weight (kg):	600
Gross weight (kg): (includes the pallet weight)	698
Pallet maximum height (cm) :	191