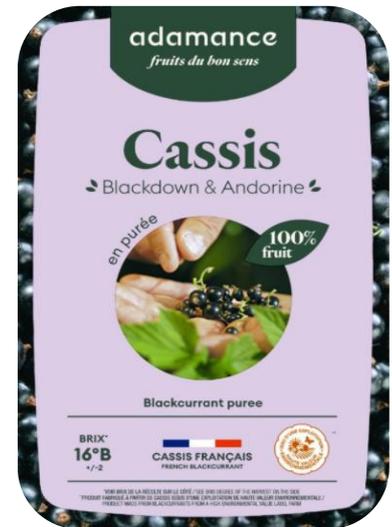


	<p align="center">Bill of specification</p> <p align="center">FROZEN BLACKCURRANT PURÉE <i>Blackdown & Andorine</i> 100% fruit 1kg</p>	 <p align="right">Certified  Corporation</p>
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DESCRIPTION

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

Product:	70356
Legal denomination :	Frozen blackcurrant purée
Ingredient(s) :	100% blackcurrant
Origin of fruit:	France
Finished product origin:	France
Variety(s) :	Blackdown & Andorine
Allegation(s) :	100% fruit
	No added sugars, no additives (contains sugars naturally present in the fruit)
Label(s) :	Product made from blackcurrants from a high environmental value label farm

**CONSERVATION & IMPLEMENTATION**

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

Lifetime:	24 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):	16 ± 2
pH (pH-meter à 20°C) :	2,8 ± 0,3

Texture

Liquid

Thick

MICROBIOLOGICAL CRITERIA

Germes	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

	<p align="center">Bill of specification</p> <p align="center">FROZEN BLACKCURRANT PURÉE</p> <p align="center"><i>Blackdown & Andorine</i></p> <p align="center">100% fruit</p> <p align="center">1kg</p>	
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NUTRITIONAL INFORMATION

Average nutritional values per 100g from analysis

Energy	259kJ/61kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	13,9g
Of which sugars	9,9g
Dietary fiber	2g
Protein	0,4g
Salt	<0,05g

GARANTIES

OGM :	GMO-free product, in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003
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 :	Conforms to the French and European Regulation (EC) No 1881/2006 amended detailing the maximum levels of heavy metal contaminants
Certification :	Production site certified IFS

PACKAGING

	Unit	Carton reunification
Packaging:	Plastic container with lid and its seal of guaranty	Carton: 4 containers
EAN:	3395328374030	3395328433515
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	3395328433614
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