

	<p align="center">Bill of specification</p> <p align="center">FROZEN APPLE PUREE</p> <p align="center"><i>Opal®</i></p> <p align="center">100% fruit</p> <p align="center">1KG</p>	 
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DESCRIPTION

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

Product:	70589
Legal denomination :	Frozen apple purée
Ingredient(s) :	100% apple
Origin of fruit:	France
Finished product origin:	France
Variety(s) :	Opal®
Allegation(s) :	100% fruit
	No added sugars, no additives (contains sugars naturally present in the fruit)
Label(s) :	No pesticide residues*
	Product made from apples from a high environmental value label farm



*Concentration of targeted molecules lower than 0,01mg/kg

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):	12 ± 2
pH (pH-meter à 20°C) :	3,7 ± 0,3

Texture

Liquid

Thick

MICROBIOLOGICAL CRITERIA

Germ	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

<i>Energy</i>	255kJ/60kcal
<i>Fat</i>	<0,5g
<i>Of which saturates</i>	<0,01g
<i>Carbohydrate</i>	14g
<i>Of which sugars</i>	13,6g
<i>Dietary fiber</i>	1,5g
<i>Protein</i>	0,3g
<i>Salt</i>	<0,05g

GARANTIES

GMO :	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 :	No pesticide residues: with analyzed molecules quantification limit < 0,01mg/kg
Certification :	Production site certified IFS

PACKAGING

	Unit	Carton reunification
Packaging:	Plastic container with lid and its seal of guaranty	Carton: 4 containers
EAN:	3760326400126	3760326400133
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	3760326400140
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