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|---|--|---|
|  | <p align="center">Bill of specification</p> <p align="center">FROZEN BLOOD ORANGE PUREE</p> <p align="center"><i>Moro & Tarocco</i></p> <p align="center">100% fruit</p> <p align="center">1KG</p> |  |
|---|--|---|

DESCRIPTION

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

- Product:** 70600
- Legal denomination :** Frozen blood orange puree
- Ingredient(s) :** 100% Blood orange juice and pulp
- Origin of fruit:** Sicily, Italy
- Finished product origin:** France
- Variety(s) :** Moro & Tarocco
- Allegation(s) :** 100% fruit
No added sugars, no additives (contains sugars naturally present in the fruit)
- Label(s) :** No pesticide residues*
"Arancia Rossa di Sicilia PGI"



*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:** 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, réfractomètre à 20°C) : | 12 ± 2 |
| pH (pH-meter à 20°C) : | 3,4 ± 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

| | |
|---------------------------|--------------|
| <i>Energy</i> | 211kJ/50kcal |
| <i>Fat</i> | <0,5g |
| <i>Of which saturates</i> | <0,1g |
| <i>Carbohydrate</i> | 11,6g |
| <i>Of which sugars</i> | 11,4g |
| <i>Dietary fiber</i> | <0,5g |
| <i>Protein</i> | 0,8g |
| <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: | 3760326401055 | 3760326401062 |
| 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 | 3760326401079 |
| 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 |