

adamance <i>fruits du bon sens</i>	Bill of specification FROZEN BLOOD ORANGE PUREE <i>Moro & Tarocco</i> 100% fruit 1KG	 CHEF <i>Gourmet</i>	Certified  Corporation
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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 ± 0,5



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	211kJ/50kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	11,6g
Of which sugars	11,4g
Dietary fiber	<0,5g
Protein	0,8g
Salt	<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 with the new Commission Regulation (EU) 2023/915 of April 25, 2023 which repeals Regulation (EC) 1881/2006.
- 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