

fruits du bon sens

Bill of specification

FROZEN CALAMANSI PUREE

Ben Tre 100% fruit 1kg - REF. 70759





DESCRIPTION

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

Product:	70759
Legal denomination* :	Frozen calamansi puree
*DE :	Kalmansi Püree
Ingredient(s) :	100% calamansi
Origin of fruit:	Vietnam
Finished product origin:	France
Variety(s) :	Ben Tre
Allegation(s) :	100% fruit
	No added sugars, no additives (contains sugars naturally present in the fruit)
Label(s) :	No pesticide residues*
	Can be traced back to farmers

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

CONSERVATION & IMPLEMENTATION

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

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 CARACTERISTICS	
Flavor, color and appearance typical of the mentioned	
fruit	
No off-taste nor off-odor	
Dessible wronges of fibers and souds not wally present	

Possible presence of fibers and seeds naturally present in the fruit (<2mm)

PHYSICO-CHEMICAL CHARACTERISTICS		
Brix	8 ± 2	
(°B, refractometer at 20°C):		
pH (pH-meter à 20°C) :	2,7 ± 0,3	

Texture

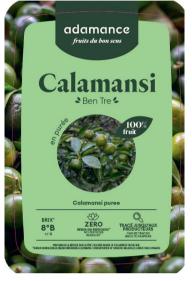
Liquid

Thick

MICROBIOLOGICAL CRITERIA

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

Adamance - 315 allée du Bergeron, 26600 Mercurol-Veaunes, France



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Certified

NUTRITIONAL INFORMATION

adamance

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Average nutritional values per 100g from analysis

Energy	154kJ/36kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	8,4g
Of which sugars	3,4g
Dietary fiber	0,6g
Protein	0,4g
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 :	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:	3760326402083	3760326402090	
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	Batch number + Date of minimum durability	

PALLETIZATION

	EURO pallet (80x120cm)
EAN	3760326402106
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