

	<p align="center"><b>Bill of specification</b></p> <p align="center"><b>FROZEN CALAMANSI PUREE</b></p> <p align="center"><i>Ben Tre</i></p> <p align="center"><b>100% fruit</b></p> <p align="center"><b>1kg - REF. 70759</b></p>	
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**DESCRIPTION**

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

<b>Product:</b>	70759
<b>Legal denomination* :</b>	Frozen calamansi puree
<b>*DE :</b>	Kalmansi Püree
<b>Ingredient(s) :</b>	100% calamansi
<b>Origin of fruit:</b>	Vietnam
<b>Finished product origin:</b>	France
<b>Variety(s) :</b>	Ben Tre
<b>Allegation(s) :</b>	100% fruit No added sugars, no additives (contains sugars naturally present in the fruit)
<b>Label(s) :</b>	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 practices)

<b>Lifetime:</b>	30 months after the production month.
<b>Storage temperature:</b>	<-18°C. Do not refreeze once thawing.
<b>Application way:</b>	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.
<b>Maximum conservation time:</b>	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):	8 ± 2
pH (pH-meter à 20°C) :	2,7 ± 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

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
<b>Packaging:</b>	Plastic container with lid and its seal of guaranty	Carton: 4 containers
<b>EAN:</b>	3760326402083	3760326402090
<b>Net weight:</b>	1kg	4kg
<b>Gross weight:</b>	1,058kg	4,49kg
<b>Size (L x w x h):</b>	19,1x12,8x7,3 cm	28,6x20,8x17,6 cm
<b>Traceability:</b>	Batch number + Date of minimum durability	

**PALLETIZATION**

	EURO pallet (80x120cm)
<b>EAN</b>	3760326402106
<b>Number of containers/carton:</b>	4
<b>Number of cartons/level:</b>	15
<b>Number of levels/palett:</b>	10
<b>Number of containers/palett:</b>	600
<b>Net weight (kg):</b>	600
<b>Gross weight (kg): (includes the pallet weight)</b>	698
<b>Pallet maximum height (cm) :</b>	191