

	<p align="center"><b>Bill of specification</b></p> <p align="center"><b>FROZEN PINEAPPLE PUREE</b></p> <p align="center"><i>Extra Sweet</i></p> <p align="center"><b>100% fruit</b></p> <p align="center"><b>1kg - REF. 70789</b></p>	
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**DESCRIPTION**

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

- Product:** 70789
- Legal denomination\* :** Frozen pineapple puree
- \*DE :** Ananaspüree
- Ingredient(s) : Origin of fruit:** 100% pineapple  
Costa Rica
- Finished product origin:** France
- Variety(s) :** Extra weet
- Allegation(s) :** 100% fruit  
No added sugars, no additives (contains sugars naturally present in the fruit)
- Label(s) :** Can be traced back to farmers



**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.

<b>ORGANOLEPTIC CHARACTERISTICS</b>
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)

<b>PHYSICO-CHEMICAL CHARACTERISTICS</b>	
Brix (°B, refractometer at 20°C):	14 ± 2
pH (pH-meter à 20°C) :	3,6 ± 0,3



**MICROBIOLOGICAL CRITERIA**

<b>Germs</b>	<b>Criteria (UFC/g)</b>
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 Ciqual

Energy	231kJ/54kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	11,7g
Of which sugars	10,5g
Dietary fiber	1,2g
Protein	<0,05g
Salt	<0,05g

### GARANTIES

<b>GMO :</b>	GMO-free product, in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003 amended
<b>Ionizing treatment:</b>	Certified without ionizing treatment, not subject to Directive (EC) No 1999/2
<b>Heavy metals:</b>	Conforms with the new Commission Regulation (EU) 2023/915 of April 25, 2023 which repeals Regulation (EC) 1881/2006.
<b>Allergens</b>	No allergens, Regulation (EC) No 1169/2011
<b>Pesticides :</b>	Complies with Regulation (EC) No 396/2005 amended concerning maximum levels for pesticide residues inside or outside foodstuffs
<b>Certification :</b>	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>	3760326400997	3760326401000
<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>	3760326401017
<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