Bill of specification

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adamance

fruits du bon sens

CHILLED PASTEURIZED LEMON PUREE

Femminello

100% fruit

1kg

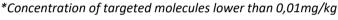


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DESCRIPTION

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

Product:	ADP82	
Legal denomination* :	Chilled pasteurized lemon puree	Ci
*DE :	Zitronenpüree gekühlt	⇒ Fer
Ingredient(s) :	100% "Siracusa lemon PGI"	JIPE J
Origin of fruit:	Siracusa (Sicily, Italy)	- Steel
Finished product origin:	France	burée
Variety(s) :	Femminello	-
Allegation(s) :	100% fruit	
	No added sugars, no additives (contains sugars naturally present in the fruit)	BRIX 8*B */-2 and *Dear in walkaal carba
Label(s) :	No pesticide residues*	× 1
	Siracusa lemon PGI	
*Concentration of	have at a local so local the set 0.01 as a local	



CONSERVATION & IMPLEMENTATION

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

Lifetime:	12 months after date of production
Storage temperature:	Store between +2°C / + 6°C
Application way:	Shake before use
Maximum conservation time:	Before opening : keep refrigerated at $+2^{\circ}C / + 6^{\circ}C$ until the date indicated on the packaging.

After opening : keep in the refrigerator for up 10 days

ORGANOLEPTIC CARACTERISTICS	
Flavor, color and appearance typical of the mentioned	
fruit	
No off-taste nor off-odor	
Possible presence of fibers and seeds naturally present in	

PHYSICO-CHEMICAL CHARACTERISTICS	
Brix	8 ± 2
(°B, refractometer at 20°C):	
рН	2,4 ± 0,5
(pH-meter at 20°C) :	

Texture

Liquid

Thick

MICROBIOLOGICAL CRITERIA

Stability Test :

the fruit (<2mm)

Test carried out in accordance with AFNOR standard NF V08-408

Microbiological criterias :

Germs	Criteria (ufc/g)
Total plate count:	< 5000
Yeast:	< 500
Mold:	< 500
Enterobacteria:	< 10
Staphylococcus aureus:	< 10
Escherichia coli:	Absence
Listeria monocytogenes:	Absence in 25g
Salmonella:	Absence in 25g



Bill of specification

CHEF Courmet

Certified

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Femminello

100% fruit **1kg**

NUTRITIONAL INFORMATION

Average nutritional values per 100g from analysis

Energy	126kJ/30kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	6,6g
Of which sugars	1,4g
Dietary fiber	0,5g
Protein	0,6g
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:	Four-coat pouch with tamper- evident cap	Boxes : 2 pouchs
EAN:	3760326402366	3760326402373
Net weight:	1kg	2kg
Gross weight:	1,023kg	2,176kg
Size (L x w x h):	255x180mm	266x171x131mm
Traceability:	Batch number + Date of minimum durability	

PALLETIZATION

	EURO pallet (80x120cm)
EAN	/
Number of pouchs/carton:	2
Number of cartons/level:	19
Number of levels/palett:	9
Number of pouchs/palett:	342
Net weight (kg):	342
Gross weight (kg): (includes the pallet weight)	392
Pallet maximum height (cm) :	133