

	<p align="center">Bill of specification</p> <p align="center">CHILLED PASTEURIZED STRAWBERRY PUREE</p> <p align="center"><i>Clery & Charlotte</i></p> <p align="center">100% fruit</p> <p align="center">2x1kg</p>	 <p>CHEF <i>Gourmet</i></p> <p>Certified  Corporation</p>
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DESCRIPTION

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

Product:	ADP86
Legal denomination* :	Chilled pasteurized strawberry puree
*DE:	Erdbeerfruchtpüree gekühlt
Ingredient(s) :	100% strawberry
Origin of fruit:	France
Finished product origin:	France
Variety(s) :	Clery & Charlotte
Allegation(s) :	100% fruit No added sugars, no additives (contains sugars naturally present in the fruit)
Label(s) :	French strawberries Product made from strawberries from a high environmental value label farm

**CONSERVATION & IMPLEMENTATION**

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

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°C / + 6°C until the date indicated on the packaging. After opening : keep in the refrigerator for up 10 days

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):	9 ± 2
pH (pH-meter at 20°C) :	3,5 ± 0,5

Texture

**MICROBIOLOGICAL CRITERIA**

Stability Test : 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
	<i>Staphylococcus aureus</i> :	< 10
	<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	162kJ/39kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	6,0g
Of which sugars	5,6g
Dietary fiber	3,8g
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 :	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:	Four-coat pouch with tamper-evident cap	Boxes : 2 pouchs
EAN:	3760326402328	3760326402335
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