
	<p align="center"><b>Bill of specification</b></p> <p align="center"><b>CHILLED PASTEURIZED PASSION PUREE</b>  <i>Passiflora Edulis Flavicarpa</i>  <b>100% fruit</b>  <b>2x1kg</b></p>	
---	---	---

**DESCRIPTION**

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

<b>Product:</b>	ADP89
<b>Legal denomination* :</b>	Chilled pasteurized passion puree
<b>DE* :</b>	Passionsfruchtpüree gekühlt
<b>Ingredient(s) :</b>	100% passion fruit
<b>Origin of fruit:</b>	Peru
<b>Finished product origin:</b>	France
<b>Variety(s) :</b>	Passiflora Edulis Flavicarpa
<b>Allegation(s) :</b>	100% fruit No added sugars, no additives (contains sugars naturally present in the fruit)
<b>Label(s) :</b>	Can be traced back to farmers

**CONSERVATION & IMPLEMENTATION**

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

<b>Lifetime:</b>	12 months after date of production
<b>Storage temperature:</b>	Store between +2°C / + 6°C
<b>Application way:</b>	Shake before use
<b>Maximum conservation time:</b>	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):	13 ± 2
pH (pH-meter at 20°C) :	2,9 ± 0,5



Texture

**MICROBIOLOGICAL CRITERIA**

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

**Microbiological criterias :**

Germes	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

	<p align="center"><b>Bill of specification</b></p> <p align="center"><b>CHILLED PASTEURIZED PASSION PUREE</b></p> <p align="center"><i>Passiflora Edulis Flavicarpa</i></p> <p align="center"><b>100% fruit</b></p> <p align="center"><b>2x1kg</b></p>	
--	--	---

**NUTRITIONAL INFORMATION**

Average nutritional values per 100g from analysis

Energy	230kJ/54kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	12,7g
Of which sugars	9,1g
Dietary fiber	<0,5g
Protein	0,8g
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>	Four-coat pouch with tamper-evident cap	Boxes : 2 pouchs
<b>EAN:</b>	3760326402304	3760326402311
<b>Net weight:</b>	1kg	2kg
<b>Gross weight:</b>	1,023kg	2,176kg
<b>Size (L x w x h):</b>	255x180mm	266x171x131mm
<b>Traceability:</b>	Batch number + Date of minimum durability	

**PALLETIZATION**

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