

	Bill of specification	Creation date: 27/10/2020
	ADAMANCE APRICOT PUREE FROZEN 100% 1 KG <i>Flavor cot® & Lido</i> 100% fruit	Update: 27/12/2023
		Version 7
		Editor: Laetitia COLLION
		Verifier: Stéphanie Delannoy
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DESCRIPTION

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

Product:	32350
Legal denomination :	Frozen apricot puree
Ingredient(s) :	100% apricot
Origin of fruit:	France
Finished product origin:	France
Variety(s) :	Flavor cot® & Lido
Allegation(s) :	100% fruit No added sugars, no additives (contains sugars naturally present in the fruit)
Label(s) :	No pesticide residues* Product made from apricots from a high environmental value label farm



*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)

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.

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 à 20°C) :	3,4 ± 0,5

Texture




Liquid

Thick

MICROBIOLOGICAL CRITERIA

Germes	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	166kJ/39kcal
Fat	<0,5g
Of which saturates	<0,1g
Carbohydrate	8,3g
Of which sugars	8,0g
Dietary fiber	1,4g
Protein	0,8g
Salt	<0,05g

GARANTIES

OGM :	GMO-free product, in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003
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:	Plastic container with lid and its seal of guaranty	Carton: 4 containers
EAN:	3395328373972	3395328406403
Net weight:	1kg	4kg
Gross weight:	1,058kg	4,49kg
Size (L x w x h):	19,1x12,8x7,3 cm	28,6x20,8x17,6 cm
Traceability:	Batch number + Date of minimum durability	

PALLETIZATION

	EURO pallet (80x120cm)
EAN	3395328406410
Number of containers/carton:	4
Number of cartons/level:	15
Number of levels/palett:	10
Number of containers/palett:	600
Net weight (kg):	600
Gross weight (kg): (includes the pallet weight)	698
Pallet maximum height (cm) :	191