

### DESCRIPTION OF THE PRODUCT

Frozen fruit puree is made by crushing and refining whole fruits selected from homogeneous batches of selected varieties in order to guarantee a typical colour and taste of fresh fruit.

### CONTROLS AND CHARACTERISTICS

#### TECHNICAL CHARACTERISTICS :

*(check lead on raw material of every batch received)*

Ingredient(s) : strawberry 85%, invert sugar syrup 15%  
 Selected variety(ies) : main variety Senga sengana

No colorings and preservatives according to the legislation.

Thermic process : flash pasteurization  
 Best before date : 30 months from production date

#### PHYSICO-CHEMICAL CHARACTERISTICS :

*(check lead all along production)*

(depending on methods and equipment used)  
 Brix with the refractometer at 68°F : 18° Brix +/- 1  
 Dry extract for information only (+/-1, 50%) : 20 %  
 pH with pHmeter at 68°F : 3,00 to 3,60  
 Moisture (+/-1, 40%) : 0,3 g/100g

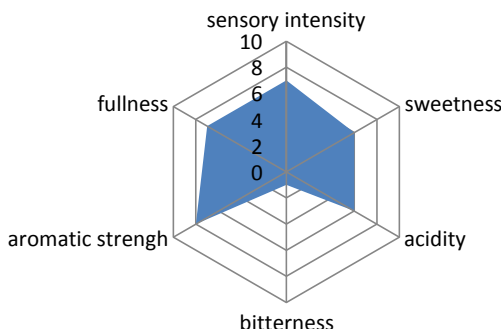
#### ORGANOLEPTIC CONTROLS :

*(check on every batch by an internal panel)*

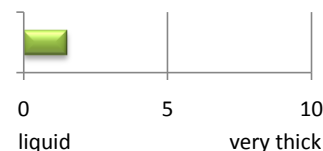
#### Color :



#### Sensory Profile :



#### Viscosity :



#### NUTRITIONAL INFORMATION :

Energy Kcal/100g	Energy Kj/100g	Carbohydrates g/100g	Protein g/100g (+/-2%)	Fat g/100g (+/-2%)	Sodium mg/100g (+/-2,40%)	Saturated fatty acids mg/100g	Fiber g/100g (+/-15%)	Complete soluble sugars g/100g (+/-5%)
74	314	19,5	0,4	< 0,1	5,3	< 10	1,4	14,5

#### BACTERIOLOGICAL CHARACTERISTICS :

« m » (1 analysis per batch minimum)

**Méthods**

Aerobic micro-organisms at 86°F : < 5 000 /g **3M-01/1-09/89** pétrifilm FT  
 Enterobacterie : < 10 /g **3M-01/6-09/97** pétrifilm entero  
 E.coli : < 5 /g **3M-01/8-06/01 inc à 44°C** pétrifilm select E.coli  
 Yeasts : < 2 000 /g **NF V 08-059**  
 Moulds : < 1 500 /g **NF V 08-059**

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## FOOD SAFETY

Allergens: our product contains no allergens according to Directive 2007/68/EC, ANNEXE III.

Our raw materials are selected from non -genetically modified organisms and therefore no specific labelling is required in the list of ingredients according to CE 1830/2003 and 1829/2003.

The raw materials we select respect European legislation (EC) N°149/2008 and (EC) 396/2005 relating to pesticides and (EC) N°629/2008 relating to heavy metals.

Our packaging respects regulation (CE) 1935/2004 related to materials and objects likely to enter into contact with food products and plastic Directive N° 2002/72.

Traceability: our Company respects European regulation 178/2002. Our traceability takes into account supplies related to materials and packaging as well as to the transformation and distribution of the finished product.

## QUALITY MANAGEMENT

HACCP method is implemented on the production site since 1996 and the site is certified ISO 9001 vs 2000 since 2003 and ISO 14001 since 2006

## PACKAGING AND PALLETIZATION

	CONSUMER UNIT	BOXES
Packaging	1kg Tray covered with a lid Peel-off film	Carton contains 2 layers of 3 trays
Composition	Polypropylene (PP) for food contact Peel-off film is made of plastic complex for food contact	recyclable cardboard
Net weight	1 000 g minimum	6 000 g minimum
Gross weight	1 065 g +/- 5 g	6 630 g +/- 50 g
Size	250 x 97 x 91 mm, i.e. 0,0022 m <sup>3</sup> (including lid)	295 x 263 x 180 mm, soit 0,01396 m <sup>3</sup>
Traceability	- the best before date (also used as batch number = YYYY/MM/DD + letter) - the packaging time	
Gencod EAN	<b>3 389130 00587 9 (EAN 13)</b>	<b>6 3 389130 00587 1 (ITF 14)</b>
Storage conditions and transport	Storage at : -18°C (0°F)	

	PALLETIZATION
Number cartons per layer	12
Number layers per pallet	10
Number cartons per pallet	120
Number of consumer units per pallet	720
Type and pallet dimensions	EUROP 800 X 1 200 mm
Height of the pallet	1 955 mm

## STORAGE and USE RECOMMENDATIONS

### STORAGE CONDITIONS:

Before defrosting: -18°C (0°F)

After defrosting: +2°C/+4°C (+35°F/+39°F)

### DEFROSTING AND USES:

In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original packaging at a temperature between 35°F and 39°F, 24 hours minimum.

If needed you can also defrost the product in its original packaging in bain-marie or at a mild temperature in a micro-wave oven.

In order to obtain a perfectly homogenous product, Vergers Boiron recommend you, to defrost the whole product and mix it.

After defrosting, this product reacts like a fresh product. Please make sure to keep it in the best possible conditions and use it within a few days after defrosting.

**DO NOT REFREEZE A DEFROSTED PRODUCT**