TECHNICAL SPECIFICATIONS

Frozen RASPBERRY Puree, sugar added
6 x 1 Kg

PRODUCT CODE : 609
Version : H
Checked by : C.GARNIER
Quality Control and food Safety Manager

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)	:	raspberry 85%, invert sugar syrup 15%
Selected variety(ies)	:	main variety williamette

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)

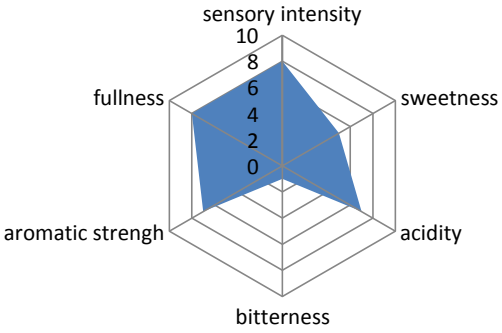
Brix with the refractometer at 68°F	:	20° Brix +/- 1
Dry extract for information only (+/-1, 50%)	:	22%
pH with pHmeter at 68°F	:	2,80 to 3,40
Moisture (+/-1, 40%)	:	0,5 g/100g

ORGANOLEPTIC CONTROLS : *(check on every batch by an internal panel)*

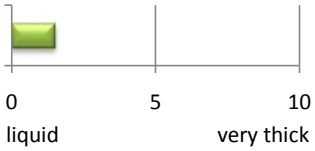
Color :



Sensory Profile :



Viscosity :



NUTRITIONAL INFORMATION : *(indicative values)*

Energy Kcal/100g	Energy Kj/100g	Carbohydrates g/100g	Protein g/100g (+/-2%)	Fat g/100g (+/-2%)	Sodium mg/100g (+/-2,40%)	Satured factury acids mg/100g	Fiber g/100g (+/-15%)	Complete soluble sugars g/100g (+/-5%)
82	**348**	**21**	**0,8**	**< 0,1**	**7,6**	**11**	**1,3**	**14,8**

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**	

Boiron Frères S.A.S
BP21016 - 26958 Valence Cedex 9 (France)
RCS Romans sur Isère 542 015 763 siret 542 015 763 00049 ape 1039B
Commandes : Fax : +33 (0)4 75 47 87 50– E.mail : contact@boironfreres.com

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 PALETIZATION

	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 m³ (including lid)	295 x 263 x 180 mm, soit 0,01396 m³
Traceability	- the best before date (also used as batch number = YYYY/MM/DD + letter) - the packaging time	
Gencod EAN	**3 389130 00609 8 (EAN 13)**	**6 3 389130 00609 0 (ITF 14)**
Storage conditions and transport	Storage at : -18°C (0°F)	

	PALETIZATION
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°Fand 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