

FROZEN CITRUS LEMON VERBENA PUREE 100% 1KG

INGREDIENTS

Citrus (mandarin, bergamot) 89%

Pure cane sugar Lemon verbena



VARIETY / ORIGIN

Variety / origin Mandarin: Italy

Bergamot: Sicily

Made in France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color Orange

Taste Frank taste of mandarin prolonged by lemon verbena

Texture Liquid with markings

Brix (refractometer 20°C)* 20 (+/-2)

*indicative value

MICROBIOLOGICAL FEATURES - As per quality control plan

Total germ content < 100~000/g Per batch number Enteric bacteria < 1~000/g Per batch number E. coli < 10/g Per batch number Yeasts < 1~000/g Per batch number Molds < 1~000/g Per batch number

Listeria Not detected in 25g Per month & per type of product Salmonella Not detected in 25g Per month & per type of product

RADIOACTIVITY

In compliance with the regulations EC n° 737/90 and 1635/2006 and its modifications

PESTICIDES AND HEAVY METALS

Pesticides In compliance with the regulation EC n° 396/2005 of February 23rd 2005 and its modifications

Heavy metals In compliance with the regulation EC n° 1881/2006 of December 19th 2006 and its modifications

CERTIFICATIONS

IFS (upper level) and BRC (grade A)

GMO No use of genetically modified substances or of substances produced from GMO

Ionization Absence

Allergens Does not contain voluntarily introduced allergens

suitable for Ovo - lacto vegetarians : Yes

Vegans : Yes

THERMIC PROCESS

Flash Pasteurisation

CONTROLS CARRIED OUT ON OUR PRODUCTS ALL OVER PRODUCTION PROCESS

At reception Visual and physico-chemicals controls of raw materials.

During the production Physico-chemical, visual and gustative controls. Detection of foreign Bodies.

On the finished product Physico-chemical, visual and gustative controls. Detection of foreign Bodies.

PACKAGING

Black Plastic box 1 kg with recloseable lid and inviolability strip

6 boxes per carton

150 cartons per pallet 100x120 120 cartons per Euro pallet Carton weight : Net weight : 6kg

PRIMARY PACKAGING (BOX, BAG, BUCKET, BOTTLE)

 Dimensions
 190x127x80 mm

 EAN 13 Code
 3228170022470

 HS Code
 20083079

SECONDARY PACKAGING (CARTON)

 Carton outside dimensions
 395x202x169 mm

 Carton volume
 13.5cm3

 EAN 14 Code
 13228170022477

NUTRIONAL VALUES (AVERAGE PER 100G) ACCORDING TO (EU) REGULATION N°1169/2011

Energetic value in KJ/ 100g			
Energetic value in Kcal / 100g	64		
Fat	0		
including saturated fat	0		
including Trans fat	0		
Carbohydrates	16		
including sugars	14		
proteins	0		
Salt	0		
Fibers	0,4		
Humidity	/		
Dry extracts	/		

CONSERVATION AND SUSTAINABLE USE

Storage and transport temperature : -18°C

Total shelf life (best before date or use-by-date) BBD 912 days

Never refreeze a thawed product

Defrosting: 48 hours at 2°C and 4°C

Preservation after defrosting: 15 days between 2°C and 4°C

To prepare mousses cakes, bavarois, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse.

Issue date	Review date	Review index	Signatures	
09/04/2019	28/05/2019	FTCOM 2247 - B	General Manager	Quality Manager