

## FROZEN PINEAPPLE PUREE WITH ADDED SUGAR 1KG

INGREDIENTS Pineapple 90%

Pure cane sugar

## VARIETY / ORIGIN

Variety / origin Made in Golden / Costa Rica France

## PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

ColorYellowTasteTypical of the fruitTextureSmoothBrix (refractometer 20°C)\*22 (+/-2)\*indicative value

## MICROBIOLOGICAL FEATURES - As per quality control plan

< 100 000/g	Per batch number
<1000/g	Per batch number
<10/g	Per batch number
<1000/g	Per batch number
<1000/g	Per batch number
Not detected in 25g	Per month & per type of product
Not detected in 25g	Per month & per type of product
	<1000/g <10/g <1000/g <1000/g Not detected in 25g

### 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)			
Kosher and Halal			
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

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



Dimensions	190x127x80 mm
EAN 13 Code	3228170441400
HS Code	20082079
SECONDARY PACKAGING (CARTON)	
Carton outside dimensions	395x202x169 mm
Carton volume	13.5cm3
EAN 14 Code	13228170441407
NUTRIONAL VALUES (AVERAGE DEE	100G) ACCORDING TO (EU) REGULATION
Energetic value in KJ/ 100g	371
Energetic value in Kcal / 100g	88
Fat	0
including saturated fat	0
including Trans fat	0
including Trans fat	
Carbohydrates	20
	20 19
Carbohydrates	
Carbohydrates including sugars	19
Carbohydrates including sugars proteins	19 0,5
Carbohydrates including sugars proteins Salt	19 0,5 0

## 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	
09/08/2006	15/10/2020	FTCOM 275 - X	General Manager	Quality Manager