

**FROZEN FIG PUREE
WITH ADDED SUGAR 1KG**



INGREDIENTS

Fig 90%
Pure cane sugar
Antioxidant: ascorbic acid
Acid: citric acid

VARIETY / ORIGIN

Variety / origin	Violette / France (Provence)
Made in	France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Garnet Red
Taste	Typical of the fruit
Texture	Thick
Brix (refractometer 20°C)*	26.5 (+/-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)

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

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	3228170482403
HS Code	20089967

SECONDARY PACKAGING (CARTON)

Carton outside dimensions	395x202x169 mm
Carton volume	13.5cm3
EAN 14 Code	13228170482400

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

Energetic value in KJ/ 100g	424
Energetic value in Kcal / 100g	100
Fat	0
including saturated fat	0
including Trans fat	0
Carbohydrates	23
including sugars	23
proteins	0,8
Salt	0
Fibers	2,4
Humidity	71,9
Dry extracts	28,1

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, bavaois, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse.

Issue date	Review date	Review index	Signatures	
01/08/2006	22/07/2019	FTCOM 48240 / 000445 - T	General Manager	Quality Manager
				