

les fruits rouges de l'Aisne	TECHNICAL DATA SHEET APPLE DICES IQF	Réf. : FRPM C10 V10 Date de création : 27/07/10 Version B du 07/11/11
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PRODUCT DESCRIPTION

<i>Product</i>	Apple cleaned, peeled, cut up in dices 10x10mm, treated with anti-oxidization agents, and frozen individually
<i>Composition</i>	Apple dices
<i>Variety</i>	Golden
<i>Origin</i>	Italy

ORGANOLEPTIC CHARACTERISTICS

<i>Aspect</i>	Clean product, hand sorted
<i>Colour</i>	Green
<i>Smell</i>	Typical of the fruit
<i>Taste</i>	Typical of the fruit

PHYSICO-CHEMICAL CRITERIA

	Tolerance
Form	Apple in dices
Size	10*10 mm
Vegetal foreign material	< 0.1 %
Mineral foreign material	< 0.05 %
Defected fruits due to disease or insect damage	< 4 piece/500 g
Brix grade (°Brix)	9.3 – 13.3
pH	2.3 – 3.3

NUTRITIONAL VALUES (in g for 100 g)*

Constituents	Nutritional composition for 100g
Energetic contribution	4.6 kcal / 189 kJoules
Carbohydrates	10,00
Proteins	0,26
Lipids	0,24
Fibres	2,40
Vitamins C (mg)	3.3
Sodium (mg)	1.6

* From CIQUAL 2008.

MICROBIOLOGICAL CHARACTERISTICS*

Micro-organism	Standards
Total plate count	300 000
Total coliform at 30 °C	1 000
Fecal coliforms at 44°C	1/g
Staphylococcus aureus	100/g
Salmonella	Absence/25g
Reducing anaerobes sulfito	10

*Compliance with applicable regulations in effect.

PACKAGING

Packaging : Carton of 5 x 1 kg – heat closed 1 kg polyethylene bag.

Pallet : Europe model – Number of cardboard box : 88

LABELLING

▪ Product name	▪ Shelf life
▪ Origin	▪ Traceability number
▪ Net weight	▪ Storage Conditions
	▪ Name of the company

STORAGE CONDITIONS

<i>Storage temperature</i>	< -18°C
<i>Shelf life</i>	2 years
<i>Shelf life after defreezing</i>	3 days in positive cold (+4°C)

OTHER CHARACTERISTICS

<i>GMO</i>	Exempt
<i>Additives</i>	Exempt
<i>Ionisation</i>	None
<i>Contaminants</i>	Compliance with applicable regulations in effect