	<b>Frozen Fruit puree: Green apple Granny Smith 1kg</b>	
	Code article: APV0B0AA0 Cardboard code: APV0C6AA0	Version: 3.0 Updated on: 15/03/2023
	EAN 13: 3389133002769	GTIN 14: 63389133002761

#### Description:

The puree is obtained from fresh fruits picked at maturity whose the pulp is extracted by crushing and refining. Raw materials batches are blended to ensure a quality and continuous taste.

#### Composition:

Ingredients	Quantity (%)	Origin(s) guaranteed
Green apple	97	France
acidifiant: citric acid		
Anti-oxidant: ascorbic acid		

#### Process:


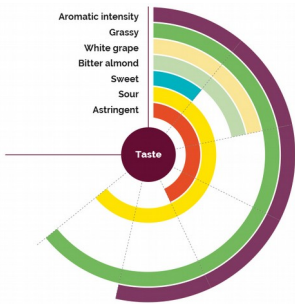
Thermic treatment	Unpasteurized puree
Metal detection levels	Stainless steel: 2,5 mm
	Non-ferrous: 1,8 mm
	Ferrous: 1,5 mm

#### Certifications:

The processing site is certified FSSC 22000 and ISO 22000

#### Physico chemical characteristics:

	Target value	Tolerance	Unity
Brix	12	10 - 14	° Brix
pH	3.15	2.80 - 3.40	
Dry extract (For information only)	14	12.5 - 15.5	g/100g

Color (picture not contractual)	Sensory profile
	 <p><b>Visual aspect</b></p> <p>Green color: 5 droplets (4 full, 1 empty)</p> <p>Grainy: 5 droplets (all full)</p> <p>Viscosity: 5 droplets (all full)</p> <p><b>Texture in mouth</b></p> <p>Fibrous: 5 spoons (all full)</p> <p>Floury: 5 spoons (all full)</p>

**TECHNICAL SPECIFICATION**  
Frozen Fruit puree: Green apple Granny Smith 1kg  
**FOR PROFESSIONAL USE ONLY**

<b>Microbiological characteristics:</b>			
	<b>Target value</b>	<b>Unity</b>	<b>Method</b>
Aerobic micro-organism*	< 30000	cfu/g	ISO 4833-1 / -2
Enterobacteria*	< 100	cfu/g	ISO 21258-1 / -2
E. coli	< 5	cfu/g	ISO 16649-1 / -2
Yeasts*	< 5000	cfu/g	ISO 21527-1 ou / -2
Moulds*	< 5000	cfu/g	ISO 21527-1 ou / -2
Salmonella**	NO DETECTED	/25g	ISO 6579-1
Listeria mono.**	NO DETECTED	/25g	ISO 11290-1
* Tolerance = 3 x target value			
** Analyses carried out by an accredited laboratory and only on products with a pH above 3.8.			

<b>Nutritional information according to Regulation (EU) N°1169/2011:</b>		
	<b>Value</b>	<b>Unity</b>
Energy	185	kJ
Energy	44	kcal
Fat	0.0	g/100g
Of which saturates	0.0	
Carbohydrates	9.6	
Of which sugars	9.6	
Fiber	2.7	
Protein	0.0	
Salt	0.0	
Sodium	0.0	mg/100g
Values available on <a href="http://vn.my-vb.com">http://vn.my-vb.com</a>		

<b>Food diet:</b>			
Halal certified product	Yes	Suits to the vegetarian diet	Yes
Kosher certified product	Yes	Suits to the vegan diet	Yes
		Suits to the coeliac diet	Yes

<b>Allergens according to Regulation (EU) N°1169/2011:</b>			
	<b>Presence in the product</b>	<b>Presence on site</b>	<b>Cross contamination</b>
Celery	no	no	no
Crustaceans	no	no	no
Eggs	no	no	no
Fish	no	no	no
Gluten	no	no	no
Lupin	no	no	no
Milk	no	no	no
Molluscs	no	no	no
Mustard	no	no	no
Peanuts	no	no	no
Sesame seeds	no	no	no
Soybeans	no	no	no
Nuts	no	no	no
Sulfites	no	no	no

<b>Regulation:</b> <i>the product respects the regulations and their amendments</i>	
GMO	Does not contain GMOs in accordance with Regulations (EU) N°1829/2003 and N°1830/2003 related to traceability and labeling of genetically modified organisms and their amendments.
Ionization	Non-ionized product
Radioactivity	< 100Bq
Pesticides	Regulation (EU) N° 396/2005 related to pesticide residues in food and its amendments
Heavy metals	Regulation (EU) N° 2023/915 on maximum levels for certain contaminants in food and its amendments.
Labelling	Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs
Allergens	Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs
Packaging	Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs
	Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs
	Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments

<b>Storage and use recommendations:</b>	
Storage conditions	Frozen
Storage temperature	≤ -18°C
Transport temperature	≤ -18°C
Date of minimum durability	30 months from production
DDM print format	YYYY/MM/DD DD/MM/YYYY
Time of defrosting at +2/+4°C for information	24 Hours
Storage after defrosting in its closed package (in days)	5
<b>Method of defrosting :</b> In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original closed packaging, at 35/+39°F. To unmold or cut your frozen purée easily, we recommend one of the following methods: Remove the lid, do not remove the protective seal and leave the tray at room temperature for 5 minutes: Or leave the lid and protective seal on, run the tray under lukewarm water for 30 seconds at least before removing the lid and protective seal. Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.	