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|  | Frozen Fruit puree 100%: Redcurrant 1kg | |
| | Code article: AGR0B02A0 Cardboard code: AGR0C62A0 | Version: 2.0 Updated on: 07/07/2021 |
| | EAN 13: 3389133003506 | GTIN 14: 63389133003508 |

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 (%) | List of selected origins * |
|-------------|--------------|----------------------------|
| Redcurrant | 100 | France |

* used in varying amounts; the origins can change to guarantee a constant quality of the product. For more details on the origins of the raw materials in your batch, refer to the document in the PIM.

Process:

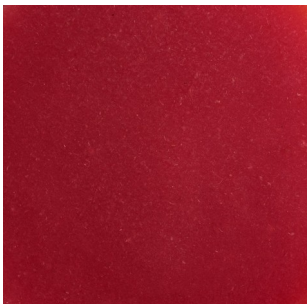
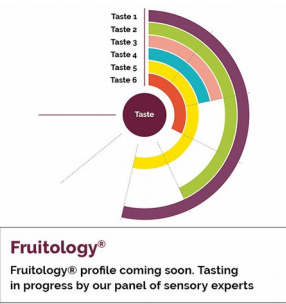
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|------------------------|--------------------------------|
| Thermic treatment | Pasteurization |
| Metal detection levels | Stainless steel: 2,5 mm |
| | Non-ferrous: 1,8 mm |
| | Ferrous: 1,5 mm |

Certifications:

The processing site is certified FSC 22000 and ISO 22000

Physico chemical characteristics:

| | Target value | Tolerance | Unity |
|------------------------------------|--------------|-------------|--------|
| Brix | 12 | +/- 2 | ° Brix |
| pH | 2.95 | 2.80 - 3.15 | |
| Dry extract (For information only) | .. | | |

| Color (picture not contractual) | Sensory profile | |
|---|---|--|
|  |  | <p>Visual aspect</p> <p>Aspect 1 ○○○○○○○○</p> <p>Aspect 2 ○○○○○○○○</p> <p>Aspect 3 ○○○○○○○○</p> <p>Texture in the mouth</p> <p>Texture 1 ○○○○○○○○</p> <p>Texture 2 ○○○○○○○○</p> <p>Fruitology® Fruitology® profile coming soon. Tasting in progress by our panel of sensory experts</p> |

| Microbiological characteristics: | | | |
|--|---------------------|--------------|---------------------|
| | Target value | Unity | Method |
| Aerobic micro-organism* | < 5000 | cfu/g | ISO 4833-1 / -2 |
| Enterobacteria* | < 10 | cfu/g | ISO 21258-1 / -2 |
| E. coli | < 5 | cfu/g | ISO 16649-1 / -2 |
| Yeasts* | < 500 | cfu/g | ISO 21527-1 ou / -2 |
| Moulds* | < 500 | cfu/g | ISO 21527-1 ou / -2 |
| Salmonella** | ABS | abs/25g | ISO 6579-1 |
| Listeria mono.** | ABS | abs/25g | ISO 11290-1 |
| *Tolerance = 3 x target value | | | |
| **According to Regulation (EU) N°2073/2005 | | | |

| Nutritional information according to Regulation (EU) N°1169/2011: | | |
|---|--------------|--------------|
| | Value | Unity |
| Energy | 203 | kJ |
| Energy | 48 | |
| Fat | 0.0 | g/100g |
| Of which saturates | 0.0 | |
| Carbohydrates | 11.4 | |
| Of which sugars | 10.5 | |
| Fiber | 1.2 | |
| Protein | 0.0 | |
| Salt | 0.0 | |
| Sodium | 0.0 | mg/100g |
| Values available on http://vn.my-vb.com | | |

| Food diet: | | | |
|--------------------------|-----|------------------------------|-----|
| 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 |

| Allergens according to Regulation (EU) N°1169/2011: | | | |
|--|--------------------------------|-------------------------|----------------------------|
| | Presence in the product | Presence on site | Cross contamination |
| 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 |

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| Regulation: <i>the product respects the regulations</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° 1881/2006 laying down maximum levels for certain contaminants in foodstuffs 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 |

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| Storage and use recommendations: | |
| 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) | 15 |
| Method of defrosting : 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. | |