



**Product legal denomination** Frozen sweetened passion fruit puree.

**Description**

A superieur quality passion fruit puree, sweetened with crystal sugar. Managing the full process from the fruit processing to the final product, we are able to obtain an optimal organoleptic quality, with genuine passion and attention to flavor profile - for a truly unique taste.

**Ingredients**

passion fruits 90%, sugar.

Produced in France.

All fruits do not come from France.

**Implementation**

Thaw and gently stir before use. Suggested applications: in fruit mousse, inserts, ganache truffle, sorbet, pâte de fruit, cocktails, etc.

Discover all our suggestions for use on our website, at [www.androschef.fr](http://www.androschef.fr)



**Organoleptical characteristics**

Texture smooth  
Taste typical of passion fruit  
Colour yellow-orange

**Physico-chemical characteristics**

Brix : 22+/-2  
pH : 2,8+/-0,3

**Allergens informations**

Mandatory allergens NO

(European major allergens list) :

Mandatory allergens may contain traces of NO

(European major allergens list) :

For USA : produced in a facility processing coconuts, chestnuts and lychees.

For Japan : produced in a facility processing apples, oranges, peaches and bananas.

**Microbiological criteria**

Our Andros Chef sweetened fruit purees frozen comply with following microbiological standards:

Total flora <10000 CFU / ml

Yeast / Mold <10000 CFU / ml

Enterobacteriaceae <100 CFU / ml

Listeria: Absence in 25g

Salmonella: Absence in 25g

**Other informations**

ANDROS products do not contain:

- Genetically modified organisms and/or ingredients containing traces of genetically modified organisms.

- Ionized ingredients and/or ingredients containing traces of ionized ingredients.

We guarantee the organoleptic, physico-chemical, and all other technical qualities and standards described herein for finished product issued from our factory in its original, sealed packaging.

We cannot guarantee these qualities, standards or any potential cross-contamination risk after the point of opening or use.

**Production site's certifications**

IFS, ISO 9001:2015, ISO 50001:2011

**Storage and use conditions**

Store at -18°C (0°F). After thawing, store in it's sealed packaging for 5 days in the refrigerator (+2°C/+4°C). DO NOT refreeze after thawing.

Andros recommend to:

- Thaw the product in its original and sealed packaging, at +2 / +4°C (36°F / 39°F) to keep all the organoleptic qualities of the product.

- Thaw the whole product and stir it before using.

Thawing and preservation after thawing are under user's responsibility.

**Best before date**

2 years + end of month after production date.

**Article number :**

50081694

**HS code :**

2008996390

**Creation**

17/08/2016

**Update**

18/12/2019



**Informations Logistiques - 80 \* 120 PALLET**

	UNIT	CARTON	PALLET
	1 TUB		
NB of units:	1	6	720
NB of cartons:			120
NB of layers:			10
NB of cartons per layers			12

**Informations Logistiques - 100 \* 120 PALLET**

NB of units:	1	6	900
NB of cartons:			150
NB of layers:			10
NB of cartons per layers			15