

TECHNICAL SPECIFICATION

Frozen Coulis: Strawberry 500g
FOR PROFESSIONAL USE ONLY

	Frozen Coulis: Strawberry 500g		
bornal Contains	Code article: 1447-UN Cardboard code: 1447	Version: 12.0 Updated on: 03/06/2022	
	EAN 13: 3389130014475	GTIN 14: 63389130014477	

Description:

Frozen fruit coulis is made by cruching and refining whole fruits selected from homogeneous batches of selected varieties in order to guarantee a typical colour and taste of fresh fruit

Composition:		
Ingredients	Quantity (%)	List of selected origins *
Strawberry	84	Spain Poland Serbia
Crystallized sugar, invert sugar syrup.	16	Belgium France

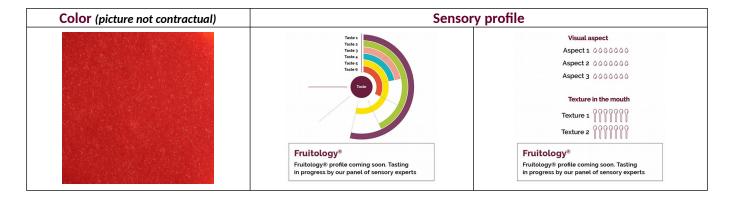
^{*} used in varying amounts; the origins can change to guarantee a constant quality of the product.

Process:		
Thermic treatment	Pasteurization	
Metal detection levels	Stainless steel: 4 mm	-
	Non-ferrous: 3 mm	
	Ferrous: 2 mm	

Certifications:

The processing site is certified FSSC 22000 and ISO 22000

Physico chemical characteristics:				
	Target value	Tolerance	Unity	
Brix	22	21 - 23	° Brix	
рН	3.35	3.00 - 3.60		
Dry extract (For information only)	23	22.5 - 23.5	g/100g	





TECHNICAL SPECIFICATION

Frozen Coulis: Strawberry 500g FOR PROFESSIONAL USE ONLY

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**	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.

	Value	Unity
Energy	399	kJ
Energy	94	kcal
Fat	0.0	
Of which saturates	0.0	
Carbohydrates	22.6	
Of which sugars	19.3	g/100g
Fiber	1.3	
Protein	0.2	
Salt	0.0	
Sodium	< 5	mg/100g

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	



TECHNICAL SPECIFICATION

Frozen Coulis: Strawberry 500g FOR PROFESSIONAL USE ONLY

Regulation: the prod	uct respects the regulations and their amendments
GMO	Does not contain GMOs in accordance with Regulations (EU) N°1829/2003 and
	N°1830/2003 related to traceability and labeling of genetically modifed 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
	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
Packaging	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

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	12 Hours	
Storage after defrosting in its closed package	15	
(in days)		

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. In order to obtain a perfectly homogenous product, Les Vergers Boiron recommend you, to defrost the whole product and mix it. Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices

3/3