

**Product legal denomination**

Frozen sweetened coconut puree.

Description

A superieur quality coconut 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

coconut milk 88% (coconut 73%,water), 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**Organoleptical characteristics**

Texture	smooth
Taste	typical of coconut
Colour	white

Physico-chemical characteristics

Brix :	19+/- 2
pH :	6+/- 0,3

Allergens informations

Mandatory allergens
(European major allergens list) : NO

Mandatory allergens may contain traces of
(European major allergens list) : NO

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 :

50081703

HS code :

2008199280

Creation

17/08/2016

Update

06/08/2019

**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