

## TECHNICAL SPECIFICATION Frozen Coulis: Raspberry 500g FOR PROFESSIONAL USE ONLY

Frozen Coulis: Raspberry 500g	
Code article: 1436-UN Cardboard code: 1436	Version: 11.0 Updated on: 02/01/2023
EAN 13: 3389130014369	GTIN 14: 63389130014361

### **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 *
Raspberry	81	Serbia
Crystallized sugar, inverted sugar syrup,	19	France Belgium
* ** * * * *		

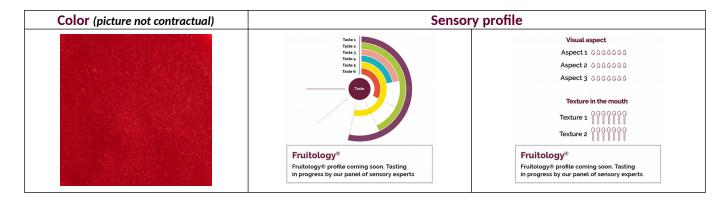
\* used in varying amounts; the origins can change to guarantee a constant quality of the product.

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	23	22 - 24	° Brix
рН	3.35	2.80 - 3.40	
Dry extract (For information only)	23.5	23 - 24	g/100g



BOIRON FRERES SAS 1, Rue Brillat Savarin – 26300 Châteauneuf sur Isère - FRANCE RCS Romans sur Isère 542 015 763 - Siret 542 015 763 00049 - Ape 1039B my-vb.com



# TECHNICAL SPECIFICATION Frozen Coulis: Raspberry 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.

Nutritional information according to Regulation (EU) N°1169/2011:		
	Value	Unity
Energy	413	kJ
Energy	98	kcal
Fat	0.0	
Of which saturates	0.0	
Carbohydrates	22.7	
Of which sugars	18.1	g/100g
Fiber	1.8	
Protein	0.8	
Salt	0.0	
Sodium	< 5	mg/100g
Values available on _http://vn.my-v	/b.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

BOIRON FRERES SAS 1, Rue Brillat Savarin – 26300 Châteauneuf sur Isère - FRANCE RCS Romans sur Isère 542 015 763 - Siret 542 015 763 00049 - Ape 1039B my-vb.com



# **TECHNICAL SPECIFICATION**

#### Frozen Coulis: Raspberry 500g FOR PROFESSIONAL USE ONLY

Regulation: the p	roduct 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