


|   |   |                           |
|---|---|---------------------------|
|  | <b>TECHNICAL DATA SHEET</b><br><br><b>Pasteurized sweetened white peach puree</b><br><br><b>4x1kg</b> | Creation date: 14/04/2025 |
|   |   | Update:                   |
|   |   | Version: 1                |
|   |   | Writer: Damien DEBERSEE   |
|   |   | Verifier: Audrey RAVIT    |
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### DESCRIPTION

Fruits selected at the right ripeness, Brix adapted to the naturally sweet profile of each fruit.

**Product code:** 52528  
**Legal denomination:** Pasteurized sweetened white peach puree  
**Ingredient(s) :** White peach 86,0%, sugar, antioxidant : ascorbic acid E300  
**Fruit origin:** France  
**Finished product origin:** France

**Specificite(s) :** /



### PRODUCT STORAGE & SHELF LIFE

(the user is responsible for the conservation in accordance with the good hygiene practices)

**Best before date after production date:** 15 months

**Best before date after delivery date:** 10 months

**Storage temperature:** Keep in a cool place, preferably below 25°C

**Application way:** Shake before use

**Storage conditions once opened:** Keep 5 days in a refrigerator between +2 and +6°C

#### ORGANOLEPTIC CHARACTERISTICS

|   |
|---|
| Flavor, color and appearance typical of the mentioned fruit |
| No off-taste nor off-odor                                   |

#### PHYSICO-CHEMICAL CHARACTERISTICS

|                                      |           |
|--------------------------------------|-----------|
| Brix<br>(°B, refractometer at 20°C): | 20 ± 2    |
| pH (pH-meter at 20°C) :              | 3,6 ± 0,5 |

#### MICROBIOLOGICAL CRITERIA

| Germ                            | Criteria (UFC/g)   |
|---------------------------------|--------------------|
| Total plate count:              | < 10 000           |
| Yeast:                          | < 5 000            |
| Mold:                           | < 5 000            |
| Enterobacteria (37°C):          | < 10               |
| <i>Listeria monocytogenes</i> : | Not Detected / 25g |
| <i>Salmonella</i> :             | Not Detected / 25g |

|   |   |                           |
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### NUTRITIONAL INFORMATION FOR 100g\*

\* Sources: bibliographical datas

|                     |              |
|---------------------|--------------|
| Energy              | 411kJ/97kcal |
| Total Fat           | 0,4g         |
| Saturated Fat       | 0,01g        |
| Total Carbohydrates | 22,3g        |
| Sugars              | 20,7g        |
| Dietary fibers      | 0,9g         |
| Proteins            | 0,5g         |
| Salt                | <0,01g       |

### GUARANTEES

|                            |   |
|----------------------------|---|
| <b>GMO:</b>                | GMO-free : GMO labelling not required according to the EU regulation in force   |
| <b>Ionizing treatment:</b> | Product not subjected to ionising radiation                                     |
| <b>Heavy metals:</b>       | Compliant with the EU regulation in force                                       |
| <b>Allergens:</b>          | Absence of major allergens (according to EU regulation) on our production lines |
| <b>Pesticides :</b>        | Compliant with the EU regulation in force                                       |

### Production site certification

(final products): IFS (International Featured Standards) Food

### PACKAGING

|   | Unit   | Retail sales packaging |
|---|--|------------------------|
| <b>Packaging:</b>                       | Pouch  | Carton : 4 pouches     |
| <b>EAN</b>                              | 3760174987008                                      | 13760174987005         |
| <b>Net weight (kg):</b>                 | 1  | 4                      |
| <b>Gross weight (kg):</b>               | 1,070  | 4,420                  |
| <b>Size (L x w x h):</b>                | 18*10*25,5   | 22,5*15,5*24,8         |
| <b>Product coding and Traceability:</b> | batch number, production date and best before date |                        |

### PALLETIZING

|   | Pallet (80x120cm) |
|---|-------------------|
| <b>Number of units/carton:</b>                                | 4                 |
| <b>Number of cartons/level:</b>                               | 24                |
| <b>Number of levels/pallet:</b>                               | 6                 |
| <b>Number of cartons/pallet:</b>                              | 144               |
| <b>Number of units/pallet:</b>                                | 576               |
| <b>Pallet net weight (kg):</b>                                | 576               |
| <b>Pallet gross weight (kg): (includes the pallet weight)</b> | 661               |
| <b>Pallet maximum height (cm) :</b>                           | 165               |