	<b>TECHNICAL DATA SHEET</b>  <b>Pasteurized sweetened flavoured strawberry puree</b> <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.

<b>Product code:</b>	52517
<b>Legal denomination:</b>	Pasteurized sweetened flavoured strawberry puree
<b>Ingredient(s) :</b>	Strawberry 85,0%, sugar 14,5% , natural flavouring, purple carrot concentrate juice
<b>Fruit origin:</b>	Spain, France, Egypt, Poland, Serbia
<b>Finished product origin:</b>	France
<b>Specificite(s) :</b>	/



### PRODUCT STORAGE & SHELF LIFE

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

<b>Best before date after production date:</b>	15 months
<b>Best before date after delivery date:</b>	10 months
<b>Storage temperature:</b>	Keep in a cool place, preferably below 25°C
<b>Application way:</b>	Shake before use
<b>Storage conditions once opened:</b>	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 (°B, refractometer at 20°C):	20 ± 2
pH (pH-meter at 20°C) :	3,5 ± 0,5

#### MICROBIOLOGICAL CRITERIA

Germes	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	392kJ/93kcal
Total Fat	0,4g
Saturated Fat	0,01g
Total Carbohydrates	20,1g
Sugars	19,7g
Dietary fibers	3,2g
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>	3760174986933	13760174986930
<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