

TECHNICAL SPECIFICATION

Fruit puree 100% pasteurised: Mango 11



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Product code: BMG0E0AA0 Cardboard code: BMG0C6AA0	Version : 13.0 Updated on: 01/09/2023
EAN 13: 3389132000018	GTIN 14: 63389132000010

Legal name:

Pasteurised fruit puree: Mango

Description:

Puree from selected raw materials, stabilized by a process ensuring optimum color, taste and odor conservation until the end of the lifetime

Quantity (%)	List of selected origins *			
100	India			
* Used in variable quantities				
Process:				
Pasteurization				
	100	100 India		

The processing site is certified:				
FSSC 22000	No	IFS	No	
ISO 22000	No	ISO 9001	No	
BRC	No	ISO 14001	No	

Physico chemical characteristics:				
	Target value	Tolerance	Unity	
Brix	15	13-17	° Brix	
рН	3.75	3.50 - 3.90		

Color (picture not contractual)	Sen	sory profile
	Aromatic intensity Sipicy Princy Cocked Sweet Siter Biter	Visual aspect Orange colour Viscosity Viscosity Texture in mouth Mouth coating

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



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Microbiological characteristics:		
	Target value	Method
Sterility test on each batch	Negative	Flow cytometry

Nutritional information according to Regulation (EU) N°1169/2011:		
	Valeurs	Unités
Energy	322	kJ
Energy	76	kcal
Fat	0.0	
Of which saturates	0.0	
Carbohydrates	18.0	
Of which sugars	14.0	g/100g
Fiber	2.0	
Protein	0.0	
Salt	0.0	
Sodium	0.0	mg/100g
Values available on http://vn.my-vb.com		

Food diet:			
Halal certified product	No	Suits to the vegetarian diet	Yes
Kosher certified product	No	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	yes	no	
Crustaceans	no	yes	no	
Eggs	no	yes	no	
Fish	no	yes	no	
Gluten	no	yes	no	
Lupin	no	no	no	
Milk	no	yes	no	
Molluscs	no	no	no	
Mustard	no	no	no	
Peanuts	no	no	no	
Sesame seeds	no	yes	no	
Soybeans	no	yes	no	
Nuts	no	yes	no	
Sulfites	no	yes	no	



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Regulation: the	product respects the regulations	
Microbiology	Regulation (EU) N°2073/2005 related to microbiological criteria for foodstuffs and its 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° 2023/915 on maximum levels for certain contaminants in food and its amendments.	
Allergens	Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs	
Packaging	Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs	
Packaging	Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs	
Packaging	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	Before opening, storage temperature away from heat, < 25°C (in order to keep the organoleptic profile).	
Storage after opening in the refrigerator (in days)	8	
Storage temperature	Between 4 °C and 25 °C	
Date of minimum durability (in months from production)	15	
Date of minimum durability print format	YYYY/MM/DD DD/MM/YYYY	