

### **TECHNICAL SPECIFICATION**

Pasteurized fruit puree: Pineapple 11



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Product code: BAN0E0AA0 Version: 7.0

Cardboard code: BAN0C6AA0 Updated on: 01/09/2023

EAN 13: 3389132000087 GTIN 14: 63389132000089

Legal name:

Pasteurized fruit puree: Pineapple

### **Description:**

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

Composition:		
Ingredients	Quantity (%)	List of selected origins *
Pineapple	99.95	Costa Rica
Antioxydant : ascorbic acid		

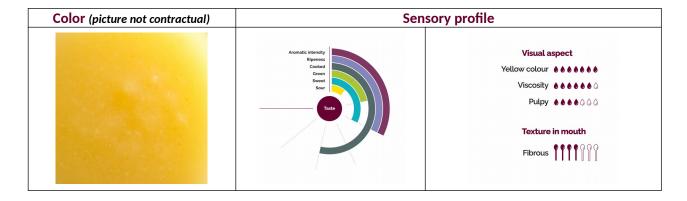
<sup>\*</sup> Used in variable quantities

#### **Process:**

Thermic treatment Pasteurization

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	13	11 - 15	° Brix
рН	3.85	3.70 - 3.98	





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

Nutritional information according to Regulation (EU) N°1169/2011:		
	Valeurs	Unités
Energy	262	kJ
Energy	63	kcal
Fat	0	
Of which saturates	0	
Carbohydrates	13	
Of which sugars	13	g/100g
Fiber	2	
Protein	1	
Salt	0	
Sodium	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	yes	no
Mustard	no	no	no
Peanuts	no	no	no
Sesame seeds	no	yes	no
Soybeans	no	yes	no
Nuts	no	yes	no
Sulfites	no	no	yes



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Regulation: the pr	Regulation: the product respects the regulations		
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.		
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