

|                                                                                   |                                                                    |                                                       |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------------|-------------------------------------------------------|
|  | <b>Pasteurized fruit puree: White peach 1l</b>                     |                                                       |
|                                                                                   | <b>Product code:</b> BPBOM0AA0<br><b>Cardboard code:</b> BPBOM6AA0 | <b>Version :</b> 2.0<br><b>Updated on:</b> 06/01/2025 |
|                                                                                   | <b>EAN 13 :</b> 3389132005402                                      | <b>GTIN 14 :</b> 63389132005404                       |

**Legal name:**

Pasteurized fruit puree: Peach

**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 * |
|-------------------------|--------------|----------------------------|
| Peach                   | 99.8         | France                     |
| Lemon juice concentrate |              |                            |

\* Used in variable quantities

**Process:**

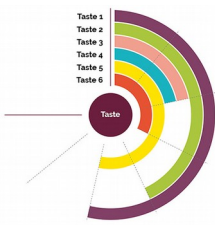
|                   |                |
|-------------------|----------------|
| Thermic treatment | Pasteurization |
|-------------------|----------------|

**The processing site is certified:**

|            |    |           |     |
|------------|----|-----------|-----|
| FSSC 22000 | No | IFS       | Yes |
| ISO 22000  | No | ISO 9001  | No  |
| BRC        | No | ISO 14001 | No  |

**Physico chemical characteristics:**

|      | Target value | Tolerance   | Unity  |
|------|--------------|-------------|--------|
| Brix | 12           | 10 -14      | ° Brix |
| pH   | 3.85         | 3.60 - 4.00 |        |

| Color (picture not contractual) | Sensory profile                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |
|---------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                 |  <p><b>Fruitology®</b><br/>Fruitology® profile coming soon. Tasting in progress by our panel of sensory experts</p> | <p><b>Visual aspect</b></p> <p>Aspect 1 ○○○○○○○○</p> <p>Aspect 2 ○○○○○○○○</p> <p>Aspect 3 ○○○○○○○○</p> <p><b>Texture in the mouth</b></p> <p>Texture 1 ○○○○○○○○</p> <p>Texture 2 ○○○○○○○○</p> <p><b>Fruitology®</b><br/>Fruitology® profile coming soon. Tasting in progress by our panel of sensory experts</p> |

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

## 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                                                                    | 198     | kJ      |
| Energy                                                                    | 47      | kcal    |
| Fat                                                                       | 0.0     | g/100g  |
| Of which saturates                                                        | 0.0     |         |
| Carbohydrates                                                             | 10.5    |         |
| Of which sugars                                                           | 9.8     |         |
| Fiber                                                                     | 1       |         |
| Protein                                                                   | 0.7     |         |
| Salt                                                                      | 0.003   |         |
| Sodium                                                                    | 3       | mg/100g |
| Values available on <a href="http://vn.my-vb.com">http://vn.my-vb.com</a> |         |         |

## 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                  |

| <b>Regulation: the product respects the regulations</b> |                                                                                                                                                                                    |
|---------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GMO                                                     | Does not contain GMOs in accordance with Regulations (EU) N°1829/2003 and N°1830/2003 related to traceability and labeling of genetically modified 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                                                                                               |
| 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                                                |

| <b>Storage and use recommendations:</b>                |                                                            |
|--------------------------------------------------------|------------------------------------------------------------|
| Storage conditions                                     | Before opening, storage temperature away from heat < 25°C. |
| 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                                      |