

Technical Data Sheet

STARFRUIT PINEAPPLE			
Code SAP: 4014522		UNIT GENCODE: 3660407054708 BOX GENCODE : 3660407154705	
		Created: 21/02/2020 Ref B dated 07/03/2023 Visa: AH	
Designation	Starfruit Pineapple Box 6x1Kg		
Description	Sweet and Pasteurized Pineapple Puree		
Legal name	Pasteurised sweetened pineapple puree		
Origin	France ¹	BBD	14 months
Ingredients	Pineapple puree (90%)*, sugar (10%) *Origin: Non-EU		
GMO	EC regulations 1829/2003 and 1830/2003 - Labeling GMO ingredients: no.		
Allergen declaration	EU Regulation 1169/2011 Allergens: none Potential cross contaminations: none		
Ionization	Directive 1999/2/EC. no ionization treatment.		
Organoleptic characteristics	Appearance: Sieved puree. Colour: Characteristic of the fruit, frank Taste: Characteristic of the fruit, frank Texture: Puree characteristic, frank		
Physical – chemical specifications	Brix: 21 ± 2.5°Brix Refractometer at 20°C pH: 3.7 ± 0.3 pH meter at 20°C Viscosity: Heterogeneous cm/30s Bostwick Consistometer at 20°C Grain size: Sieve passage 0.8 mm Filtration		
Bacteriological specifications (In CFU/g)	Total plate count < 1000 Yeasts < 200 Mould < 200 Fecal coliforms < 1	Total coliforms < 10 E. coli Absence / 1g Listeria mono Absence / 25g Salmonella Absent / 25g	
Nutritional information (In g / 100g)	Fat <0.5 Which Saturates <0.1	Carbohydrate 20 Which Sugar 18 Salt <0.01	Protein <0.5 Fibre 1.4 Energy for 100g 370 kJ 87 kcal
Packaging	Direct : Brick of 1 kg Overwrap : Box of 6 bricks Pallet 800 x 1200 : 125 boxes (5 layers of 25 boxes : 750kg)		
Storage	Store in a dry place away from heat. After opening, keep cool between 0 and 4°C and consume quickly.		
Others Informations	¹ corresponds to the definition of country of origin laid down in Regulation (EU) No 1169/2011 on the provision of food information to consumers and refers to the origin of a food as determined in accordance with the Customs Code Regulation (Article 60 of Regulation (EU) No 952/2013). If additional information is required on origin of one of the products ingredients, please consult your Puratos contact.		

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