

## TECHNICAL SPECIFICATION

Frozen Fruit puree 100%: Mandarin orange 1kg

|                                                                                   |                                                     |                                                      |
|-----------------------------------------------------------------------------------|-----------------------------------------------------|------------------------------------------------------|
|  | <b>Frozen Fruit puree 100%: Mandarin orange 1kg</b> |                                                      |
|                                                                                   | <b>Code article : 551-UN</b>                        | <b>Version: 5.0</b><br><b>Updated on: 28/03/2019</b> |
|                                                                                   | <b>EAN 13: 3389130005510</b>                        | <b>GTIN 14: 63389130005512</b>                       |

### Description:

Frozen fruit puree is made by crushing and refining whole fruits selected from homogeneous batches of selected varieties in order to guarantee a typical colour and taste of fresh fruit.

### Composition:

| Ingredients     | Quantity (%) | List of selected origins * |
|-----------------|--------------|----------------------------|
| Mandarin orange | 100          | Italy Spain                |

\* Used in variable quantities

### Process:

|                        |                              |
|------------------------|------------------------------|
| Thermic treatment      | Pasteurization               |
| Metal detection levels | <b>Stainless steel:</b> 5 mm |
|                        | <b>Non-ferrous:</b> 3 mm     |
|                        | <b>Ferrous:</b> 1,5 mm       |

### The processing site is certified:

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

### Physico chemical characteristics:

|                                    | Target value | Tolerance   | Unity  |
|------------------------------------|--------------|-------------|--------|
| Brix                               | 11           | +/- 2       | ° Brix |
| pH                                 |              | 3.20 - 3.80 |        |
| Humidity<br>(For information only) | 87.95        | +/- 1,5     | %      |

### Organoleptic characteristics:

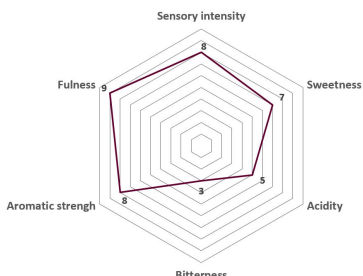
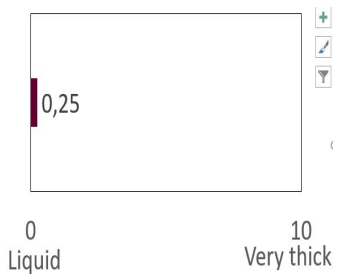
|          |                                           |
|----------|-------------------------------------------|
| Color:   | orange                                    |
| Taste:   | Balanced, fresh, intense aroma, zest note |
| Texture: | liquid, pulposus                          |

### BOIRON FRERES

BP 21016 - 26958 Valence Cedex 9 (France)  
RCS Romans sur Isère 542 015 763 - Siret 542 015 763 00049 - Ape 1039B  
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| Color (picture not contractual)                                                   | Sensory profile                                                                   | Viscosity                                                                           |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
|  |  |  |

### Microbiological characteristics according to Regulation (EU) N°2073/2005:

|                                                           | Target value | Unity | Method              |
|-----------------------------------------------------------|--------------|-------|---------------------|
| Aerobic micro-organism*                                   | < 5000       | cfu/g | ISO 4833-1 / -2     |
| Enterobacteria*                                           | < 10         | cfu/g | ISO 21258-1 / -2    |
| E. coli                                                   | < 5          | cfu/g | ISO 16649-1 / -2    |
| Yeasts*                                                   | < 1500       | cfu/g | ISO 21527-1 ou / -2 |
| Moulds*                                                   | < 1500       | cfu/g | ISO 21527-1 ou / -2 |
| Tolerance = 3 x target value                              |              |       |                     |
| Analysis by an accredited laboratory available on request |              |       |                     |

### Nutritional information according to Regulation (EU) N°1169/2011:

|                                                                           | Value | Unity   |
|---------------------------------------------------------------------------|-------|---------|
| Energy                                                                    | 199   | kJ      |
| Energy                                                                    | 48    | kcal    |
| Fat                                                                       | 0.1   | g/100g  |
| Of which saturates                                                        | 0.0   |         |
| Carbohydrates                                                             | 11    |         |
| Of which sugars                                                           | 10    |         |
| Fiber                                                                     | 0     |         |
| Protein                                                                   | 0.7   |         |
| Salt                                                                      | 0.0   |         |
| Sodium                                                                    | < 5   | mg/100g |
| Values available on <a href="http://vn.my-vb.com">http://vn.my-vb.com</a> |       |         |

### Food diet:

|                                   |     |                              |     |
|-----------------------------------|-----|------------------------------|-----|
| Halal certified product           | Yes | Suits to the vegetarian diet | Yes |
| Kosher certified product          | Yes | Suits to the vegan diet      | Yes |
| Kosher Passover certified product | Yes | Suits to the coeliac diet    | Yes |

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| <b>Allergens</b> according to Regulation (EU) N°1169/2011: |                                |                         |                            |
|------------------------------------------------------------|--------------------------------|-------------------------|----------------------------|
|                                                            | <b>Presence in the product</b> | <b>Presence on site</b> | <b>Cross contamination</b> |
| Celery                                                     | no                             | no                      | no                         |
| Crustaceans                                                | no                             | no                      | no                         |
| Eggs                                                       | no                             | no                      | no                         |
| Fish                                                       | no                             | no                      | no                         |
| Gluten                                                     | no                             | no                      | no                         |
| Lupin                                                      | no                             | no                      | no                         |
| Milk                                                       | no                             | no                      | no                         |
| Molluscs                                                   | no                             | no                      | no                         |
| Mustard                                                    | no                             | no                      | no                         |
| Peanuts                                                    | no                             | no                      | no                         |
| Sesame seeds                                               | no                             | no                      | no                         |
| Soybeans                                                   | no                             | no                      | no                         |
| Nuts                                                       | no                             | no                      | no                         |
| Sulfites                                                   | no                             | no                      | no                         |

| <b>Regulation:</b> the product respects the regulations |                                                                                                                                                                                     |
|---------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Microbiology                                            | Regulation (EU) N°2073/2005 related to microbiological criteria for foodstuffs and its amendments                                                                                   |
| GMO                                                     | Product guaranteed without GMO - Respects 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 - Respects Directive (EU) N° 1999/2 Council of 22 February 1999 as amended, relating to food and food ingredients treated with ionizing radiation               |
| Radioactivity                                           | Regulation (EU) N° 733/2008 related to imports of agricultural products - < 100Bq                                                                                                   |
| Pesticides                                              | Regulation (EU) N° 396/2005 related to pesticide residues in food and its amendments                                                                                                |
| Heavy metals                                            | Regulation (EU) N° 1881/2006 laying down maximum levels for certain contaminants in foodstuffs and its amendments                                                                   |
| Labelling                                               | Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs                                                                                    |
| 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                                                             |
|                                                         | 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       |
|                                                         | Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments                                                 |

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| Storage and use recommendations:                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Storage conditions                                       | Frozen                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| Storage temperature                                      | -18 Degree Celsius                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| Transport temperature                                    | -18°C                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| Date of minimum durability (in days)                     | 913                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| DDM print format                                         | YYYY/MM/DD DD/MM/YYYY                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| Method of defrosting                                     | In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original closed packaging, at 35/+39°F or in bain-marie. In order to obtain a perfectly homogenous product, Les Vergers Boiron recommend you, to defrost the whole product and mix it. Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices |
| Time of defrosting at +2/+4°C for information            | 24 Hours                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Storage after defrosting in its closed package (in days) | 15                                                                                                                                                                                                                                                                                                                                                                                                                                                              |

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