

## STRAWBERRY puree, no added sugar, pasteurized by high pressure treatment.

**Description:** Made by crushing and refining varieties from the mediterranean basin.

**Ingredient(s):** 100% strawberry. Contains naturally occurring sugars.

**Origin(s) of fruit:** Morocco

### Shelf life:

**Before opening for 1 kg:** 13 months from date of manufacture at +2°C to +6°C.

**Before opening for 5 kg and 10 kg:** 12 months from production date between +2°C [+36°F] and +6°C [+43°F].

**After opening :** 6 days in a cool place / the fridge between +2°C and +6°C.

### Physical, chemical and organoleptic features:

<b>Brix (±2°):</b> 9	<b>pH (±0.5):</b> 3.3	<b>Texture:</b> Semi-thick	<b>Color*:</b> Light red (#C10435)
			<b>* : for information only</b>

### Average nutritional values per 100 g:

<b>Energy (kcal):</b> 32	<b>Fat (g):</b> 0	<b>Carbohydrates (g):</b> 6,1	<b>Fibres (g):</b> 1,5	<b>Sodium (mg):</b> 1,8
<b>Energy (kJ):</b> 134	<b>of which saturated fatty acids (g):</b> 0	<b>of which sugars (g):</b> 4,7	<b>Proteins (g):</b> 0,7	<b>Salt (g):</b> 0

### Microbiological characteristics:

<b>Aerobic micro-organism*:</b> < 1000/ g	<b>Sulfite-reducing anaerobes 46°C:</b> < 10/ g	<b>*: Tolerance 1log10</b>
<b>Coliforms 44°C:</b> < 10/ g	<b>Yeast and Mould*:</b> < 1000/ g	
<b>Escherichia Coli:</b> < 10/ g	<b>Salmonella:</b> Not detected / 25 g	
<b>Coagulase-positive staphylococci:</b> < 10/ g	<b>Listeria monocytogenes:</b> Not detected / 25 g	

### Guarantees:

**G.M.O.:** this product does not contain any G.M.O. and is not issued from ingredients produced from G.M.O., in compliance with 1829/2003 and 1830/2003 regulations.

**Ionization:** this product does not receive any ionization treatment, in compliance with 1999/2/CE and 1999/3/CE Regulations.

**Contaminants, pesticides and radioactivity:** this product is in compliance with the applicable European Regulations.

**Food contact:** the packaging used complies with European regulations concerning suitability for food contact.

**Allergens:** this product does not contain any allergen, in compliance with the applicable European Regulations.

### Codes:

	<b>Item code:</b>	<b>EAN product:</b>	<b>EAN case:</b>
<b>1 kg:</b>	3011016005	3338702004031	3338704004039
<b>5 kg:</b>	3011016003	N/C	3338704004015
<b>10 kg:</b>	3011016004	N/C	3338704004022

### Packaging:

**Primary packaging 1 kg:** Labelled white bag with a sealed cap, lock-on cap with spout.  
Net weight : 1 kg • Dimensions : 245 x 160 x 92 mm • Tare : 18 g

**Primary packaging 5 kg:** Transparent bag with resealable yellow cap • Net weight : 5 kg • Dimensions : 400 x 295 mm • Tare : 42 g

**Primary packaging 10 kg:** Transparent bag with resealable blue cap • Net weight : 10 kg • Dimensions : 500 x 370 mm • Tare : 57 g

**Secondary packaging:** Case • Contents : 6 x 1 kg or 2 x 5 kg or 1 x 10 kg • Dimensions : 380 x 250 x 130 mm • Tare : 390 g

<b>Palletizing 1 kg:</b>	<u>80x120 cm</u>	<u>100x120 cm</u>	<b>Palletizing 5 et 10 kg:</b>	<u>80x120 cm</u>	<u>100x120 cm</u>
<b>Number of cases / layer:</b>	9	10	<b>Number of cases / layer:</b>	9	10
<b>Number of cases / pallet:</b>	99	110	<b>Number of cases / pallet:</b>	63	70
<b>Net weight:</b>	594 kg	660 kg	<b>Net weight:</b>	630 kg	700 kg
<b>Gross weight:</b>	663 kg	732 kg	<b>Gross weight 5 kg:</b>	680 kg	750 kg
			<b>Gross weight 10 kg:</b>	678 kg	748 kg
<b>Pallet height:</b>	160 cm	160 cm	<b>Pallet height:</b>	106 cm	106 cm