# Frozen Fruit puree: Raspberry 100% 1kg

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|---|---|
| **Code article: AFR0B52A0**<br>**Cardboard code: AFR0U62A0** | **Version: 5.0**<br>**Updated on:** 06/02/2026 |
| **GTIN 13:** 3389133003162 | **GTIN 14:** 63389133003164 |

## Description:

The puree is obtained from fresh fruits picked at maturity whose the pulp is extracted by crushing and refining. Raw materials batches are blended to ensure a quality and continuous taste.

## Claims / Voluntary statements :

| | | |
|---|---|---|
| No added sugar* | Yes | In accordance with Regulation (EC) No. 1924/2006 on nutrition and health claims made on foods.<br>**Contains sugars naturally present in the fruit* |

## Composition:

| *Ingredients* | *Quantity (%)* | *List of selected origins ** |
|---|---|---|
| Raspberry | 100 | Serbia Poland Ukraine |

** used in varying amounts; the origins can change to guarantee a constant quality of the product.*

## Process:

| | |
|---|---|
| Thermic treatment | Pasteurization |
| Metal detection | YES |

## Certifications:

The processing site is certified FSSC 22000 and ISO 22000

| | | | |
|---|---|---|---|
| Kosher certified product | Yes | Halal certified product | Yes |

## Food diets:

Suits to the vegetarian, vegan and coeliac diets

## Physico chemical characteristics:

| | *Target value* | *Tolerance* | *Unity* |
|---|---|---|---|
| Brix | 11 | 9 - 13 | ° Brix |
| pH | 3.25 | 2.80 - 3.60 | |
| Dry extract (*For information only*) | 11.5 | 11 - 12 | g/100g |

**Color** ***(picture not contractual)***



**Sensory profile**



# TECHNICAL SPECIFICATIONS

**Microbiological characteristics:**

*According to Regulation (EU) N°2073/2005 and in compliance with:*
*- 21 C.F.R. § 110.3 et s. Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food*
*- 21 CFR 117.1 et s. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food*

| | *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* | < 500 | cfu/g | ISO 21527-1 ou / -2 |
| Moulds* | < 500 | cfu/g | ISO 21527-1 ou / -2 |
| Salmonella** | NO DETECTED | /25g | ISO 6579-1 |
| Listeria mono.** | NO DETECTED | /25g | ISO 11290-1 |

**Tolerance = 3 x target value*

*** Analyses carried out by an accredited laboratory and only on products with a pH above 3.8.*

## Nutrition facts

**Serving size: ¼ cup (66g)**
**Amount per serving**

| | |
|---|---|
| **Calories** | **30** |
| **Total Fat** | **0.0g** |
| Saturated Fat | 0.0g |
| Trans Fat | 0.0g |
| **Cholesterol** | **0.0mg** |
| **Sodium** | **0.0mg** |
| **Total carbohydrate** | **7.0g** |
| Dietary Fiber | <1g |
| Total sugars | 5.0g |
| Included added sugars | g |
| **Protein** | **0.0g** |
| Vitamin D | 0.0mcg |
| Calcium | 15mg |
| Iron | 1.5mg |
| Potassium | mg |

# TECHNICAL SPECIFICATIONS

| **Regulation:** *the product respects FSMA and 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<br>40 CFR Part 180 Tolerances and exemptions for pesticide chemical residues in food |
| Heavy metals | Regulation (EU) N° 2023/915 on maximum levels for certain contaminants in food and its amendments. |
| Labelling | Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs<br>21 C.F.R. § 101.1 et s. Food Labeling et 21 C.F.R. § 101.9 Nutrition labeling of food |
| Allergens | Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs and 21 USCA 321 (qq) and 21 USCA 343(w)(1)<br>Contains no major EU or US regulation allergens |
| 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<br>Title 21 CFR (parts related to food contact substances) |

| **Storage and use recommendations:** | |
|---|---|
| Storage and transport temperature | 0°F |
| Date of minimum durability | 30 months from production |
| DDM print format | YYYY/MM/DD DD/MM/YYYY |
| Time of defrosting at+2/+4°C for information | 24 Hours |
| Storage after defrosting in its closed package (in days) | 15 |

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. To unmold or cut your frozen purée easily, we recommend one of the following methods: Remove the lid, do not remove the protective seal and leave the tray at room temperature for 5 minutes: Or leave the lid and protective seal on, run the tray under lukewarm water for 30 seconds at least before removing the lid and protective seal.
Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.