Frozen Fruit puree: Pink guava 100% 1kg

Code article: AGO0B52A0 **Cardboard code: AGO0U62A0**	**Version: 5.0** **Updated on:** 30/01/2026
GTIN 13: 3389133003735	**GTIN 14:** 63389133003737

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 pesticide residue	Yes	In accordance with Regulation (EU) No. 1169/2011 on the information provided to consumers on foods, Directive 2005/29/EC on unfair business-to-consumer commercial practices and complying with the specifications for the claim "no pesticide residues " available on our website or upon request.
No added sugar*	Yes	In accordance with Regulation (EC) No. 1924/2006 on nutrition and health claims made on foods. **Contains sugars naturally present in the fruit*

Composition:

Ingredients	***Quantity (%)***	***List of selected origins ****
Guava	100	Brazil India Viet Nam

** 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	8	6 - 10	° Brix
pH	3.95	3.70 - 4.30	
Dry extract (*For information only*)	11	9 - 13	g/100g

TECHNICAL SPECIFICATIONS

Color *(picture not contractual)*		Sensory profile
		

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	**20**
Total Fat	**0g**
Saturated Fat	0g
Trans Fat	0.0g
Cholesterol	**0mg**
Sodium	**0mg**
Total carbohydrate	**5g**
Dietary Fiber	2g
Total sugars	4g
Included added sugars	0g
Protein	**0g**
Vitamin D	0.0mcg
Calcium	5mg
Iron	0.20mg
Potassium	119mg

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 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 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) 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 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)	10

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.