

TECHNICAL SPECIFICATION

Frozen Fruits: Apricot halves 1kg

	Frozen Fruits: Apricot halves 1kg	
	Code article: 25-UN	Version: 5.0 Updated on: 05/04/2023
	EAN 13: 3389130000256	GTIN 14: 53389130000251

Composition:

Ingredients	Quantity (%)	List of selected origins
Apricot		Morocco
Antioxydant: ascorbic acid		
acidifiant: citric acid		

Latin name:

prunus armeniaca

Metal detection levels:

Stainless steel: 2,5 mm

Non-ferrous: 1,5 mm

Ferrous: 1,5 mm

The processing site is certified:

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

Physico chemical characteristics:

	Target value	Tolerance	Unity
Brix	13	+/- 2	° Brix

Vegetable foreign bodies:

	Tolerance	Unity
	2	/kg

Non vegetable foreign bodies:

	Tolerance	Unity
	0	

BOIRON FRERES

BP 21016 - 26958 Valence Cedex 9

RCS Romans sur Isère 542 015 763 - Siret 542 015 763 00049 - Ape 1039B

Commandes : Fax : +33 (0)4 75 47 87 50 - www.my-vb.com

TECHNICAL SPECIFICATION

Frozen Fruits: Apricot halves 1kg

Specific controls:			
	Target value	Tolerance	Unity
Number of fruits (depending on season)		70 - 85	bykg
Fruits with a slight defect (sting, skin ...) - in weigh		10	%

Microbiological characteristics according to Regulation (EU) N° 2073/2005:			
	Target value	Unity	Method
E. coli*	< 100	cfu/g	ISO 16649-1 / -2
Salmonella	Absence	abs/25g	ISO 6579-1
*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	177	g/100g
Energy	42	
Fat	0.1	
Of which saturates	0.0	
Carbohydrates	8.3	
Of which sugars	6.2	
Fiber	2.6	
Protein	0.6	
Salt	0.0	
Sodium	< 5	mg/100g
Values available on http://vn.my-vb.com		

Food diet:	
Suits to the vegetarian diet	Yes
Suits to the vegan diet	Yes
Suits to the coeliac diet	Yes

TECHNICAL SPECIFICATION

Frozen Fruits: Apricot halves 1kg

Allergens according to Regulation (EU) N°1169/2011:			
	Presence in the product	Presence on site	Cross contamination
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

Regulation: the product respects the regulations	
Microbiology	Regulation (EU) N°2073/2005 related to microbiological criteria for foodstuffs and its amendments
GMO	Does not contain GMOs in accordance with 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
Radioactivity	< 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
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

Storage and use recommendations:	
Storage conditions	Frozen
Storage temperature	≤ -18°C
Transport temperature	≤ -18°C
Date of minimum durability (in months)	36
DDM print format	YYYY/MM/DD