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	Rogelfrut	<b>SP52pg PROBST</b> Rev. 5 del 11/03/2016
	TECHNICAL SPECIFICATIONS	

## CAL SPECIFICATIONS

PRODUCT	I.Q.F. PINEAPPLE CHUNKS	
INGREDIENTS	pineapple	
DESCRIPTION	The fruits are healthy, ripe, cleaned, washed and individual	lly frozen
ORIGIN	Vietnam	
CUT	chunks (1/8) not regular	
PACKING	2 x 2,5 kg ( bag Polyéthylène – corrugated cardboard )	
	EAN 13 (polyethylene bag) 8032797132970	EAN 14 (carton)

Pesticides' residues according to the European law. The frozen fruits are free from GMO (Reg.CE 1829/2003 and 1830/2003). The frozen fruits doesn't contain allergens according directive 2003/89/CE and 2006/142/CE, In the department where it is produced, there aren't productions containing allergens.

28032797132974

CHEMICAL – PHYSICAL FEATURES :		ALLERGENS :	YES	Ν	o
Brix ( at 20 °C )	> 10 %	Cereals containing gluten		Х	ł
Fragrance:	typical of the fruit			Х	ł
Colour:	uniform, typical of the variety	Crustaceans			ĺ
Taste:	typical of the fruit.				ĺ
		Eggs		>	ł
NUTRITIONAL VALUES (average) for 100 g of product:		Fish		Х	
Energy	40 Kcal - 165 Kj	Peanuts		>	ł
Protein	0.5 g	Soya beans		>	-
Fat	0.0 g	Milk		Х	ł
Saturated fat	0.0 g	Nuts		X	ł
Salt included naturally	0.005 g	Celery		X	ł
Carbohydrates	10.0 g	Mustard		X	ł
Sugar	10.0 g	Sesame seeds		Х	ł
Fiber	1.0 g	Sulfur dioxide and sulphites		Х	t
		Lupine		X	ł
DEFECTS :		Mollusc		Х	ł
Broken pieces, dented	5 %				
Pieced with peel	5 %	MORE INFORMATIONS:	YES	Ν	0
Foreign body	Absent	CO2 neutral		X	ł
		GOM		X	C
		Nanotechonologie		X	C
		Lonizing radiation		X	(
		Antibiotic		X	(
		Hormone		X	ł
		Products that increases performance		X	ł
MICROBIOLOGICAL FEATUR	RES:	Palm oil		X	ł
Total batteric count	< 10 <sup>5</sup> /g	Soybean oil		>	ł
E. Coli	< 10 /g	Sunflower oil		X	ł
Salmonella	absent /25 g	Colza Oil		X	ł
STORAGE TEMPERATURE	– 18°C	Hydrogenated fats		Х	ł
SHELF LIFE	36 months from production date	Alcoholic		X	ł
	I	Caffeinated		X	t
		Of iodized salt		Х	t
		Artificial coloring		X	t
		Product storage		>	
Frozen fruit process is in accordance to the main hygienic and security rules ( H.A.C.C.P. ), including metal detector control.		Antioxidant		×	Ē
		Phosphate		×	Ē
,, 0		Breeding ground eggs		>	ł
		Free-range eggs		X	ſ
		Airway		Х	ł