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HENRI PROBST SA

Rogelfrut*

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SP147 PROBST Rev. 3 del 05/11/2015

TECHNICAL SPECIFICATIONS

PRODUCT I.Q.F. EXOTIC FRUIT SALAD

INGREDIENTS pineapple, papaya, mango, melon (antioxidant L-ascorbic acid, acidity corrector: citric acid), orange, grape,

sugar, lemon juice in variable percentage.

ORIGIN pineapple: Vietnam; papaya, mango: India; melon: Italy; orange: Turkey; grape: Chile; lemon juice: Italy.

PACKING 6 x 700 g (plastic box – carton)

EAN 13 (plastic box) 8032797134127 **EAN 14 (carton)** 18032797134124

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.

CHEMICAL – PHYSICAL FEATURES :		
Brix (at 20 °C)	> 15.0 %	
рН	< 3.9	

NUTRITIONAL VALUES (average) for 100 g of product:		
Energy	75.11 Kcal –316.52 Kj	
Protein	0.60 g	
Fat	0.13 g	
Saturated fat	0.01 g	
Salt included naturally	0.009 g	
Carbohydrates	18.36 g	
Sugar	17.99 g	
Fiber	1.17 g	

DEFECTS:	
Overripe	5 %
Unripe	5 %
Foreign body	absent
Plant part	0.2%

ALLERGENS:	YES	NO
Cereals containing gluten		Х
Crustaceans		Х
Eggs		Х
Fish		Х
Peanuts		Х
Soya beans		Х
Milk		Χ
Nuts		Χ
Celery		Χ
Mustard		Χ
Sesame seeds		Χ
Sulfur dioxide and sulphites		Х
Lupine		Χ
Mollusc		Χ

MORE INFORMATIONS:	YES	NO
CO2 neutral		Х
GOM		Χ
Nanotechonologie		Χ
Lonizing radiation		Χ
Antibiotic		Χ
Hormone		Χ
Products that increases performance		Χ
Palm oil		Χ
Soybean oil		Χ
Sunflower oil		Χ
Colza Oil		Χ
Hydrogenated fats		Χ
Alcoholic		Χ
Caffeinated		Χ
Of iodized salt		Х
Artificial coloring		Х
Product storage		Х
Antioxidant	Х	
Phosphate		Χ
Breeding ground eggs		Χ
Free-range eggs		Χ
Airway		Х

MICROBIOLOGICAL FEATURES	MICROBIOL	.OGICAL	FEATURES
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Total batteric count $< 10^6/g$ E. Coli < 10/g Salmonella absent /25 g STORAGE TEMPERATURE $- 18^{\circ}\text{C}$

SHELF LIFE 36 months from production date

Frozen fruit process is in accordance to the main hygienic and security rules (H.A.C.C.P.), including metal detector control.