

|                                                                                   |                                                                                                 |                           |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|---------------------------|
|  | <b>TECHNICAL DATA SHEET</b><br><br><b>Pasteurized sweetened blueberry puree</b><br><b>4x1kg</b> | Creation date: 14/04/2025 |
|                                                                                   |                                                                                                 | Update:                   |
|                                                                                   |                                                                                                 | Version: 1                |
|                                                                                   |                                                                                                 | Writer: Damien DEBERSEE   |
|                                                                                   |                                                                                                 | Verifier: Audrey RAVIT    |
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### DESCRIPTION

Fruits selected at the right ripeness, Brix adapted to the naturally sweet profile of each fruit.

**Product code:** 52525  
**Legal denomination:** Pasteurized sweetened blueberry puree  
**Ingredient(s) :**  
**Fruit origin:**  
**Finished product origin:** France  
  
**Specificite(s) :** No additives.  
 Suitable for vegetarians and vegans.



### PRODUCT STORAGE & SHELF LIFE

(the user is responsible for the conservation in accordance with the good hygiene practices)

**Best before date after production date:** 15 months

**Best before date after delivery date:** 10 months

**Storage temperature:** Keep in a cool place, preferably below 25°C

**Application way:** Shake before use

**Storage conditions once opened:** Keep 5 days in a refrigerator between +2 and +6°C

#### ORGANOLEPTIC CHARACTERISTICS

Flavor, color and appearance typical of the mentioned fruit

No off-taste nor off-odor

#### PHYSICO-CHEMICAL CHARACTERISTICS

|                                      |           |
|--------------------------------------|-----------|
| Brix<br>(°B, refractometer at 20°C): | 20 ± 2    |
| pH (pH-meter at 20°C) :              | 4,2 ± 0,5 |

#### MICROBIOLOGICAL CRITERIA

| Germes                          | Criteria (UFC/g)   |
|---------------------------------|--------------------|
| Total plate count:              | < 10 000           |
| Yeast:                          | < 5 000            |
| Mold:                           | < 5 000            |
| Enterobacteria (37°C):          | < 10               |
| <i>Listeria monocytogenes</i> : | Not Detected / 25g |
| <i>Salmonella</i> :             | Not Detected / 25g |

|                                                                                   |                                                                                                 |                           |
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### NUTRITIONAL INFORMATION FOR 100g\*

\* Sources: bibliographical datas

|                     |              |
|---------------------|--------------|
| Energy              | 366kJ/87kcal |
| Total Fat           | 0,4g         |
| Saturated Fat       | 0,01g        |
| Total Carbohydrates | 17,4g        |
| Sugars              | 17,4g        |
| Dietary fibers      | 4,6g         |
| Proteins            | 1,1g         |
| Salt                | <0,01g       |

### GUARANTEES

|                            |                                                                                 |
|----------------------------|---------------------------------------------------------------------------------|
| <b>GMO:</b>                | GMO-free : GMO labelling not required according to the EU regulation in force   |
| <b>Ionizing treatment:</b> | Product not subjected to ionising radiation                                     |
| <b>Heavy metals:</b>       | Compliant with the EU regulation in force                                       |
| <b>Allergens:</b>          | Absence of major allergens (according to EU regulation) on our production lines |
| <b>Pesticides :</b>        | Compliant with the EU regulation in force                                       |

### Production site certification

(final products):

IFS (International Featured Standards) Food

### PACKAGING

|                                         | Unit                                               | Retail sales packaging |
|-----------------------------------------|----------------------------------------------------|------------------------|
| <b>Packaging:</b>                       | Pouch                                              | Carton : 4 pouches     |
| <b>EAN</b>                              | 3760174986971                                      | 13760174986978         |
| <b>Net weight (kg):</b>                 | 1                                                  | 4                      |
| <b>Gross weight (kg):</b>               | 1,070                                              | 4,420                  |
| <b>Size (L x w x h):</b>                | 18*10*25,5                                         | 22,5*15,5*24,8         |
| <b>Product coding and Traceability:</b> | batch number, production date and best before date |                        |

### PALLETIZING

|                                                               | Pallet (80x120cm) |
|---------------------------------------------------------------|-------------------|
| <b>Number of units/carton:</b>                                | 4                 |
| <b>Number of cartons/level:</b>                               | 24                |
| <b>Number of levels/pallet:</b>                               | 6                 |
| <b>Number of cartons/pallet:</b>                              | 144               |
| <b>Number of units/pallet:</b>                                | 576               |
| <b>Pallet net weight (kg):</b>                                | 576               |
| <b>Pallet gross weight (kg): (includes the pallet weight)</b> | 661               |
| <b>Pallet maximum height (cm) :</b>                           | 165               |