

**TECHNICAL SPECIFICATIONS****PRODUCT CODE : 207**

DEEP FROZEN CRUMBLED RASPBERRY 5 x 1 Kg

Version : J  
Updated on : 27/10/2014  
Checked by : C.GARNIER  
Food Safety Manager

Starting from date of minimum durability : 2017/04/13

**DESCRIPTION OF THE PRODUCT**

Presentation : Individual deep frozen raspberry crumbles  
Composition : 100% Raspberry  
Origin(s) : Serbia  
Latin Name : Rubus idaeus  
Date of minimum durability : 30 months from packaging date

**DESCRIPTION OF THE PROCESS**

1. Hand picking of fruit,
2. Deep freezing,
3. Ventilation to eliminate hair and organic foreign bodies,
4. Crumbling,
5. Passage on 2 vibrating grates,
6. Passage on a sorting out carpet,
7. Packaging,
8. Metal detection.

**CONTROLS AND CHARACTERISTICS****ORGANOLEPTIC CHARACTERISTICS :**

Taste : acidulated,fruity,typical of the fresh fruit  
Color : typical of the fresh fruit  
Smell : free from off-odours

**PHYSICO-CHEMICAL CHARACTERISTICS :** (checked all along the production)

(depending on methods and equipment used)

Brix with the refractometer at 68°F : 10° Brix +/- 2  
Non vegetable foreign bodies : absence  
Vegetable foreign bodies : 2 maxi per kilo

**NUTRITIONAL INFORMATION :**

(average values per 100g - calculation according to Reglement (EU) N°1169/2011)

Energy in KJ	Energy in Kcal	Fat in g	Of which saturates in g	Carbohydrates in g	Of which sugars in g	Fiber in g	Protein in g	Salt in g
262	62	0,6	<0,05	10,4	5,4	5	1,4	0,01

**BACTERIOLOGICAL CHARACTERISTICS :**

« m »

(1 analysis per batch minimum)

E.coli : &lt; 100 ufc/g

Salmonelle : Absence in 25g

**Méthods****3M-01/8-06/01 inc à 44°C**

pétrifilm select E.coli

**BRD 07/11-12/05****Boiron Frères S.A.S**

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**FOOD SAFETY**

Allergens: our product contains no allergens according to Directive 2007/68/EC, ANNEXE III.

Our raw materials are selected from non -genetically modified organisms and therefore no specific labelling is required in the list of ingredients according to CE 1830/2003 and 1829/2003.

The raw materials we select are not ionized and respect the European legislation (EC) N°149/2008 and (EC) 396/2005 relating to pesticides and regulation (EC) N°629/2008 relating to heavy metals.

Our packagings respect regulations (CE) 1935/2004 and (UE) N° 10/2011 related to materials and objects intended to come into contact with foodstuff.

Traceability and HACCP: our company respects European regulation 178/2002 and regulation (CE) 2073/2005 related to the microbiological criteria. Our traceability takes into account the raw material and packaging supplies, the transformation and distribution of the finished product. The products go through the metal detector.

**PACKAGING AND PALLETIZATION**

	CONSUMER UNIT	BOXES
Packaging	Bag of 1kg fruits	Cardboard double corrugations, containing 5 bags
Composition	Polyethylene (PE) for food contact The bag has got a closing system (zip) which allows to close the bag after the opening	recyclable cardboard
Net weight	1 000 g minimum	5 000 g minimum
Packaging net weight	10 g +/- 2 g	355 g +/- 50 g
Size	340 x 220 mm	380 (L) x 120 (h) x 260 (w) mm
Gencod EAN	3 389130 00207 6 (EAN 13)	5 3 389130 00207 1 (ITF 14)
Customs code	0811203100	
Traceability	Bag printed in 15 languages mentioning the name of the product, the storage temperature, the origin, the best before date (also used as batch number (YYYY/MM/DD)), the GENCOD (EAN 13)	The Boiron printed cardboard contains a label in 4 languages with ITF 14 code (GENCOD), the origin and the best before date also used as the batch number (YYYY/MM/DD)
Storage conditions and transport	Storage at : -18°C (0°F)	

	PALLETIZATION
Number cardboard per layer	9
Number layers per pallet	14
Number cardboard per pallet	126
Number of consumer units per pallet	630
Type and pallet dimensions	EUROP 800 X 1 200 mm
Height of the pallet	1 980 mm

**STORAGE and USE RECOMMENDATIONS****STORAGE CONDITIONS:**

Before defrosting: -18°C (0°F)

After defrosting: +2°C/+4°C (+35°F/+39°F)

**AFTER DEFROSTING THIS PRODUCT REACTS LIKE A FRESH PRODUCT  
DO NOT REFREEZE A DEFROSTED PRODUCT**

Version I

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