Frozen Fruit puree: 4 Tropical fruit 100% 1kg

Code article : AFT0B0AA0 **Cardboard code: AFT0C6AA0**	**Version : 10.0** **Updated on:** 24/04/2026
GTIN 13 : 3389133006880	**GTIN 14 :** 63389133006882

Description:

The puree is obtained from fresh fruits picked at maturity whose the pulp is extracted by crushing and refining. Raw materials batches are blended to ensure a quality and continuous taste.

Claims / Voluntary statements

No pesticide residue	Yes	In accordance with Regulation (EU) No. 1169/2011 on the information provided to consumers on foods, Directive 2005/29/EC on unfair business-to-consumer commercial practices and complying with the specifications for the claim "no pesticide residues " available on our website or upon request.
No added sugar*	Yes	In accordance with Regulation (EC) No. 1924/2006 on nutrition and health claims made on foods. **Contains sugars naturally present in the fruit*

Composition:

Ingredients	***Quantity (%)***	***List of selected origins ****
Fruits(pineapple, mango, passion fruit, lime)	100	
pineapple		Costa Rica
mango		India
passion fruit		Peru
lime		Mexico Brazil

** used in varying amounts; the origins can change to guarantee a constant quality of the product.*

Process:

Thermic treatment	Pasteurization
Metal detection levels	**Stainless steel:** 2,5 mm
	Non-ferrous: 1,8 mm
	Ferrous: 1,5 mm

Certifications:

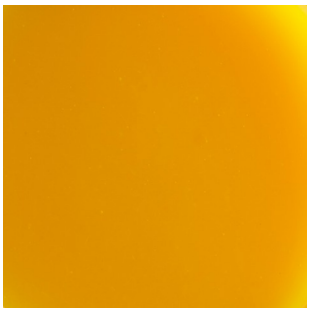
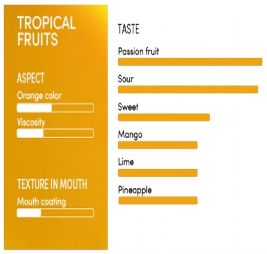
The processing site is certified FSSC 22000 and ISO 22000			
Kosher certified product	Yes	Halal certified product	Yes

Food diets:

Suits to the vegetarian, vegan and coeliac diets

Physico chemical characteristics:

	Target value	***Tolerance***	***Unity***
Brix	15	13 - 17	° Brix
pH	3.25	2.90 - 3.50	
Dry extract (*For information only*)	18.5	17 - 20	g/100g

Color *(picture not contractual)*		**Sensory profile**
		

Microbiological characteristics:			
	Target value	***Unity***	***Method***
Aerobic micro-organism*	< 5000	cfu/g	ISO 4833-1 / -2
Enterobacteria*	< 10	cfu/g	ISO 21258-1 /-2
E. coli	< 5	cfu/g	ISO 16649-1 / -2
Yeasts*	< 500	cfu/g	ISO 21527-1 ou / -2
Moulds*	< 500	cfu/g	ISO 21527-1 ou / -2
Salmonella**	NO DETECTED	/25g	ISO 6579-1
Listeria mono.**	NO DETECTED	/25g	ISO 11290-1
** Tolerance = 3 x target value*			
*** Analyses carried out by an accredited laboratory and only on products with a pH above 3.8.*			

Nutritional information ***according to Regulation (EU) N°1169/2011:***		
	Value	***Unity***
Energy	305	kJ
Energy	72	kcal
Fat	0.0	g/100g
Of which saturates	0.0	
Carbohydrates	17	
Of which sugars	14.3	
Fiber	0.6	
Protein	0.6	
Salt	0.0	
Sodium	0.0	mg/100g
Values available on http://vn.my-vb.com		

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 and their 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 modifed organisms.
Ionization	Non-ionized product
Radioactivity	< 100Bq
Pesticides	Regulation (EU) N° 396/2005 related to pesticide residues in food.
Heavy metals	Regulation (EU) N° 2023/915 on maximum levels for certain contaminants in food.
Labelling	Regulation (EU) N° 1169/2011 of 22nd November 2011 related to consumer information on foodstuffs.
Allergens	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) 2025/40 on packaging and packaging waste, Regulation (EC) No 1907/2006 concerning the registration, evaluation, authorisation and restriction of chemicals (REACH).
	Regulation (EU) N° 2023/2006 of 22 December 2006, 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.

Storage and use recommendations:	
Storage conditions	Frozen
Storage temperature	≤ -18°C
Date of minimum durability	30 months from production
DDM print format	YYYY/MM/DD DD/MM/YYYY
Time of defrosting at+2/+4°C for information	24 Hours
Storage after defrosting in its closed package (in days)	10

Method of defrosting :

In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original closed packaging, at 35/+39°F. To unmold or cut your frozen purée easily, we recommend one of the following methods: Remove the lid, do not remove the protective seal and leave the tray at room temperature for 5 minutes: Or leave the lid and protective seal on, run the tray under lukewarm water for 30 seconds at least before removing the lid and protective seal. Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.