# Clearspring

#### 3.6.3 Clearspring Customer Specification

# NN101: Fruit Puree - Apple 12x(2x100g)

Uncontrolled if printed

	Version:	11 / 09.01.2024
<b>General Information</b>	Label Code:	NN101-08-22
Product Description:	100% Organic fruit purée free from sugar, preservatives, flavou	rings and colourings.
Unit Size:	(2x100g)	
Country of Origin:	Italy	

<b>Organic Status</b>	
Organic:	Yes
Cert. at Source:	Bioagricert
Cert. at Point of Sale:	Soil Association

#### Ingredients

Apples\* (100%). \*organically grown

Allergen Information	
Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
Celery*:	Absent
Mustard*:	Absent
Sesame*:	Absent
Sulfur dioxide and sulphites*+:	Absent
Crustaceans*:	Absent
Eggs*:	Absent
Fish*:	Absent
Milk*:	Absent
Lupin*:	Absent
Molluscs*:	Absent
* and products thereof +(>10mg/kg or 10mg/l)	

# **Nutritional Information**

Typical figures in g/100g	
Energy kJ	250 kJ
Energy kCal	59 kcal
Fat	0.2 g
of which saturates	< 0.1 g
Carbohydrate	13 g
of which sugars	13 g
Fibre	1.8 g
Protein	< 0.5 g
Salt	0.01 g

Nutritional values for the product as sold



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<b>Production Proces</b>	S
Production Process:	Wash > Chop > Crush > Mash > Filter (mesh: 0.8 -1mm) to remove the skin and seeds > Flash pasteurise > Vacuum to reduce the oxygen content > Seal
Pasteurisation Process:	86°C for 4 minutes 30 seconds
Processing Aids:	N/A

Dietary Selling Points	
Gluten Free:	No
Raw Food:	No
Kosher:	Yes
Free of Added Alcohol:	Yes
Yeast Free:	Yes
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

# **Additional Information**

n/a

Storage & Shelf Life				
Min. Shelf life from Production:	15	Does not exclude shelf-life lost in transport from manufacturer		
Min. Shelf life on Delivery:	Please check with your Account Manager			
Recommended Storage:	Dark and dry	Dark and dry place at ambient temperature (between 10°C and 25°C)		
Delivery Conditions:	Ambient tem	Ambient temperature (between 10°C and 25°C)		
After opening:				
Notes and Cautions:	N/A			
	Versatile enough for a quick healthy snack, or as a yoghurt or cereal topping. As an ingredient for a fruity organic dessert or spread on your favourite crackers. Best served chilled.			
Traceability Coding:				
Use By Date Location:				

Packaging Information		
Trade Case Content:	12	
Unit Size (g or ml):	(2x100g)	
Unit Description:	2 foil pots in cardboard sleeve	
Trade Case description:	Cardboard box	
Shelf Ready Packaging:	No	
Trade Case Configuration (Front x Side):	03 x 02	



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	Unit		Case	Pallet
Barcode:	5021554981589	Barcode:	05021554982012	Plank
Net Weight (g):	200	Net weight (g):	2400	Block
Gross Weight (g):	217	Gross weight (g):	2710	(1000mmx1200mm)
Drained Weight (g):				Layers/pallet 10
Depth (mm):	80	Depth (mm):	255	Cases/layer 21
Width (mm):	80	Width (mm):	168	
Height (mm):	60	Height (mm):	125	EURO
Paper (g):	10	Paper (g):	106	EURU
Glass (g):	0	Glass (g):	0	(800mmx1200mm)
Aluminium (g):	7	Aluminium (g):	0	Layers/pallet 8
Steel (g):	0	Steel (g):	0	Cases/layer 19
Plastic (g):	0	Plastic (g):	0	
Type of Plastic:	PE + PS	Type of Plastic:	N/A	
Wood (g):	0	Wood (g):	0	
Other (g):	0	Other (g):	0	
Type of Other:	food grade aluminium coated with a plastic film of PE/PS	Type of Other:	N/A	

Languages on Label:	English	Sizes Available:	NN101	12 X 2x100g
	Spanish		KR	
	Portuguese			
	French			
	Dutch			
	Norwegian			
	Danish			
	Swedish			
	Polish			

Marketing Informa	ation		
Suggestions for use:	Versatile enough for a quick healthy snack, or as a yoghurt or cereal topping. As an ingredient for a fruity organic dessert or spread on your favourite crackers. Best served chilled.		

#### Pack Shot Image:



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