FPR0112.200A: Fruit Puree - Apple/ Banana/ Strawberry 12x(2x100g) *Uncontrolled if printed*

Version:	**1B / 22.03.2024**
Label Code:	**FPR0112.200A.01**

General Information

Product Description:	The full flavour of fresh fruit picked at the peak of ripeness. No added sugar: 100% fruit.
Unit Size:	(2x100g)
Country of Origin:	Italy

Organic Status

Organic:	Yes
Cert. at Source:	Bioagricert
Cert. at Point of Sale:	Soil Association (UK), SKAL (EU/ Non-EU)

Ingredients

Apples* (70%), bananas* (15%) and strawberries* (15%) *organic

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	**260 kJ**
Energy kCal	**61 kcal**
Fat	**< 0.5 g**
of which saturates	**0 g**
Carbohydrate	**14 g**
of which sugars	**13 g**
Protein	**0.7 g**
Salt	**0.01 g**

Nutritional values for the product as sold

3.6.3 Customer Specification
Author: E. Cicek
Page 1 of 3
Version 2
Date: 07.07.2017
Approved: A. Grzeda

Production Process

Production Process:	Fresh fruit apples - receipt of goods - goods storage - washing - manual sorting - grinding - blanching - filtration (5mm) - apple fruit pulp. Semi-finished fruit or pulp - receipt of goods - goods storage - preparation of the semi-finished product - mixing ingredients - heat treatment - filtration (2mm) - thermal stop - pasteurization - filling pots - welding of pots - packaged product - air cooling - secondary packaging - palletizing.
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:	14	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Store in a cool dry place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Consume once opened.	
Notes and Cautions:		
Usage Instructions:	n/a	
Traceability Coding:	BBE & P	
Use By Date Location:	On the cluster	

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

3.6.3 Customer Specification
Author: E. Cicek

Page 2 of 3
Version 2

Date: 07.07.2017
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	Unit		Case		Pallet
Barcode:	5021554004738	Barcode:	05021554004745		*Block*
Net Weight (g):	200	Net weight (g):	2400		
Gross Weight (g):	215.599999904633	Gross weight (g):	2692.19999885559		**(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):	105		
Glass (g):	0	Glass (g):	0		**(800mmx1200mm)**
Aluminium (g):	5.6	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 uncoated plastic film of	Type of Other:	N/A		
Languages on Label:	English Spanish Portuguese French Dutch Norwegian Danish Swedish		Sizes Available:		

Marketing Information

Suggestions for use:	

Pack Shot Image:

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Page 3 of 3
Version 2
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