



Date de révision : 20/12/2022

## PRODUCT SPECIFICATION SHEET

## PRODUCT NAME

## COMPANY

**ST. DALFOUR SAS**

Chemin de Cazeaux  
47200 MARMANDE  
FRANCE

***ST DALFOUR – Apricot & Chia***

## PRODUCT DESCRIPTION

Definition	High fruit content spread, additive and preservative free
Production process	Product pasteurised and vaccum packed
Ingredients	50% fruits (Apricots), concentrated fruit juices (grape, date), 1% chia, lemon juice, pectin

## FOOD SECURITY CONTROLS

Acidity / pH	Between 2.7 and 3.8
Brix	50°B
Storage conditions	Temperature during transport: 5 – 35°C Optimum storage temperature: 10 – 20°C
Storage	Glass jar and metal cap Shelf life of 3 years at room temperature Refrigerate after opening & consume within 3 months
Contaminants	Our products <b><u>comply with European Legislation (R. 2005/396)</u></b> in terms of microbiology, fungicides, pesticides, radioactivity and mychotoxine.
GMO	Our products and all their ingredients contain NO genetically modified organisms.
Allergens	Our products <b><u>comply with European Legislation (R. 1169/2011)</u></b> : No allergenic ingredients in the product. No allergenic ingredients present at the same manufacturing point. No risk of cross contamination on the line or during storage.
Metals	The values for heavy metals (lead, cadmium, arsenic, mercury, nickel) should not exceed the limits <b><u>according to European Legislation (R. 2006/1881)</u></b> .
Radioactivity	Activity in Cesium 134 < 10 Bq/kg Activity in Cesium 137 < 10 Bq/kg <b><u>according to European Legislation (R. 2020/1158)</u></b> Activity in Iodine 131 < 10 Bq/kg
Microbiology	No preservatives Salmonella: Abs/25g



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Staphylococcus: Abs/25g  
Mesophilic aerobic flora: < 1000 cfu/g  
E.coli: < 10 cfu/g  
Total coliforms: < 10 cfu/g  
Mould: < 10 cfu/g  
Yeast: < 10 cfu/g

## NUTRITIONAL VALUES

Dessert de fruit APRICOT & CHIA		
ENERGY	KJ/100g	901,0
	Kcal/100g	212,4
FAT	g/100g	0,8
SATURATED FAT	g/100g	0,22
TRANS FAT	g/100g	<0,01
MONO UNSATURATED FAT	g/100g	0,15
POLY INSATURATED FAT	g/100g	0,37
SALT	g/100g	0,029
SODIUM	g/100g	0,011
AVAILABLE CARBOHYDRATE	g/100g	50
SUM OF SUGAR	g/100g	44,3
FIBER	g/100g	1,4
PROTEIN	g/100g	0,6