Date de révision: 20/12/2022



PRODUCT SPECIFICATION SHEET

PRODUCT NAME

COMPANY

ST. DALFOUR SAS

Chemin de Cazeaux 47200 MARMANDE FRANCE

ST DALFOUR - Strawberry & Goji

PRODUCT DESCRIPTION			
Definition	High fruit content spread, additive and preservative free		
Production process	Product pasteurised and vaccum packed		
Ingredients	51% fruits (Strawberries 45%, Goji 6%), concentrated fruit juices (grape, date), 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 comply with European Legislation (R. 2005/396) in terms of		
	microbiology, fungicides, pesticides, radioactivity and mychotoxine.		
GMO	Our products and all their ingredients contain NO genetically modified organisms.		
Allergens	Our products comply with European Legislation (R. 1169/2011):		
	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 according to European Legislation (R. 2006/1881).		
Radioactivity	Activity in Cesium 134 < 10 Bq/kg		
	Activity in Cesium 137 < 10 Bq/kg according to European Legislation (R. 2020/1158)		
	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 STRAWBERRY & GOJI				
ENERGY	KJ/100g	875,0		
	Kcal/100g	206,0		
FAT	g/100g	0,4		
SATURATED FAT	g/100g	0,19		
TRANS FAT	g/100g	<0,01		
MONO UNSATURATED FAT	g/100g	0,15		
POLY INSATURATED FAT	g/100g	0,06		
SALT	g/100g	0,073		
SODIUM	g/100g	0,029		
AVAILABLE CARBOHYDRATE	g/100g	50		
SUM OF SUGAR	g/100g	46,1		
FIBER	g/100g	0		
PROTEIN	g/100g	0,6		