



Date de révision: 20/12/2022

PRODUCT SPECIFICATION SHEET

PRODUCT NAME

COMPANY

ST. DALFOUR SAS

Chemin de Cazeaux
47200 MARMANDE
FRANCE

ST DALFOUR – Black Cherry & Acerola

PRODUCT DESCRIPTION

Definition	High fruit content spread, additive and preservative free
Production process	Product pasteurised and vaccum packed
Ingredients	51% fruits (Black cherries 46%, acerola 5%), 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 BLACK CHERRY & ACEROLA		
ENERGY	KJ/100g	869,9
	Kcal/100g	204,8
FAT	g/100g	0
SATURATED FAT	g/100g	<0,01
TRANS FAT	g/100g	<0,01
MONO UNSATURATED FAT	g/100g	<0,01
POLY INSATURATED FAT	g/100g	<0,01
SALT	g/100g	0,021
SODIUM	g/100g	0,009
AVAILABLE CARBOHYDRATE	g/100g	50
SUM OF SUGAR	g/100g	47,8
FIBER	g/100g	1,0
PROTEIN	g/100g	0,7