

COMPANY

ST. DALFOUR SAS

Chemin de Cazeaux

47200 MARMANDE

FRANCE

PRODUCT NAME

ST DALFOUR – Four Fruits

	PRODUCT DESCRIPTION
Definition	High fruit content spread, additive and preservative free
Production process	Product pasteurised and vaccum packed
Ingredients	51% fruits (13% blackberry, 13% strawberry, 13% red raspberry, 12% black cherry), concentrated fruit juices (grape, date), pectin, lemon juice

	FOOD SECURITY CONTROLS
Acidity / pH	Between 2.7 and 3.8
Brix	52°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
Pesticide	Our products comply with European Legislation in terms of microbiology, fungicides, pesticides, radioactivity and mychotoxine.
GMO	Our products and all their ingredients contain NO genetically modified organisms.
Allergens	Our products <u>comply with European Legislation</u> : 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 .
Radioactivity	Activity in Cesium 134 < 10 Bq/kg Activity in Cesium 137 < 10 Bq/kg Activity in Iodine 131 < 10 Bq/kg
Microbiology	No preservatives Salmonella : Abs/25g



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 FOUR FRUITS				
ENERGY	KJ/100g	915,7		
	Kcal/100g	215,7		
FAT	g/100g	0,3		
SATURATED FAT	g/100g	0,07		
TRANS FAT	g/100g	<0,01		
MONO UNSATURATED FAT	g/100g	0,09		
POLY INSATURATED FAT	g/100g	0,11		
SALT	g/100g	0,03		
SODIUM	g/100g	0,012		
AVAILABLE CARBOHYDRATE	g/100g	52		
SUM OF SUGAR	g/100g	50		
FIBER	g/100g	1,3		
PROTEIN	g/100g	0,6		