

ST. DALFOUR

FRANCE

COMPANY**ST. DALFOUR SAS**

Chemin de Cazeaux
47200 MARMANDE
FRANCE

PRODUCT NAME**ST DALFOUR – Fig****PRODUCT DESCRIPTION**

Definition	High fruit content spread, additive and preservative free
Production process	Product pasteurised and vacuum packed
Ingredients	51% fruits (fig), concentrated fruit juices (grape, date), lemon juice, pectin

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 <u>comply with European Legislation</u> in terms of microbiology, fungicides, pesticides, radioactivity and mycotoxins.
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 <u>according to European Legislation</u> .
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

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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 FIG		
ENERGY	KJ/100g	937,5
	Kcal/100g	221,0
FAT	g/100g	0,6
SATURATED FAT	g/100g	0,15
TRANS FAT	g/100g	<0,01
MONO UNSATURATED FAT	g/100g	0,17
POLY INSATURATED FAT	g/100g	0,23
SALT	g/100g	0,04
SODIUM	g/100g	0,015
AVAILABLE CARBOHYDRATE	g/100g	52
SUM OF SUGAR	g/100g	45
FIBER	g/100g	2
PROTEIN	g/100g	0,9