

COMPANY

ST. DALFOUR SAS

Chemin de Cazeaux 47200 MARMANDE FRANCE

PRODUCT NAME

ST DALFOUR - Apricot

PRODUCT DESCRIPTION		
Definition	High fruit content spread, additive and preservative free	
Production process	Product pasteurised and vaccum packed	
Ingredients	51% fruits (apricot), 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		
<u>-</u>	Optimum storage temperature : 10 − 20°C		
	Glass jar and metal cap		
Storage	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 mychotoxine.		
GMO	Our products and all their ingredients contain NO genetically modified organisms.		
	Our products comply with European Legislation:		
Allergens	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.		
	Activity in Cesium 134 < 10 Bg/kg		
Radioactivity	Activity in Cesium 137 < 10 Bg/kg		
	Activity in lodine 131 < 10 Bq/kg		
	No preservatives		
Microbiology			
	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 APRICOT				
ENERGY	KJ/100g	905,5		
	Kcal/100g	213,3		
FAT	g/100g	0,3		
SATURATED FAT	g/100g	0,13		
TRANS FAT	g/100g	<0,01		
MONO UNSATURATED FAT	g/100g	0,13		
POLY INSATURATED FAT	g/100g	0,03		
SALT	g/100g	0,05		
SODIUM	g/100g	0,018		
AVAILABLE CARBOHYDRATE	g/100g	52		
SUM OF SUGAR	g/100g	47		
FIBER	g/100g	1,3		
PROTEIN	g/100g	0		