

<b>Pasteurized fruit puree: Passion fruit 100% 1l</b>	
<b>Code article :</b> BPA0M0AA0 <b>Cardboard code:</b> BPA0M6AA0	<b>Version :</b> 4.0 <b>Updated on:</b> 25/05/2026
<b>GTIN 13 :</b> 3389132005334	<b>GTIN 14 :</b> 63389132005336

<b>Legal name:</b>
Pasteurized fruit puree: Passion fruit

<b>Description:</b>
Puree from selected raw materials, stabilized by a process ensuring optimum color, taste and odor conservation until the end of the lifetime

<b>Claims / Voluntary statements :</b>		
No pesticide residue	Yes	In accordance with Regulation (EU) No. 1169/2011 on the information provided to consumers on foods, Directive 2005/29/EC on unfair business-to-consumer commercial practices and complying with the specifications for the claim "no pesticide residues " available on our website or upon request.
No added sugar*	Yes	In accordance with Regulation (EC) No. 1924/2006 on nutrition and health claims made on foods. <i>*Contains sugars naturally present in the fruit</i>

<b>Composition:</b>		
<b>Ingredients</b>	<b>Quantity (%)</b>	<b>List of selected origins *</b>
Passionfruit	100	Ecuador

\* Used in variable quantities

<b>Process:</b>	
Thermic treatment	Pasteurization

<b>The processing site is certified:</b>			
FSSC 22000	No	IFS	Yes
ISO 22000	No	ISO 9001	No
BRC	No	ISO 14001	No

<b>Physico chemical characteristics:</b>			
	<b>Target value</b>	<b>Tolerance</b>	<b>Unity</b>
Brix	13	11 -15	° Brix
pH	3.15	2.60-3.30	
Dry extract (For information only)	..		

<b>Color (picture not contractual)</b>		<b>Sensory profile</b>
		

**Microbiological characteristics:**

	<b>Target value</b>	<b>Method</b>
Sterility test on each batch	Negative	Flow cytometry

**Nutritional information according to Regulation (EU) N°1169/2011:**

	<b>Valeurs</b>	<b>Unités</b>
Energy	238	kJ
Energy	56	kcal
Fat	0.0	g/100g
Of which saturates	0.0	
Carbohydrates	13.0	
Of which sugars	7.0	
Fiber	0.0	
Protein	1.0	
Salt	0.025	mg/100g
Sodium	10.0	
<b>Values available on <a href="http://vn.my-vb.com">http://vn.my-vb.com</a></b>		

**Food diet:**

Halal certified product	No	Suits to the vegetarian diet	Yes
Kosher certified product	No	Suits to the vegan diet	Yes
		Suits to the coeliac diet	Yes

<b>Allergens according to Regulation (EU) N°1169/2011:</b>			
	<b>Presence in the product</b>	<b>Presence on site</b>	<b>Cross contamination</b>
Celery	no	yes	no
Crustaceans	no	yes	no
Eggs	no	yes	no
Fish	no	yes	no
Gluten	no	yes	no
Lupin	no	no	no
Milk	no	yes	no
Molluscs	no	no	no
Mustard	no	no	no
Peanuts	no	no	no
Sesame seeds	no	yes	no
Soybeans	no	yes	no
Nuts	no	yes	no
Sulfites	no	yes	no

<b>Regulation: the product respects the regulations</b>	
<b>GMO</b>	Does not contain GMOs in accordance with Regulations (EU) N°1829/2003 and N°1830/2003 related to traceability and labeling of genetically modified organisms and their amendments.
<b>Ionization</b>	Non-ionized product
<b>Radioactivity</b>	< 100Bq
<b>Pesticides</b>	Regulation (EU) N° 396/2005 related to pesticide residues in food and its amendments
<b>Heavy metals</b>	Regulation (EU) N° 2023/915 on maximum levels for certain contaminants in food and its amendments.
<b>Packaging</b>	Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs
<b>Packaging</b>	Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs
<b>Packaging</b>	Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments

<b>Storage and use recommendations:</b>	
<b>Storage conditions</b>	Before opening, storage temperature away from heat < 25°C.
<b>Storage after opening in the refrigerator (in days)</b>	15
<b>Storage temperature</b>	Between 4 °C and 25 °C
<b>Date of minimum durability (in months from production)</b>	18
<b>Date of minimum durability print format</b>	YYYY/MM/DD DD/MM/YYYY