

Material number: 1500137



A ROYAL COSUN COMPANY

**SVZ International B.V.**

Stadionstraat 40

4815 NG Breda

Netherlands

info@svz.com

## PRODUCT SPECIFICATION

### Strawberry puree, seedless, aseptically filled, carton 20kg

#### Product description

Puree, made of sound and mature from the named fruit, which have been selected, sieved, blended, pasteurized and aseptically packed.

The product is solely made from the named fruit and it contains no additives.

#### Botanical name

*Fragaria x ananassa*

#### Ingredients

Strawberries

#### Raw material varieties

Blend of varieties (e.g. Senga sengana, Elsanta, Fortuna and other varieties)

#### Physical and chemical parameters

Characteristics	unit of measure	min.	max.	method
Brix (refractometer value)		6,3	9,0	IFU MA08
Brix (corrected)		6,4	9,2	IFU MA08
pH		3,3	3,8	IFU MA11
Acidity as citric acid anhydrous, pH 8,1	g/100 g	0,6	1,1	IFU MA03
Sand	g/kg	<=0,3		SVZ W9.35.01

\* = measured on brix (refr. value) single strength

#### Microbiological parameters

Characteristics	unit of measure	max.	method
Total viable count (by OSA)	cfu/g	<=30	IFU MM2
Yeasts	cfu/g	<1	IFU MM3
Moulds	cfu/g	<1	IFU MM4

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## Sensoric properties

### Color (visually)

Orange, red

### Aroma

Aromatic, typical strawberry

### Taste

Sweet, acidic

## Recommended shelf life and storage

Retest after	Months	9
if stored	°C	0 - 4

## Legislation information

Residues of pesticides: in compliance with Regulation (EC) No. 396/2005 and subsequent amendments.

Residues of contaminants: in compliance with Regulation (EC) No. 1881/2006 and subsequent amendments.

Packaging material intended to come in contact with foodstuffs meets the requirements of European legislation in force.

According to European legal requirements neither GMO nor allergen labelling is necessary.

## Remarks

This product is pasteurized, which means that vegetative microorganisms have been inactivated.

Spores however can survive a pasteurization. This will not cause a problem in our product if kept at storage conditions as indicated on our specification.

It remains the responsibility of the customer to ensure that the use of the product and subsequent labelling is in compliance with relevant legislation.

The product that SVZ International B.V. supplies is not intended for direct consumption.

## Certifications & Memberships



Food Safety

CERTIFICATED

