

<b>Master data</b>	
Article number	BPI BUSINESS AG 29
Article designation	Fictitious specification (short)
GTIN-13 (EAN-13)	761094895601

<b>Supplier information</b>	
Name	BPI BUSINESS AG
Country	Switzerland
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Internet address	www.bpibusiness.ch

<b>Sales description / Material designation / Product designation</b>		
	<b>Country</b>	<b>Designation</b>
Legal product designation for	Switzerland	Fruchtzubereitung
Legal product designation for	France	préparation de fruits

**Composition**

**Listing of components (in descending order of the proportion)**

Ingredients / Additives	Addition	Content in [%]	E No	Country of origin
strawberries	Camarossa	23.0		Spain
apple	cubes	22.2		Italy
pears	flakes	14.9		Netherlands
sugar	raw cane sugar	13.5		BRA, AUS
beta-glucan		8.1		Portugal
water		7.5		Austria
vegetable fat	palm kernel oil	3.8		Malaysia
pineapples	juice concentrate	3.0		CRI, VNM
hazelnuts	ground	1.5		Turkey
carrageenan	thickener	1.0	E407	France
cochineal	colourant	0.7	E120	Germany
natural aroma		0.5		Switzerland
vitamin A		0.3		Great Britain
Total		100.000		

**Label**

<b>Organic</b>	
<b>Label</b>	<b>Certified</b>
EU organic logo	Yes
Demeter	No

<b>Other labels</b>	
<b>Label</b>	<b>Certified</b>
Halal	Yes
Kosher	Yes
European Vegetarian Label	No

**Vegetarian product information**

**General information**

Vegan (no ingredients of animal origin) No

**Additional product information**

**Nutrition claims**

High fibre

**Health claims**

Cholesterol lowering

## Information on product manufacturing

### General information

#### Short process description including CP's and CCP's

washing  
mixing  
heating  
filling

### Quality assurance / HACCP

The product is passed through a metal detector: Yes

The product is sieved: No

**The traceability of the product is ensured by:**  
Batch number Yes

## Allergens / Food intolerance

### Allergens (according to EC Directive)

Allergen / Derivative	Free from	Cross-contamination possible
Cereals containing gluten and products thereof (wheat, rye, barley, oat, spelt, kamut or their hybridised strains)	No	Yes
Milk and products thereof (including lactose)	Yes	No
Eggs and products thereof	Yes	No
Fish and products thereof	Yes	No
Crustaceans and products thereof	Yes	No
Soybeans and products thereof	Yes	No
Peanuts and products thereof	Yes	No
Nuts and products thereof (almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia))	No	No
Sesame seeds and products thereof	Yes	No
Celery and products thereof	Yes	No
Mustard and products thereof	Yes	No
Sulphur dioxide and sulphites (E220-E228) SO <sub>2</sub> > [10mg/kg] or [10mg/l]	Yes	No
Lupine and products thereof	Yes	No
Molluscs and products thereof	Yes	No

## Genetic engineering

### A GMO marking is needed for the product according to the following directives / regulations (and their appendices):

2001/18/EC No

### GMO plant materials

The product contains components which were produced using GMO plant material (genetically modified DNA cannot be proved): No

### Traceability

A complete traceability is guaranteed for the ingredients of conventional origin in the product mentioned in the chapter "Genetic engineering": Yes

### A traceability and identification is guaranteed in accordance with the following directives / regulations (and their appendices):

EC No 1830/200 Yes

## Nutritional values [per 100g]

Energy [kcal]	132.0
Energy [kJ]	553.5
Water content [g]	64.1
Dry matter [g]	35.9
<b>Fat</b>	
Fat [g]	2.2
<b>Protein</b>	
Protein [g]	5.3
<b>Carbohydrates</b>	
Carbohydrates [g]	18.0
Sugars [g]	15.0
<b>Dietary fibre</b>	
Dietary fibre [g]	9.5
<b>Organic acids</b>	
Organic acids [g]	0.0
<b>Salt</b>	
Salt [g]	0.3
<b>Minerals</b>	
Minerals [g]	0.6
<b>Alcohol</b>	
Alcohol [g]	0.0
<b>Total</b>	<b>100.0</b>

## Analysis

**A complete documented traceability is guaranteed in accordance with the following directives / regulations (and their appendices):**

EC 178/2002, article 18

Yes

### Optical / haptic description

**Colour**

red -yellow

**Texture / Structure**

very viscous

### Sensorial description

**Smell of**

strawberries  
pineapples

**Taste of**

strawberries  
apple  
pineapples

### Chemical-physical properties

Analysis	Value	Unit	Value min.	Value max.
viscosity	10000	Pa*s	9000	11000

### Microbiological properties

Abbreviation units: cfu = colony forming units / nd = not detectable

Attribute	Unit	Typical value	Value max.
Aerobic, mesophilic germs	cfu/g		100000
Yeast	cfu/g		100
Moulds	cfu/g		100
<i>Staphylococcus aureus</i>	cfu/g		100

### Packaging

#### Primary packaging

Type of packaging	cans
Gross weight [kg]	1.2
Net weight [kg]	1.0
Height [cm]	15
Diameter max. [cm]	10

#### Secondary packaging

Type of packaging	cardboard
Gross weight [kg]	7
Net weight [kg]	6
Length [cm]	47
Width [cm]	32
Height [cm]	12

Quantity cans per cardboard : 6

### Storage and shelf life

Storage	[°C]	Shelf life from the date of production
Cooling chamber	4 - 8	6 months

**Protect against**  
 Heat