

PRODUCT SPECIFICATION

Date: 25/11/2024
Product name: **FRUIT BASE PREPARATION: RASPBERRY**
Brand: **LE FRUIT DE MONIN**
Packaging: Plastic bottle 1L
Weight : Various
Primary shelf-life: 24 months
Secondary shelf-life: 4 weeks, stored in a clean, dry and cool place (<25°C)
Recommended dilution rate : 1+6
N° RCP: 153559/153560

Ingredients : Sugar, raspberry puree, concentrated raspberry puree, water, natural flavouring, colour: anthocyanins, acid: citric acid, thickener: pectin, preservative: potassium sorbate.
Contains the equivalent of 50.1% of raspberry puree.

% Weight :

Sugar	65,00
Raspberry puree	20,00
Concentrated raspberry puree	7,80
Water	5,323
Natural flavour	0,55
Color: black anthocyanins	0,50
Acid: citric acid	0,50
Thickener: pectin	0,20
Preservative potassium sorbate	0,127



Chemical analysis :

Total soluble solids : 68 ±2° Brix
Acidity (g/l – anh à pH 8.1): 16 ±2
Density: 1.337 g/cm³
Moisture : N/A
Colouring agent(s) : E163

Organoleptic analysis :

Texture : Highly viscous liquid
Flavour : Characteristic of raspberry
Colour : Red

Additives :

Stabilizers : None
Emulsifier : None
Added perservatives : E202
Other additives : E440 (pectin), E330 (citric acid),

Heavy metals (mg/kg) :

Lead : <0.5
Copper : <0.2
Arsenic : <0.1

Allergens : None

Nutritional values for 100ml:

Energy (kcal-kJ) : 365-1547
Proteins (g) : 0.4
Fat (g) : 0.1
Saturated fat (g) : 0
Carbohydrates (g): 88.2
Sugars (g) : 88.2
Salt (g) : 0

Microbiological values :

Total plate count: < 100/g
E. Coli : Absence in 1g
Coliforms: <10/g
Salmonella: absence in 25 g
Mould and yeast : </10g

Validated by Quality Department