		Version
	Edited : 16/01/2019	

GTIN	JDE short code	Recipe code	Legal name
03083681021493	80625	CFS1_RBT225	Vacuum-packaged dices of seasoned beetroots
Transformation origin	France		
Product definition	Vacuum packaged beetroots are prepared from Beta vulgaris L var conditiva roots		
Ingredients	Beetroots, water, sugar, salt, lemon concentrate, spirit vinegar		
Minimum durability date	30 months		
Size	Capacity (ml)	Net weight (g)	Drained net weight (g)
4/1 FER MOYEN BLANC	3100	2295	1950
Packaged in a protective atmosphere	No		
Packaging information	Packaging material : Iron, internal lacquer for food-use		
Conditions of use and handling	Wipe the cover before opening. Avoid using cans damaged at the seal.		


Mayor allergens (according european regulation 1169/2011/CE)		Nutritional declaration		
	A : Absence P : Presence T : May contain		On average for 100 g of drained product	Authorized nutritional claims (2)
Cereals, containing gluten and products thereof	A	Energy (kJ)	222	High fibre
Crustaceans and products thereof	A	Energy (Kcal)	53	
Eggs and products thereof	A	Fat (g)	0,2	
Fish and products thereof	A	of which saturates (g)	0,1	
Peanuts and products thereof	A	Carbohydrates (g)	10,2	
Soya beans and products thereof	A	of which sugars (g)	8,0	
Milk and products thereof (including lactose)	A	Fibre (g)	2,8	
Nuts and products thereof	A	Protein (g)	1,1	
Celery and products thereof	A	Salt (g)	0,7	
Mustard and products thereof	A			
Sesame seeds and products thereof	A			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO ₂	A			
Lupin and products thereof	A			
Molluscs and products thereof	A			

(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No	GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
This product is suitable for vegetarians	X		Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes
This product is suitable for vegans	X			

Production informations	
Harvest, Receipt/Compliance check, Washing, Trimming, Blanching, Packaging, Juicing, Sealing/Marking, Sterilization, Storage, Labelling, Processing, Storage, Shipping.	
Storage condition before opening	Store at ambient temperature respecting the BB Date on packaging
Storage condition after opening	Our products must be consumed within a maximum of 3 days after opening, at a temperature between 0 and + 3 ° C, provided that the product is stored in a clean, closed container and that it has been handled in accordance with good hygiene practices

Organoleptic characteristics		
Aspect	Texture	Flavour
Nicely cut, not spalled, unshredded. Shiny burgundy coloured, not brown.	Firm, non-fibrous, not woody	Sweet, slightly sour, typical.

		Version
	Edited : 16/01/2019	V0001

Microbiological specifications

Stability test conform according the AFNOR norm V08-408

Composition / Cut / Caliber

Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings
Beetroots	Dice : 10*10*10 mm (+/-2mm)	100

Physicochemical characteristics

juice pH after sterilization	1.9 to 2.5
Defects according CTCPA specification n°48 about Beetroots	Target
Spotted beetroots : Black or brown spots >5mm	<=5% w/w / drained weight
A pre-packaging is considered defective if one of the defects mentioned is more than one and a half times the tolerance.	.
Foreign bodies : mineral, animal or organic origins	0% drained weight

Business name/adress of the food operator

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