



## TECHNICAL SHEET

Code: HS0012  
Revision: 00  
Date: 02/2024

### SUPPLIER

|          |                                                          |  |  |
|----------|----------------------------------------------------------|--|--|
| SUPPLIER | Love Smoothies Italia srl .                              |  |  |
| CIF      | IT03360720126                                            |  |  |
| ADRESS   | Piazza XXV Aprile 11, Cassano Magnago (21012) (VA) Italy |  |  |

### PRODUCT

|                     |                                                                                                                                                                                                                     |                |               |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|---------------|
| PRODUCT NAME        | ENERGY                                                                                                                                                                                                              | REFERENCE      | HS0012        |
| INGREDIENTS         | PINEAPPLE (35%), MANGO (30%), STRAWBERRY (20%), KIWI (15%)                                                                                                                                                          | EAN 13         | 8411554104601 |
| PACKAGING           | 15 bags/box                                                                                                                                                                                                         | NET WEIGHT BAG | 140 g         |
| DESCRIPTION         | Frozen Fruit, 100% natural, whole, sound and with optimal ripeness. Without added sugars, watter and/or preservatives. Frozen Fruits IQF. Not irradiated. It does not contain allergens. It does not come from OMG. |                |               |
| ELABORATION PROCESS | The Frozen Fruit is select and packaged in individual plastic bags and storage in cold store at minimum -18° C.                                                                                                     |                |               |

### PRODUCT CHARACTERISTICS

#### PHISICOCHEMICAL DESCRIPTION

|                      |                                                                                                                                                                                          |                                                 |  |
|----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------|--|
| - Appearance         | Clean, fresh, sound, and firm Fruits. Without foreign bodies and unfermented.                                                                                                            |                                                 |  |
| - Color, taste, odor | Characteristic of the variety, free of strange odors or flavors.                                                                                                                         |                                                 |  |
| - Defects level      | Absence of foreign bodies both from the fruit or plant (vegetable matter) as well as plastics, metals and / or wood. Absence of pathogenic insects and parasites in any of their phases. |                                                 |  |
| - pH                 | 3 ± 0,5                                                                                                                                                                                  |                                                 |  |
| - Variety            | PINEAPPLE: MD2 Supersweet<br>STRAWBERRY: <i>Fragaria spp</i>                                                                                                                             | MANGO: Kent<br>KIWI: <i>Actinidia deliciosa</i> |  |
| - Origin             | PINEAPPLE: NO UE<br>STRAWBERRY: NO UE                                                                                                                                                    | MANGO: NO UE<br>KIWI: UE                        |  |

#### MICROBIOLOGICAL PARAMETERS

|                               |                   |
|-------------------------------|-------------------|
| - Absence of pathogenic germs |                   |
| - Yeast and moulds            | < 10.000 ufc/mL-g |
| - Aerobic mesophiles          | < 100.000 ufc/g   |
| - Total Enterobacteries       | < 150 ufc/g       |
| - E. coli                     | < 10 ufc/g        |
| - Salmonella                  | Absence in 25g    |
| - Lysteria monocitogenes      | Absence in 25g    |

#### NUTRITIONAL VALUES (100g) \*

|                                |                  |
|--------------------------------|------------------|
| - Energy                       | 207 kJ (50 kcal) |
| - Fats:                        | 0,20 g           |
| Of which saturated fatty acids | 0,04 g           |
| - Carbohydrates:               | 11 g             |
| Of which sugars                | 9,70 g           |
| - Fiber                        | 1,80 g           |
| - Proteíns                     | 0,70 g           |
| - Salt (Na)                    | <0,01 g          |

\* Información nutricional obtenida de la Base de Datos Española de Composición de Alimentos (www.bedca.net)



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### PACKAGING

|          |                                                                                                                                                                                                                                          |          |                                                                                                                                                                                                                                                                                                                                                    |
|----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ETIQUETA | <ul style="list-style-type: none"><li>- Individual label with following information:</li><li>- Product name</li><li>- Ingredients</li><li>- Batch number</li><li>- Best before</li><li>- Neto weight</li><li>- Storage (-18°C)</li></ul> | ENVASADO | <ul style="list-style-type: none"><li>- Packaged in plastic bags:<ul style="list-style-type: none"><li>o 15 bags of 140g</li></ul></li><li>- Cardboard box</li><li>- Net weight: 2,10 Kg</li><li>- Pallets: : Europalet<ul style="list-style-type: none"><li>o 13 boxes per pallet row.</li><li>o 17 rows of boxes per pallet.</li></ul></li></ul> |
|----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

### GENERAL USE

|                                         |                                                                                                                                                                                                                                            |
|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                         | <ul style="list-style-type: none"><li>- Industries: marmalades/jam y ice cream industry, bakery and restaurants.</li><li>- Individual and direct consumption: for smoothies, shakes, deserts, homemade bakery, Fruit mixes, etc.</li></ul> |
| <b>Best before:</b>                     | 24 MONTH STORED IN GOOD CONDITIONS AT -18/-20 °C.                                                                                                                                                                                          |
| <b>TEMPERATURE:</b>                     | <ul style="list-style-type: none"><li>- Storage -18°C y -20°C.</li><li>- Transport at -18°C y -20°C.</li><li>- Keep Frozen till consumption. Maintenance in hygienic conditions, .</li></ul>                                               |
| ****ONCE DEFROST, DO NOT REFREEZE. **** |                                                                                                                                                                                                                                            |

### LEGISLACIÓN APLICABLE

|                                                                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ⇒ El producto cumplirá con el <b>Reglamento (CE) n° 396/2005</b> y sus correspondientes actualizaciones, relativo a los límites máximos de residuos de plaguicidas en alimentos y piensos de origen vegetal.  |
| ⇒ El producto cumplirá con el <b>Reglamento (CE) n° 1881/2006</b> y sus correspondientes actualizaciones, por el que se fija el contenido máximo de determinados contaminantes en los productos alimenticios. |
| ⇒ El producto no se considera genéticamente modificado y no deriva de organismos modificados según el <b>Reglamento (CE) n° 1829/2003</b> y <b>Reglamento (CE) n° 1830/2003</b> y sus actualizaciones.        |
| ⇒ El producto no contiene ingredientes alérgenos que deban ser indicadas en la etiqueta, de acuerdo con la <b>Directiva 2003/89/CE</b> .                                                                      |
| ⇒ Los productos no serán tratados con radiación ionizante y cumplirán con las <b>Directivas 1999/2/CE</b> y <b>1999/3/CE</b> y sus actualizaciones.                                                           |
| ⇒ Los envases cumplirán con la legislación alimentaria.                                                                                                                                                       |
| ⇒ Las etiquetas se ajustaran al <b>Reglamento (CE) N° 1169/2011</b> sobre información facilitada al consumidor y sus correspondientes actualizaciones.                                                        |