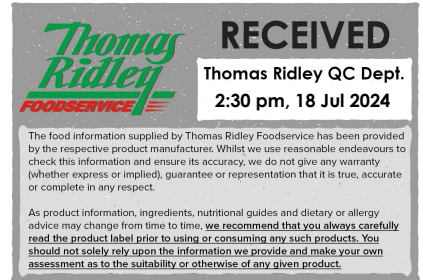




RASPBERRY LYO



1. GENERAL INFORMATION:

Product code: 512605008

EAN (Product): 8435261900912

EAN (Box): 8435261900929

Origin: Germany

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Freeze-dried fruits without any additives for use in confectionery, cereals and similar applications. Predominantly whole fruits of characteristic red color and low amounts of finer particles. 100 g of the product are equivalent to approx. 710 g fresh fruit. Product selected from the finest natural ingredients from which the water has been totally extracted, while keeping their original flavour, aroma and color.

3. INGREDIENTS:

Whole lyophilized raspberry.

4. APPLICATION:

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

5. SHELF LIFE

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place out of reach of children.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 100g/3.52oz

Units per box: 6

Weight box: 0.60 kg

Unit dimension: High: 160 mm

Diameter: 99 mm

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435261900912

GTIN-14 code: 8435261900929

Bidfood Iberia S.L.

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8. LEGAL REQUERIMENTS:

The product and the packaging comply with the currently applicable food law legislations of European Union and to the German Food Law. All data in this specification are provided to our best knowledge. We recommend that our customers check the provided labeling information for compliance with local legislation in order to ensure proper labeling of the product.

9. SPECIFICATIONS:

CHEMICAL PHYSICAL DATA:

Parameter (unit)		Limit(s)		Analysis Method(s)
		Mín	Max	
Moisture	%	-	4,0	Karl Fischer titration
Sieve > 20,0 mm	%	-	5,0	Hand sieve Retsch DIN 3310/1
Sieve < 2,0 mm	%	-	5,0	Hand sieve Retsch DIN 3310/1

MICROBIAL DATA:

Parameter (unit)		Limit(s)		Analysis Method(s)
		Mín	Max.	
Total plate count	Per gram		50.000	PC 48h/30°C mod. §64 L01.00-05
Yeasts	Per gram		1.000	RB 2-5d/30°C §64 L01.00-37
Moulds	Per gram		100	RB 2-5d/30°C §64 L01.00-37
Coliform germs in 0,1 g			Negative	Brila-Bouillon 48h/37°C §64 L01.00-02
<i>E. coli</i> in 0,1 g			Negative	Brila-Bouillon 24h/44°C §64 L01.00-25
<i>Salmonella</i> in 25 g			Negative	§64 L00.00-20

Notice to microbiology: When starting with the processing of raw materials from the new harvest, the yeast count may be around 10,000/g. due to the low pH of the product, this count will be reduced within 4-8 weeks to the maximum number according to the specifications.

10. ALLERGEN INFORMATION:

Ingredients, which may cause allergic or other incompatible reactions (Annex IIIa of EC Directive 2000/13/EC, or annex 3 LMKV)

Allergen name	As per recipe contained	Probable cross contamination(3)
Cereals containing gluten and products thereof	NO	X
Crustaceans and products thereof	NO	X
Eggs and products thereof	NO	X
Fish and products thereof	NO	X
Peanuts and products thereof	NO	
Soybeans and products thereof	NO	X
Milk and products thereof (including lactose)	NO	X
Nuts and products thereof	NO	X
Celery and products thereof	NO	X
Mustard and products thereof	NO	X

Sesame seeds and products thereof	NO	X
Sulphur dioxide and sulphites at concentration of more than 10 mg/Kg or 10 mg/litre expressed as SO ₂	NO	X
Lupins and products thereof	NO	
Molluscs and products thereof	NO	

SO₂ content [max. in mg / kg] 0, 00

- 1) Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof.
- 2) Almond (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), nuts (walnut) (*Juglans regia*), cashew (*Anacardium occidentale*), pacacas (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachio (*Pistacia Vera*), macadamia nut and Australia (*Macadamia terniflora*).
- 3) Assesment risk is based on all testing of cross contamination being below test limits of <10 ppm. Please refer to the details in the manufacturer allergen policy.

This allergen data sheet would be created automatically and will be valid without signature.

11. NUTRICIONAL VALUE:

Average values per 100 g	Unit	EU
Energy (Kcal)	Kcal	279
Energy (kJ)	kJ	1169
Protein g	g	9
Carbohydrates g	g	33,3
Of which sugars g	g	33,3
Fat g	g	2,1
Of which saturated g	g	0
Fibre g	g	32,6
Salt g	g	0

12. GMO STATEMENT:

The product does not have to be labeled according to the Council Regulations (EC) No. 1829/2003 and 1830/2003 of 22. September 2003 on genetically modified food and animal feed.

The product has not been subjected to ionizing radiation.

13. LABEL:

100% NATURAL

LYO-SABORES
Albert y Ferran Adrià

NATURAL CRUNCHY FRUIT FOR DESSERTS AND SNACKS

lyoframbuesa
Whole lyophilised raspberry

INGREDIENTES: Frambuesas enteras liofilizadas.
LYOFILIZADOS 100% NATURAL: es una línea de ingredientes naturales seleccionados por Albert y Ferran Adrià a los que se les ha retirado totalmente el agua (liofilización). Son envasados sin conservantes manteniendo su sabor, aroma y color originales para que disfrute de toda su calidad y valor nutricional. **Modo de empleo:** Usar en el adorno de platos (ensaladas, helados, postres...), y también para la elaboración de mermeladas, meringues secos, mousses, croquants...
Lot / Contenedor de referencia actual: var. variable. Consultar datos en el sitio web de la marca.

INGREDIENTEN: Frambuesas enteras liofilisierades.
LYOFILIZADOS 100% NATURAL: es una gamma d'ingredients naturals seleccionats per Albert y Ferran Adrià dels quals s'ha retirat totalment l'aigua (liofilització). Són envasats sense conservants i sense conservants, preservant-ne tot el sabor, l'aroma i el color originals en modo de apreciar-ne tota la qualitat i el valor nutricional. **Modells d'ús:** Usar per condre i paquets (ensalades, gelats, deserts...) i per la preparació de mermelades, meringues, mousses, croquants...
Lot / Contenedor de referència actual: var. variable. Consultar els dades de la marca.

INGREDIENTEN: Hele frosystroede framboos.
LYOFILIZADOS 100% NATURAL: er en produktive bestående af naturlige ingredienser udvalgt af Albert og Ferran Adrià, hvorfra man har fjernet vandet fuldstændigt (frosystroeging). Fragterne erstilles uden konserveringsmidler og deres smag, aroma og oprindelige farve bevares, så man til enhver tid kan nyde deres fulde kvalitet og næringsværdi. **Brugsanvisning:** Bruges til at pynte maden (salater, is, desserter, etc.), samt til at lave mermelader, meringer, mousser, kugler, m.m.
Batch Nummer/Anvendelse inden: var. variabel. Opbevarings betingelser og dato.

成分: 原料名: フリーズドライの全形ラズベリー。
LYOFILIZADOS 100% NATURAL: フリーズドライの天然素材を使用した、水分を完全に取り除いたラズベリーです。風味や香り、その栄養価などを守るために防腐剤や保存料を含まない状態で、品質や栄養価を確保しています。
用途: 料理 (サラダ、デザート、アイスクリーム、デザートなど) の飾りや、ジャム、ドレーズ、スナック、クッキーなどの材料にも。パッケージ/参考情報: 下部に表示。詳しくは包装に記載されています。

重要事項: 開封後は湿気を避けるために、必要量を使用したすぐさまを食べてください。