

**Product legal denomination**

Frozen rhubarb preparation for desserts.

Description

Our rhubarb is lightly cooked for an almost homemade compote finish. Made from 80% fruit, and delicately sweetened for flavor, this high-fruit compote is the perfect ingredient or accompaniment for any dessert.

Ingredients

rhubarb 80%, sugar, water, thickener : locust bean gum, concentrated acerola cherry juice.

Made in France.

All fruits do not come from France.

Implementation

Mix after thawing. Very versatile, for a diverse range of applications.

* as a fruit layer in verrines

* slightly jellified, as an insert in "entremet" desserts

* as an alternative to fruit purees - for a result with real fruit pieces

Discover all our suggestions for use on our website, at www.androschef.fr

**Organoleptical characteristics**

Texture	contains fruit pieces
Taste	typical of rhubarb
Colour	pale green

Physico-chemical characteristics

Brix :	20+/-2
pH :	3,2+/-0,3

Allergens informations

Mandatory allergens NO

(European major allergens list) :

Mandatory allergens may contain traces of NO

(European major allergens list) :

For USA : produced in a facility processing coconuts, chestnuts and lychees.

For Japan : produced in a facility processing apples, oranges, peaches and bananas.

Microbiological criteria

Our Andros Chef High Fruit Compotes frozen comply with following microbiological standards:

Total flora <1000 CFU / ml

Yeast / Mold <10 CFU / ml

Enterobacteriaceae <10 CFU / ml

Listeria: Absence in 25g

Salmonella : Absence in 25g

Nutritional values for 100g (according to INCO European calculation method)

	in kJoules (kJ)	
	in kcalories (Kcal)	
Energy	365	87
Fats (g)	0.1	0
of which saturates	0	
Carbohydrates (g) :	19	18
of which sugars	18	
Fibres (g)	2.7	
Proteins (g)	0.5	
Salt (g)	0	

Other informations

ANDROS products do not contain:

- Genetically modified organisms and/or ingredients containing traces of genetically modified organisms.

- Ionized ingredients and/or ingredients containing traces of ionized ingredients.

We guarantee the organoleptic, physico-chemical, and all other technical qualities and standards described herein for finished product issued from our factory in its original, sealed packaging.

We cannot guarantee these qualities, standards or any potential cross-contamination risk after the point of opening or use.

Production site's certifications

IFS, ISO 9001:2015, ISO 50001:2011

Storage and use conditions

Store at -18°C (0°F). After thawing and before unsealing, store for one month in the refrigerator (+2°C/+4°C). After unsealing (no matter whether product still frozen or thawed) keep refrigerated (+2°C/+4°C) in a clean, tightly closed, food grade container and use within eight days.

DO NOT refreeze after thawing.

Andros recommend to:

- Thaw the product in its original and sealed packaging, at +2 / +4°C (36°F / 39°F) to keep all the organoleptic qualities of the product.

- Thaw the whole product and stir it before using.

Thawing and preservation after thawing are under user's responsibility.

Best before date

2 years + end of month after production date.

Article number :

50078808

HS code :

2008996799

Creation

11/12/2018

Update

31/12/2019

**Informations Logistiques - 80 * 120 PALLET**

	UNIT	CARTON	PALLET
	1 BAG		
NB of units:	1	6	540
NB of cartons:			90
NB of layers:			10
NB of cartons per layers			9

Informations Logistiques - 100 * 120 PALLET

NB of units:	1	6	720
NB of cartons:			120
NB of layers:			10
NB of cartons per layers			12