

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

AANOC6AA0  
23 June 2026  
23 June 2026  
2f3a5eab08f24a83b2c7e281824e830a



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## Frozen Fruit puree : Pineapple 100% (1kg)

### Short Product Name:

Frozen Fruit puree : Pineapple 100% (1kg)

### Product Description:

The puree is obtained from fresh fruits picked at maturity whose the pulp is extracted by crushing and refining. Raw materials batches are blended to ensure a quality and continuous taste.

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	

**Supplier's Product Code :**  
AANOC6AA0  
**Supplier:** Boiron Freres (Les Vergers Boiron)  
1 Rue Brillat Savarin  
Chateauneuf-Sur-Isere  
26300  
France  
P:  
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## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	63389133000071	Outer Case Length :	298 mm
Packaging Type Description :		Outer Case Width :	200 mm
Total Quantity of Inner Units in Outer Case :	6 Units	Outer Case Height :	221 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	6.55 kg
		Product Net Weight :	6.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	16 Cases	Pallet Height :	1.92 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	863.14 kg
Quantity of Cases Per Pallet :	128 Cases		

### Logistical Information

Shelf Life from Time of Production :	900 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	180 Days	Delivery Lead Time :	Not specified.

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	365.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	159.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

### Other Information

**Supplier Comments :**  
Delivered

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :	France
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**Additional Origin Details :**  
Not specified.

### Inner Pack Information

Internal GTIN :	3389133000079
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Packaging Type Description :	Plastic Tub
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Variable Weight Consumer Item :	No
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Net Drained Weight :	Not specified.
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Inner Unit Length :	298 mm
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Inner Unit Height :	221 mm
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Inner Unit Width :	200 mm
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Inner Product Weight :	60.90 g
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Inner Product Weight Units :	g
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**Weight/Volume :**  
Not specified.

### Handling Information

#### Directions For Use :

Method of defrosting :  
In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original closed packaging, at 35/+39°F.  
To unmold or cut your frozen puree easily, we recommend one of the following methods:  
Remove the lid, do not remove the protective seal and leave the tray at room temperature for 5 minutes; Or leave the lid and protective seal on, run the tray under lukewarm water for 30 seconds at least before removing the lid and protective seal.  
Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.

#### Storage Instructions :

-18°C

## Dietary Information

### Ingredients :

Pineapple 100%

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	Yes
HFSS (High in Fat, Salt and Sugar) :	-

### Allergen Statement :

n/a

## Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	246.00 kJ
Energy per 100 G/ML :	58.00 kcal
Fat per 100 G/ML :	0 g
- of which Saturates per 100 G/ML :	0 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	14 g
- of which Sugars per 100 G/ML :	12 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1 g
Protein per 100 G/ML :	0.5 g
Salt per 100 G/ML :	0 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

## Waste Packaging Weight - Inner Unit

Glass :	Not specified.
Plastic :	Not specified.
Percentage Recycled Plastic :	Not specified.
Paper/Board :	Not specified.

Aluminium :	Not specified.
Steel :	Not specified.
Other :	Not specified.
Wood :	Not specified.
Fibre Based Composite :	Not specified.

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	-
RSPCA Assured :	-
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	Yes

<b>Other Accreditation :</b> Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of  
microbiological results?: Yes

Is shelf life testing undertaken?: Yes

## Microbiological Standards

Not available.

## Analytical Standards

Not available.