
 PONTHIER	<b>TECHNICAL DATA SHEET</b>	Issue date : 09/08/2006
		Review date : 19/07/2012
FTCOM 44166 SSI	<b>FROZEN PINEAPPLE PUREE</b> <b>(Ponthier)</b> Internal product code : 44166	Review index : J
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Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity.

<b>Ingredients</b>	<ul style="list-style-type: none"> <li>✓ Pineapple (88%)</li> <li>✓ Invert sugar syrup</li> </ul> <p><b>No colouring, no preservative</b> ( in compliance with the regulation in force)</p>
<b>Origin</b>	Thailand
<b>Presentation</b>	Homogeneous puree with a yellow colour
<b>Made in</b>	France
<b>Physical features</b>	Frozen, Temperature < -18°C
<b>Physico-chemical features</b>	Brix = 21 (+/- 2)
<b>Microbiological features</b>	<p><u>According to our control program</u></p> <p><u>Per batch number:</u>  Total germ content &lt; 100 000 / g  Total Coliforms&lt; 1000 / g  Faecal coliforms&lt; 100 / g</p> <p><u>Per month &amp; per type of product:</u>  Total germ content &lt; 100 000 / g  E.Coliforms&lt; 100 / g  Absence of listeria in 25g  Absence of salmonella in 25g</p>

<b>Using instructions</b>	<p><b>Never refreeze a thawed product</b>  <b>Defreezing in the fridge</b> : 48 hours at 2 – 6°C  <b>Conservation</b> : 5 days at 2 – 6°C after opening</p> <p><b>To prepare</b> mousses cakes, bavarois, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse.</p> <p>Find original filmed recipes on our website <a href="http://www.thefruitpureeschool.com">www.thefruitpureeschool.com</a>. The first virtual pastry school: a high-quality training in fruit purees that is available for free to all professionals.</p>	
<b>Certification</b>	IFS and BRC since 2005	
<b>Other certificates</b>	Kosher and Halal	
<b>GMO</b>	No use of genetically modified substances or of substances produced from GMO.	
<b>Ionization</b>	Absence	
<b>Allergens</b>	Does not contain voluntarily introduced allergens	
<b>Radioactivity</b>	In compliance with the regulations EC no 737/90 and 1635/2006.	
<b>Pesticides and heavy metals</b>	<b>Pesticides</b> : In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its modifications <b>Heavy metals</b> : In compliance with the regulation EC no 1881/2006 of December 19th 2006 and its modifications	
<b>This product is suitable for</b>	X	Ovo – lacto vegetarians
	X	Vegans

Rédigé par : Christine Leclercq	Vérfié et approuvé par : Yves Ponthier
Visa :	Visa :

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<b>Thermic process</b>	<b>Flash pasteurization</b>	
<b>Controls carried out on our products during the production process</b>	At reception	Visual and physico-chemicals controls of raw materials
	During the production	Physico-chemical, visual and gustative controls Detection of foreign bodies
	On the finished product	<ul style="list-style-type: none"> <li>• Bacteriological control</li> <li>• Gustative and visual control</li> <li>• Detection of foreign bodies</li> </ul>
<b>Shelf life</b>	Total shelf life : 30 months	
<b>Batch number</b>	Internal	
<b>Packaging</b>	<b>Recloseable box 1 KG</b> 6 boxes per case 150 cases per pallet 100 x 120 or 120 to 132 cases per euro pallet	<b>Buckets of 10 kilos</b>  Not available

<b>Dimensions of the recloseable box</b>	L = 192 mm, l = 129 mm h = 75 mm	Not available
<b>Dimensions of the carton</b>	398 x 198 x 153 mm	Not available
<b>Carton weight</b>	Net weight : 6 Kg	Not available
<b>EAN 13 Code</b>	3228170441660	Not available

<b>Nutritional Value (Average for 100g)</b> <b>According to (EU) regulation N°1169/2011</b>	
<b>Lipids</b>	< 0.1
* saturated trans fat	< 0.1
* Trans fat	< 0.1
<b>Glucides</b>	19.7
* sugars	19.7
<b>Fibers</b>	0.7
<b>Proteins</b>	0.4
<b>Salt</b>	0.01
<b>Humidity</b>	79
<b>Dry extracts</b>	21
<b>Energetic value in Kcal / 100g</b>	82
<b>Energetic value in KJ / 100g</b>	347

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