

TECHNICAL DATA SHEET

Issue date : 01/08/2006

Review date : 19/07/2012

FROZEN BANANA PUREE

FTCOM 44366 SSI

(Ponthier) Internal product code : 44366, 44310, 44320

Page 1 / 2

Review index : N

Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity

ngnt time of maturity	Ingredients Origin Presentation Made in Physical features Brix determined with a refractometer (20°C)	 ✓ Bananas (90%) ✓ Invert sugar syrup ✓ Antioxydant : ascorbic acid <i>No colouring added</i> (<i>in compliance with the regulation in force</i>) Costa Rica Homogeneous puree with a whitish colour FRANCE Frozen, Temperature < -18°C Brix = 27 (+/- 2) According to our control programm Per batch number: Total germ content < 100 000 / g Total Coliforms< 1000 / g 	
	Microbiological features	Feacal coliforms< 100 / g <u>Per month & per type of product:</u> Total germ content < 100 000 / g E.Coliforms< 100 / g Absence of listeria in 25 g Absence of salmonella in 25 g	
Using instructions	 Never refreeze a thawed product Defreezing in the fridge : 48 hours at 2 – 6°C Conservation : 5 days at 2 – 6°C after opening To prepare mousses cakes, bavarois, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse Find original filmed recipes on our website www.thefruitpureeschool.com. The first virtual pastry school: a high-quality training in fruit purees that is available for free to all professionals. 		
Certification	IFS and BRC since 2005		
Other certificates	Kosher and Halal		
GMO	No use of genetically modified substances or of substances produced from GMO.		
Ionization	Absence		
Allergens	Does not contain voluntarily introduced allergens		
Radioactivity	In compliance with the regulations EC no 737/90 and 1635/2006.		
Pesticides and heavy metals	Pesticides : In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its modifications Heavy metals : In compliance with the regulation EC no 1881/2006 of December 19th 2006 and its modifications		
This product is suitable for	X Ovo – lacto vegetarians	X Vegans	

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



TECHNICAL DATA SHEET

Issue date : 01/08/2006

Review date : 19/07/2012

FROZEN BANANA PUREE

Review index : N

Not applicable

FTCOM 44366 SSI

Code EAN 13

(Ponthier) Internal product code : 44366, 44310, 44320

Page	2/	2
------	----	---

Thermic process	Flash pasteurization		
Controls carried out on	At reception	Visual and physico-chemicals controls of raw materials	
our products during the production process	During the production	Physico-chemical, visual and gustative controls Detection of foreign Bodies	
	On the finished product	 Bacteriologica Gustative and Detection of for 	visual control
Shelf life	Total shelf life : 30 months v	vritten JJ.MM.AAAA	
Batch number	Internal		
Packaging	Recloseable plastic box 1 kg 6 boxes per carton 150 cartons per pallet 100 x 120 or 120 to 132 cartons per euro pallet	Buckets of 10 kilos Available No plastic bag in the bucket 64 buckets per pallet 100 x 120 or 56 buckets per euro pallet	Buckets of 20 kilos Available Plastic bag in the bucket 40 buckets per euro pallet
Dimension of the recloseable box	L = 192 mm, l = 129 mm h = 75 mm	285 x 250 x 270 mm	350x235x325 mm
Dimensions of the carton	398 x198 x 153 mm	Not applicable	Not applicable
Carton weight	Net weight : 6 Kg	Net weight : 10 Kg	Net weight : 20 kg

Nutritional Value (Average for 100g)				
According to (EU) regulation N°1169/2011				
Lipids	0.59			
* saturated trans fat	< 0.1			
* Trans fat	< 0.1			
Glucides	25			
* sugars	24.8			
Fibers	1.5			
Proteins	0.9			
Salt	0.01			
Humidity	71.3			
Dry extracts	28.7			
Energetic value in Kcal / 100g	112			
Energetic value in KJ / 100g	474			

3228170443107

32281704473664

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