
 PONTHIER	TECHNICAL DATA SHEET	Issue date : 01/08/2006
		Review date : 11/07/2012
FTCOM 41966 SSI	FROZEN STRAWBERRY PUREE (Ponthier) Internal product code : 41966, 41910	Review index : O
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Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity

Ingredients	✓ Strawberries (87%) ✓ Invert sugar syrup No preservative added No colouring added (in compliance with the regulation in force)
Origin	Essentially Poland, Morocco
Presentation	Homogeneous puree with a red colour
Made in	FRANCE
Physical features	Frozen, Temperature < -18°C
Brix determined with a refractometer (20°C)	Brix = 18 (+/- 2)
Microbiological features	According to our control programm <u>Per batch number:</u> Total germ content < 100 000 / g Total Coliforms< 1000 / g Faecal 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		
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	Vérfié et approuvé par : Yves Ponthier
Visa :	Visa :

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Thermic process	Flash pasteurization	
Controls carried out on our products during the production process	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"> • Bacteriological control • Gustative and visual control • Detection of foreign bodies
Shelf life	Total shelf life : 30 months	
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 buckets 64 buckets per pallet 100 x 120 56 buckets per euro pallet

Dimension of the recloseable box	192 x 129 x 75 mm	285 x 250 x 270 mm
Dimensions of the carton	398 x 198 x 153 mm	Not applicable
Carton weight	Net weight : 6 Kg	Net weight : 10 Kg
Code EAN 13	3228170419669	3228170419109

Nutritional Value (Average per 100g) according to regulation (UE) n°1169/2011	
Lipids	< 0,5
* saturated trans fat	< 0.5
* Trans fat	< 0.5
Glucides	16.4
* sugars	15.4
Fibers	1.2
Proteins	0.7
Salt	< 0.1
Humidity	81.4
Dry extracts	18.6
Energetic value in Kcal / 100g	71
Energetic value in KJ / 100g	300

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