
 PONTHER	<b>TECHNICAL DATA SHEET</b>	Issue date : 01/08/2006
		Review date : 02/11/2011
FTCOM 44966 SSI	<b>FROZEN COCONUT PUREE</b> <b>(Ponthier)</b> Internal product code : 44966, 44910, 44920	Review index : L
		Page 1 / 2

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

<b>Ingredients</b>	✓ Coconut milk (including milk proteins) 82% ✓ Invert sugar syrup <b>No colouring added</b> ( in compliance with the regulation in force)
<b>Origin</b>	Sri Lanka
<b>Presentation</b>	Homogeneous puree with a white colour
<b>Made in</b>	FRANCE
<b>Physical features</b>	Frozen, Temperature < -18°C
<b>Brix determined with a refractometer (20°C)</b>	Brix = 32.5 (+/- 2)
<b>Microbiological features</b>	<b>According to our control programm</b> <u>Analysis once per batch:</u> Total germ content < 100 000 / g Total Coliforms< 1000 / g Faecal coliforms< 100 / g <u>Analysis once per month per range:</u> Total germ content < 100 000 / g E.Coliforms< 100 / g Absence in listeria in 25 g Absence of salmonella in 25 g

<b>Using instructions</b>	<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  <b>To prepare</b> 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 <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.		
<b>Certification</b>	IFS and BRC since 2005		
<b>Other certificates</b>	Kosher		
<b>GMO</b>	No use of genetically modified substances or of substances produced from GMO.		
<b>Ionization</b>	Absence		
<b>Allergens</b>	Contains milk proteins		
<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>	<b>NO</b>	Ovo – lacto vegetarians	<b>NO</b> Vegans

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

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		<b>Page 2 / 2</b>

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"><li>• Bacteriological control</li><li>• Gustative and visual control</li><li>• Detection of foreign bodies</li></ul>	
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 or 56 buckets per euro pallet	Buckets of 20 kilos Available Plastic bag in the buckets 40 buckets per Europallet

<b>Dimension of the recloseable box</b>	L = 192 mm, l = 129 mm h = 75 mm	285 x 250 x 270 mm	350 x 235 x 325 mm
<b>Dimensions of the carton</b>	398 x 198 x 153 mm	Not applicable	Not applicable
<b>Carton weight</b>	Net weight : 6 Kg	Net weight : 10 Kg	Net weight : 20 Kg
<b>Code EAN 13</b>	3228170449666	3228170449106	3228170449205

<b>Nutritional Value (Average per 100g)</b>	
<b>Lipids</b>	10.4 %
* saturated trans fat	9.2 %
* Trans fat	0
* Cholesterol	0
<b>Proteins</b>	3.2 %
<b>Sodium</b>	18 mg
<b>Glucides (calculation)</b>	42 %
* sugars	22.8 %
<b>Fibers</b>	8 %
<b>Humidity</b>	43 %
<b>Dry extracts</b>	57 %
<b>Energetic value in Kcal / 100g</b>	290.4
<b>Energetic value in KJ / 100g</b>	1214

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