
	TECHNICAL DATA SHEET	Issue date : 01/08/2006
		Review date : 22/09/2015
FTCOM 40940	FROZEN RASPBERRY PUREE (Ponthier) Internal product code : 40940	Review index : X
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Ingredients	✓ Raspberries (90%) ✓ Pure cane sugar No preservative added No colouring added (in compliance with the regulation in force)
Origin	Serbia
Presentation	Homogeneous puree with a red colour
Made in	FRANCE
Physical features	Frozen, Temperature < -18°C
Brix determined with a refractometer (20 °C)	Brix = 20 (+/- 2)
Microbiological features	According to our control programm <u>Per batch number:</u> Total germ content < 100 000 / g Enteric bacteria < 1000 / g E. coli < 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, bavaois, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse Find original filmed recipes on our website www.thefruitpureschool.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
Thermic process	Flash pasteurization	

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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 100x120 or 120 to 132 cartons per Euro pallet	
Dimension of the recloseable box	191 x 128 x 76 mm	
Dimensions of the carton	395 x 202 x 169 mm	
Carton weight	Net weight: 6 Kg	
Code EAN 13	3228170409400	

Nutritional Value (in g per 100g of product) according to regulation (UE) n°1169/2011 (S)	
Energetic value in Kcal / 100g	81
Energetic value in KJ / 100g	342
Lipids	0
* saturated fat	0
* Trans fat	0
Carbohydrates	18
* sugars	18
Proteins	0.9
Salt	0.02
Fibers	1.4
Humidity	79.1
Dry extracts	20.9