

### **TECHNICAL DATA SHEET**

#### FROZEN MIX RED FRUITS PUREE (Ponthier)

Internal product code: 49040

Issue date: 01/08/2006 Review date:

> 11/03/2016 Review index: N

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

right time of maturity.

Ingredients	✓ Mix red fruits (90 %) (Raspberries , Strawberries, Morello cherries, Blackcurrants) ✓ Pure cane sugar  No colouring , no preservative (in compliance with the regulation in force)
Origin	Strawberries: Morocco, Poland or Spain Raspberries: East countries Morello cherries: Serbia Blackcurrants: France
Presentation	Homogeneous puree with a red colour
Made in	FRANCE
Physical features	Frozen, Temperature < -18°C
Physico-chemical features	Brix = 21 (+/- 2)
Microbiological features	According to our control programm Per batch number: Total germ content < 100 000 / g Enteric bacteria < 1000 / g E. coliforms< 100 / g Per month & per type of product: 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: 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 <a href="https://www.thefruitpureeschool.com">www.thefruitpureeschool.com</a> . The first virtual pastry				
		l: a high-quality training in fruit purees that	ıs avaıl	able 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	Pesticides: In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its				
metals	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	Χ	Vegans	

# PONTHIER LE FRUIT DE LONG FTCOM 49040

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Thermic process	Flash pasteurization		
Controls carried out on our products during the	At reception	Visual and physico-chemicals controls of raw materials	
	During the production	Physico-chemical, visual and gustative controls Detection of foreign Bodies	
production process	<ul> <li>On the finished product</li> <li>Bacteriological control</li> <li>Gustative and visual control</li> <li>Detection of foreign bodies</li> </ul>		ative and visual control
Shelf life	Total shelf life : 30 months		
Batch number	Internal		
Packaging	Recloseable box 1 KG 6 boxes per case 150 cases per pallet 100x120 or 120 to 132 cases per Euro pallet		Buckets of 10 kgs and 20 kgs Not available
Dimensions of the			
recloseable box	191 X 128 X 76 mm		

Nutritional Value (g / 100 g of product)		
EAN 13 Code	3228170490408	
Carton weight	Net weight: 6 Kg	
carton	395 x 202 x 169 mm	
Dimensions of the		
recloseable box	191 X 128 X 76 mm	

Nutritional Value (g / 100 g of product) in compliance with the regulation EC no 1169/2011				
Energetic value in Kcal / 100g	83			
Energetic value in KJ / 100g	350			
Lipids	0			
* saturated trans fat	0			
* Trans fat	0			
Glucides (calculation)	19			
* sugars	16			
Proteins	1			
sal	0			
fibers	1.3			
Humidity	78.3			
Dry extracts	21.7			