

 PONTHIER	COMMERCIAL DATA SHEET	Issue date : 01/08/2006
		Review date : 02/11/2011
FTCOM 46166 SSI	FROZEN CHESTNUT PUREE (Ponthier) Internal product code : 46166	Review index : G
		Page 1 / 2

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

Ingredients	✓ Chestnuts 42% (chestnuts, candied chestnuts), water, invert sugar syrup, glucose syrup, cocoa, flavouring
Origin	Europe
Presentation	Homogeneous puree with a light brown colour
Made in	FRANCE
Physical features	Frozen, Temperature < -18°C
Physico-chemical features	Brix = 24 (+/- 2)
Microbiological features	<u>ACCORDING TO OUR CONTROL PROGRAM</u> Per batch number: Total germ content < 100 000 / g Total Coliforms < 1000 / g Faecal coliforms < 100 / g Per month & per type of product: Total germ content < 100 000 / g E. Coliforms < 100 / g Listeria absence in 25g Salmonella Absence in 25g

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	Not 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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		Page 2 / 2

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 written DD.MM.YYYY shelf life guaranteed at delivery: 15 months	
Production date	Written DD.MM.YYYY	
Batch number	Internal	
Packaging	Recloseable plastic box 6 boxes per carton 150 cartons per pallet 100 x 120 or 132 cartons per euro pallet	

Dimensions of the recloseable box	L = 192 mm, l = 129 mm h = 75 mm	
Dimensions of the carton	395 x 206 x 155 mm	
Carton weight	Net weight : 6Kg	
EAN 13 Code	3228170461668	

Nutritional Value (Average per 100g)	
Lipids	< 0,1 %
* saturated trans fat	< 0.02 %
* Trans fat	0
* Cholesterol	0
Proteins	1.1 %
Sodium	1 mg
Glucides (calculation)	19.8 %
* sugars	11.8 %
Fibers	2.4 %
Humidity	72.3 %
Dry extracts	27.7 %
Energetic value in Kcal / 100g	83.6
Energetic value in KJ / 100g	349

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