

TECHNICAL DATA SHEET

FROZEN GREEN APPLE PUREE (Ponthier)

Internal product code: 46966

Review date : 01/08/2006

Review date : 02/11/2011

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FTCOM 46966 SSI

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

right time of maturity

✓ Green apples (87%)			
✓ Invert sugar syrup			
✓ Antioxidant : ascorbic acid			
✓ Acid : citric acid			
colouring added (in compliance			
h the regulation in force)			
ance			
mogeneous puree with a green colour			
FRANCE			
Frozen, Temperature < -18°C			
Brix = 20 (+/- 2)			
cording to our control programm			
r batch number:			
tal germ content < 100 000 / g			
Total Coliforms< 1000 / g			
Feacal coliforms< 100 / g			
acai comornis 1007 g			
r month & per type of product:			
Total germ content < 100 000 / g			
E.Coliforms< 100 / g			
Absence of listeria in 25 g			
Serice of listeria in 25 g			

Hainer in atmostic no	Nover refreeze a thousand product			
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			
Certification	all professionals. IFS and BRC since 2005			
	Kosher			
Other certificates	1.10 0.101			
GMO	No use of genetically modified substances or of substances produced from			
	GMO.			
Ionization	Absence			
Ionization Allergens				
	Absence			
Allergens	Absence Does not contain voluntarily introduced allergens			
Allergens Radioactivity Pesticides and heavy	Absence Does not contain voluntarily introduced allergens In compliance with the regulations EC no 737/90 and 1635/2006.			
Allergens Radioactivity	Absence Does not contain voluntarily introduced allergens In compliance with the regulations EC no 737/90 and 1635/2006. Pesticides: In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its modifications			
Allergens Radioactivity Pesticides and heavy	Absence Does not contain voluntarily introduced allergens In compliance with the regulations EC no 737/90 and 1635/2006. Pesticides: In compliance with the regulation EC no 396/2005 of February 23rd			
Allergens Radioactivity Pesticides and heavy	Absence Does not contain voluntarily introduced allergens In compliance with the regulations EC no 737/90 and 1635/2006. 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			

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



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Thermic process	none		
Controls carried out on	At reception	Visua mate	al and physico-chemicals controls of raw rials
our products during the production process	During the production		ico-chemical,visual and gustative controls ction of foreign Bodies
	On the finished product	•	Gustative and visual control
Shelf life	Total shelf life: 30 months		
Batch number	Internal		
Packaging	Recloseable plastic box 1 k 6 boxes per carton 150 cartons per pallet 100 x 1 120 to 132 cartons per euro p	20 or	Buckets of 10 or 20 kilos Not available
Dimension of the recloseable box	L = 192 mm, I = 129 mm h = 75 mm		Not available
Dimensions of the	398 x 198 x 153 mm		Not available
carton	111		
Carton weight	Net weight : 6 Kg		Not available
Code EAN 13	3228170469664		Not available

Nutritional Value (Average per 100g)		
Lipids	0,5 %	
* saturated trans fat	0.083 %	
* Trans fat	0	
* Cholesterol	0	
Proteins	0,3 %	
Sodium	1.4 mg	
Glucides (calculation)	13 %	
* sugars	13 %	
Fibers	1.6 %	
Humidity	84 %	
Dry extracts	16 %	
Energetic value in Kcal / 100g	60.9	
Energetic value in KJ / 100g	255	

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