
	<h1 style="text-align: center;">TECHNICAL DATA SHEET</h1>	Issue date : 01/08/2006
		Review date : 08/09/2016
FTCOM 43940	<h2 style="text-align: center;">FROZEN PEAR PUREE (Ponthier)</h2> <p style="text-align: center;">Internal product code : 43940</p>	Review index : S
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Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity.



Ingredients	<ul style="list-style-type: none"> ✓ Williams Pear (93%) ✓ Pure cane sugar ✓ Antioxidant : ascorbic acid ✓ Acid : citric acid <p><i>No colouring added (in compliance with the regulation in force)</i></p>
Origin	Haute Provence, France
Presentation	Homogeneous puree with a green colour
Made in	FRANCE
Physical features	Frozen, Temperature < -18°C
Brix determined with a refractometer (20°C)	Brix = 19 (+/- 2)
Microbiological features	<p>According to our control programm</p> <p><u>Per batch number:</u> Total germ content < 100 000 / g Enteric bacteria < 1000 / g E. coliforms < 100 / g</p> <p><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</p>

Using instructions	<p>Never refreeze a thawed product Defreezing in the fridge : 48 hours at 2 – 6°C Conservation : 15 days at 2 – 6°C after opening</p> <p>To prepare mousses cakes, bavarois, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse</p> <p>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.</p>		
Certification	IFS and BRC since 2005		
Other certificates	Kosher and Halal		
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	<p>Pesticides : In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its modifications</p> <p>Heavy metals : In compliance with the regulation EC no 1881/2006 of December 19th 2006 and its modifications</p>		
This product is suitable for	<input checked="" type="checkbox"/>	Ovo – lacto vegetarians	<input checked="" type="checkbox"/> Vegans

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Thermic process	Flash pasteurisation	
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	Buckets of 20 kilos Not available
Dimension of the recloseable box	L = 191 mm, l = 128 mm h = 76 mm	
Dimensions of the carton	395 x 202 x 169 mm	
Carton weight	Net weight: 6 Kg	
Code EAN 13	3228170469407	

Nutritional Value (Average per 100g) According to (EU) regulation N°1169/2011	
Energetic value in Kcal / 100g	89
Energetic value in KJ / 100g	378
Lipids	0
* saturated trans fat	0
* Trans fat	0
Glucides (calculation)	20
* sugars	20
Fibers	1.9
Proteins	0
Salt	0
Humidity	77
Dry extracts	23