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|  | <b>TECHNICAL DATA SHEET</b>   | <b>Issue date : 01/08/2006</b>  |
|   |   | <b>Review date : 31/01/2015</b> |
| <b>FTCOM 48240</b>  | <b>FROZEN FIG PUREE<br/>(Ponthier)</b><br>Internal product code : 48240 | <b>Review index : P</b>         |
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Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity.

|                                  |   |
|----------------------------------|---|
| <b>Ingredients</b>               | <ul style="list-style-type: none"> <li>✓ Figs (90%)</li> <li>✓ Invert sugar syrup</li> <li>✓ Antioxydant : Ascorbic acid</li> <li>✓ Acidifying : Citric acid</li> </ul> <p><b>No colouring added</b> ( in compliance with the relugation in force)</p>  |
| <b>Origin</b>                    | France  |
| <b>Variety</b>                   | Violette  |
| <b>Presentation</b>              | Homogeneous puree with an purple colour   |
| <b>Made In</b>                   | FRANCE  |
| <b>Physical features</b>         | Frozen, Temperature < -18°C   |
| <b>Physico-chemical features</b> | Brix = 24 (+/- 2)   |
| <b>Microbiological features</b>  | <p>According to our control programm<br/>Per batch number:<br/>Total germ content &lt; 100 000 / g<br/>Enteric bacteria &lt; 1000 / g<br/>E. coliforms&lt; 100 / g</p> <p>Per month &amp; per type of product:<br/>Total germ content &lt; 100 000 / g<br/>E.Coliforms&lt; 100 / g<br/>Listeria absence in 25 g<br/>Salmonella absence in 25g</p> |

dffgg

|                                     |   |                                     |                         |                                     |        |
|-------------------------------------|---|-------------------------------------|-------------------------|-------------------------------------|--------|
| <b>Using instructions</b>           | <p><b>Never refreeze a thawed product</b><br/> <b>Defreezing in the fridge</b> : 48 hours at 2 – 6°C<br/> <b>Conservation</b> : 5 days at 2 – 6°C after opening</p> <p><b>To prepare</b> mousses cakes, bavaois, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse</p> <p>Find original filmed recipes on our website <a href="http://www.thefruitpureeschool.com">www.thefruitpureeschool.com</a>. The first virtual pastry school: a high-quality training in fruit purees that is available for free to all professionals.</p> |                                     |                         |                                     |        |
| <b>Certification</b>                | <b>IFS and BRC since 2005</b>   |                                     |                         |                                     |        |
| <b>Other certificates</b>           | <b>Kosher</b>   |                                     |                         |                                     |        |
| <b>GMO</b>                          | <b>No use of genetically modified substances or of substances produced from GMO.</b>  |                                     |                         |                                     |        |
| <b>Ionization</b>                   | <b>Absence</b>  |                                     |                         |                                     |        |
| <b>Allergens</b>                    | <b>Does not contain voluntarily introduced allergens</b>  |                                     |                         |                                     |        |
| <b>Radioactivity</b>                | In compliance with the regulations EC no 737/90 and 1635/2006.  |                                     |                         |                                     |        |
| <b>Pesticides and heavy metals</b>  | <p><b>Pesticides</b> : In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its modifications</p> <p><b>Heavy metals</b> : In compliance with the regulation EC no 1881/2006 of December 19th 2006 and its modifications</p>  |                                     |                         |                                     |        |
| <b>This product is suitable for</b> | <table border="0"> <tr> <td><input checked="" type="checkbox"/></td> <td>Ovo – lacto vegetarians</td> <td><input checked="" type="checkbox"/></td> <td>Vegans</td> </tr> </table>   | <input checked="" type="checkbox"/> | Ovo – lacto vegetarians | <input checked="" type="checkbox"/> | Vegans |
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|---|--|--|
| <b>Thermic process</b>  | <b>Flash pasteurization</b>  |  |
| <b>Controls carried out on our products during the production process</b> | At reception   | Visual and physico-chemicals controls of raw materials   |
|   | During the production  | Physico-chemical, visual and gustative controls<br>Detection of foreign Bodies   |
|   | On the finished product  | <ul style="list-style-type: none"> <li>• Bacteriological control</li> <li>• Gustative and visual control</li> <li>• Detection of foreign bodies</li> </ul> |
| <b>Shelf life</b>   | Total shelf life : 30 months   |  |
| <b>Batch number</b>   | Internal   |  |
| <b>Packaging</b>  | <b>Recloseable plastic box 1 kg</b><br>6 boxes per carton<br>150 cartons per pallet 100x120 or<br>120 to 132 cartons per Euro pallet |  |

|  |                                  |
|--|----------------------------------|
| <b>Dimensions of the recloseable box</b> | L = 191 mm, l = 128 mm h = 76 mm |
| <b>Dimensions of the carton</b>          | 395 X 202 X 169 mm               |
| <b>Carton weight</b>                     | Net weight: 6 Kg                 |
| <b>EAN 13 Code</b>                       | 3228170482403                    |

| <b>Nutritional Value (Average for 100g)</b><br><b>According to (EU) regulation N°1169/2011</b> |      |
|--|------|
| <b>Energetic value in Kcal / 100g</b>  | 97   |
| <b>Energetic value in KJ / 100g</b>  | 412  |
| <b>Fat</b>   | 0    |
| * saturated fat  | 0    |
| * Trans fat  | 0    |
| <b>Carbohydrates</b>   | 20   |
| * sugars   | 20   |
| <b>Proteins</b>  | 0.9  |
| <b>Salt</b>  | 0    |
| <b>Fibers</b>  | 3.1  |
| <b>Humidity</b>  | 74.4 |
| <b>Dry extracts</b>  | 25.6 |