
 PONTHIER	<h1>Technical data sheet</h1>	Issue date : 09/08/2006
		Review date : 02/11/2011
FTCOM 42766	FROZEN REDCURRANT PUREE (Ponthier) Internal product code : 42766	Review index : F
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Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity.

Ingredients	✓ Redcurrants (88%) ✓ Sugar No colouring and no preservative added <i>(in compliance with the regulation in force)</i>
Origin	Poland
Presentation	Homogeneous puree with a red colour
Made In	FRANCE
Physical features	Frozen, Temperature < -18°C
Physico-chemical features	Brix = 20 (+/- 2)
Microbiological features	<u>According to our control program</u> <u>Analysis: once per batch</u> Total germ content < 100 000 / g Total Coliforms < 1000 / g Faecal coliforms < 100 / g <u>Analysis: once per month per range</u> 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	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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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 120 cartons per euro pallet	

Dimensions of the recloseable box	L = 192 mm, l = 129 mm h = 75 mm	
Dimensions of the carton	398 x 206 x 155 mm	
Carton weight	Net weight : 6 Kg	
EAN 13 Code	3 228 170 427 664	

Nutritional Value (Average per 100g)	
Lipids	< 0,1 %
* saturated trans fat	< 0.01 %
* Trans fat	0
* Cholesterol	0
Proteins	0,3 %
Sodium	1.8 mg
Glucides (calculation)	9 %
* sugars	9 %
Fibers	3.5 %
Humidity	81.3 %
Dry extracts	18.7
Energetic value in Kcal / 100g	37.2
Energetic value in KJ / 100g	155

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