



|  |   |                             |
|--|---|-----------------------------|
| <br>PONTHER | <b>TECHNICAL DATA SHEET</b>                   | Issue date : 09/08/2006     |
|  | <b>FROZEN BLACKBERRY PUREE<br/>(Ponthier)</b> | Review date :<br>02/11/2011 |
| FTCOM 43166 SSI  | Internal product code : 43166                 | Review index :<br>I         |
|  |   | Page 1 / 2                  |

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>✓ Blackberries (87%)</li> <li>✓ Invert sugar syrup</li> </ul> <p><b>No preservative added</b><br/><b>No colouring added</b> ( in compliance with the regulation in force)</p>  |
| <b>Origin</b>                                      | Serbia  |
| <b>Presentation</b>                                | Homogeneous puree with a dark blue colour   |
| <b>Made in</b>                                     | FRANCE  |
| <b>Physical features</b>                           | Frozen, Temperature < -18°C   |
| <b>Brix determined with a refractometer (20°C)</b> | Brix = 20 (+/- 2)   |
| <b>Microbiological features</b>                    | <p><b>According to our control programm</b></p> <p><u>Per batch number:</u><br/>Total germ content &lt; 100 000 / g<br/>Total Coliforms&lt; 1000 / g<br/>Faecal coliforms&lt; 100 / g</p> <p><u>Per month &amp; per type of product:</u><br/>Total germ content &lt; 100 000 / g<br/>E.Coliforms&lt; 100 / g<br/>Absence of listeria in 25g<br/>Absence of salmonella in 25 g</p> |

|                                     |  |                         |          |
|-------------------------------------|--|-------------------------|----------|
| <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, 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 <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>                | IFS and BRC since 2005   |                         |          |
| <b>Other certificates</b>           | Kosher   |                         |          |
| <b>GMO</b>                          | No use of genetically modified substances or of substances produced from GMO.  |                         |          |
| <b>Ionization</b>                   | Absence  |                         |          |
| <b>Allergens</b>                    | Does not contain voluntarily introduced allergens  |                         |          |
| <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> | X  | Ovo – lacto vegetarians | X Vegans |

|                                 |  |
|---------------------------------|--|
| Rédigé par : Christine Leclercq | Vérfié et approuvé par : Yves Ponthier |
| Visa :                          | Visa :                                 |

|  |  |                          |
|--|--|--------------------------|
| <br><b>PONTHIER</b> | <b>TECHNICAL DATA SHEET</b>  | Issue date : 09/08/2006  |
|  |  | Review date : 02/11/2011 |
| FTCOM 43166 SSI  | <b>FROZEN BLACKBERRY PUREE</b><br><b>(Ponthier)</b><br>Internal product code : 43166 | Review index : I         |
|  |  | Page 2 / 2               |

|   |  |  |
|---|--|--|
| <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 100 x 120 or<br>120 to 132 cartons per euro pallet | <b>Buckets of 10 kilos and 20 kilos</b><br>Not available   |

|   |                                     |               |
|---|-------------------------------------|---------------|
| <b>Dimension of the recloseable box</b> | L = 192 mm, l = 129 mm<br>h = 75 mm | Not available |
| <b>Dimensions of the carton</b>         | 398 x 198 x 153 mm                  | Not available |
| <b>Carton weight</b>                    | Net weight : 6 Kg                   | Not available |
| <b>Code EAN 13</b>                      | 3228170431661                       | Not available |

| <b>Nutritional Value (Average per 100g)</b> |          |
|---|----------|
| <b>Lipids</b>                               | < 0,1 %  |
| * saturated trans fat                       | < 0.01 % |
| * Trans fat                                 | 0        |
| * Cholesterol                               | 0        |
| <b>Proteins</b>                             | 0,7 %    |
| <b>Sodium</b>                               | 9 mg     |
| <b>Glucides (calculation)</b>               | 15 %     |
| * sugars                                    | 15 %     |
| <b>Fibers</b>                               | 1.7 %    |
| <b>Humidity</b>                             | 76.3 %   |
| <b>Dry extracts</b>                         | 23.7 %   |
| <b>Energetic value in Kcal / 100g</b>       | 66.2     |
| <b>Energetic value in KJ / 100g</b>         | 277      |

|                                 |  |
|---------------------------------|--|
| Rédigé par : Christine Leclercq | Vérfié et approuvé par : Yves Ponthier |
| Visa :                          | Visa :                                 |