

PONTHIER <small>LES FRUITS DÉCORTÉS 1948</small>	TECHNICAL DATA SHEET	Issue date : 03/08/2006
		Review date : 18/11/2016
FTCOM 80940	REFRIGERATED RASPBERRY PUREE Internal product code : 80940	Review index : U
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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"> ✓ Raspberries (90%) ✓ Pure cane sugar <p>No preservative added No colouring added <i>(in compliance with the regulation in force)</i></p>
Origin	Serbia
Presentation	Homogeneous puree with a red colour
Made in	FRANCE
Physical features	Refrigerated, Temperature between 2 and 6°C
Physico-chemical features	Brix = 20 (+/- 2)
Microbiological features	<p><u>Analysis once per batch:</u> Total germ content < 1 000 / g Enteric bacteria < 1 / g Yeasts < 100 / g Moulds < 100 / g</p> <p><u>Analysis once per month per range:</u> Total germ content < 1 000 / g Yeasts < 100 / g Moulds < 100 / g E.Coli < 10 / g Listeria : absence in 25g Salmonella : absence in 25g</p>

Using instructions	<p>Storage : 2 – 6°C Conservation : 12 days at 2 – 6°C after opening</p> <p>Like frozen fruit purees to prepare mousses cakes, bavaoires, sherbets and ice creams, candies and sweet, cocktail 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	X	Ovo – lacto vegetarians	X Vegans

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Thermic process	Flash pasteurization	
Controls carried out on our products during the production process	At reception	Visual and physico-chemical 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
Shelf life	Total shelf life : 15 months	
Batch number	Internal	
Packaging	Bags of 1kg with pouring cap. 6 bags per carton 120 cartons per pallet 100 x 120 or 90 cartons per Euro pallet	

Dimensions of the bag	L = 140mm, h = 242mm, fd = 90mm
Dimensions of the carton	240 x 240 x 265 mm
Carton weight	Net weight : 6 Kg
EAN 13 Code (bag)	3228170809408
EAN 128 Code (carton)	13228170809405

Nutritional Value (in g per 100g of product) according to (EU) regulation N°1169/2011	
Energetic value in Kcal / 100g	81
Energetic value in KJ / 100g	342
Lipids	0
* saturated fat	0
* Trans fat	0
Carbohydrates	18
* sugars	18
Proteins	0.9
Salt	0.02
Fibers	1.4
Humidity	79.1
Dry extracts	20.9