

REFRIGERATED PUREE WITH ADDED SUGAR  
APRICOT 1KG

**INGREDIENTS**

Apricot 90%  
Pure cane sugar  
Antioxidant: Ascorbic acid

**VARIETY / ORIGIN**

Variety / origin Bergeron / France (Rhône Valley)

Made in France

**PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS**

Color	Orange
Taste	Typical of the fruit
Texture	Thick
Brix (refractometer 20°C) * indicative value	21.5 (+/-2) *
Acidity	_____
Bitterness	_____
Sweet	_____
Length in mouth	_____
	0 5 10

**MICROBIOLOGICAL FEATURES - As per quality control plan**

Total germ content	<1000/g	Per batch number
Enteric bacteria	<1/g	Per batch number
Yeasts	<100/g	Per batch number
Moulds	<100/g	Per batch number
E. coli	<10/g	Per month and per type of product
Listeria	Not detected in 25g	Per month and per type of product
Salmonella	Not detected in 25g	Per month and per type of product

**RADIOACTIVITY**

In compliance with the regulations (CE) n° 737/90 and 1635/2006 and their modifications

**PESTICIDES AND HEAVY METALS**

Pesticides In compliance with the regulation (EC) n° 396/2005 of February 23rd 2005 and its modifications  
Heavy metals In compliance with the regulation (EC) n° 1881/2006 of December 19th, 2006 and its modifications

**CERTIFICATIONS**

**IFS higher level and BRC grade A**

Kosher and Halal	
OGM	No use of genetically modified substances or of substances produced from GMOs
Ionization	Absence
Allergens	Does not contain voluntarily introduced allergens (major allergen from regulation CE 1169/2011)
Suitable for	Ovo - lacto vegetarians : <b>Yes</b> Vegans : <b>Yes</b>

**THERMIC PROCESS**

Pasteurization

**CONTROLS CARRIED OUT ON OUR PRODUCTS ALL OVER PRODUCTION PROCESS**

At reception	Visual and physico-chemicals controls of raw materials
During the production	Physico-chemical, visual, gustative controls. Detection of foreign bodies.
On the finished product	Physico-chemical, visual, gustative controls.

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**PACKAGING**

1kg bag with recloseable lid and inviolability strip  
6 bags per carton  
90 cartons per 80x120 pallet  
120 cartons per 100x120 pallet  
Carton weight : Net weight: 6Kg

**PRIMARY PACKAGING (BOX, BAG, BUCKET, BOTTLE)**

Dimensions 140x242x90 mm  
EAN 13 Code 3228170811401  
HS Code 20085079

**SECONDARY PACKAGING (CARTON)**

Carton outside dimensions 240x240x265 mm  
Carton volume 15.26 cm3  
EAN 14 Code 13228170811408

**NUTRITIONAL VALUES (AVERAGE PER 100G) ACCORDING TO (EU) REGULATION N°1169/2011**

Energetic value in Kj/ 100g 347  
Energetic value in Kcal/100g 82  
Fat 0,9  
including saturated fat 0  
including trans fat 0  
Carbohydrates 17  
including sugars 17  
Proteins 0,6  
Salt 0,1  
Fibers 1,1  
Humidity 79,6  
Dry extracts 20,4  
Vitamin D (mg/100g) <0,2  
Calcium (mg/100g) 5,77  
Iron (mg/100g) 0,12  
Potassium (mg/100g) 101

**CONSERVATION AND SUSTAINABLE USE**

**Storage and transport temperature : +2°C +6°C**

Total shelf life (best before date or use-by-date) Use-by-date 456 days  
Store at + 2 ° C / + 6 ° C  
Shake before use

After opening: 12 days in the fridge

To prepare mousses cakes, bavaois, desserts, sherbets and ice creams, candies and sweet, cocktails and fruit juices, smoothies and instant mousses.

Ponthier products are likely to contain a percentage of recycled product. However, all measures are taken to guarantee our quality standard at the organoleptic and food safety level.

Created on	Updated on	Number and update Index	Signatures	
			General Manager	Quality Manager
03/08/2006	08/08/2022	FTCOM 535 - S		