

REFRIGERATED PUREE WITH ADDED SUGAR
BLACKBERRY 1KG

INGREDIENTS

Blackberries 90%
Pure cane sugar

VARIETY / ORIGIN

Variety / origin France, Serbia

Made in France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Midnight blue
Taste	Typical of the fruit
Texture	Liquid
Brix (refractometer 20°C) * indicative value	20(+/-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 : **Yes**
Vegans : **Yes**

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 3228170831409
HS Code 20089967

SECONDARY PACKAGING (CARTON)

Carton outside dimensions 240x240x265 mm
Carton volume 15.26 cm3
EAN 14 Code 13228170831406

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

Energetic value in Kj/ 100g 330
Energetic value in Kcal/100g 78
Fat 0
including saturated fat 0
including trans fat 0
Carbohydrates 18
including sugars 17
Proteins 0,7
Salt 0
Fibers 0,9
Humidity 79,8
Dry extracts 20,2
Vitamin D (mg/100g) <0,2
Calcium (mg/100g) 39
Iron (mg/100g) 1,8
Potassium (mg/100g) 194

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, bavaoiss, 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
23/10/2006	06/12/2021	FTCOM 581 - V		