

FTCOM 681 - G



During the production

On the finished product

REFRIGERATED PUREE BLOOD ORANGE 100% From Sicily PGI 1KG

INGREDIENTS		
Blood orange from Sicily	/ PGI 100%	
Contains naturally occur	ring sugars	
VARIETY / ORIGIN		
VARIETT / ORIGIN		
Variety / origin		Italy (Sicily)
Made in		France
PHYSICO-CHEMICAL	FEATURES / ORGANOLI	EPTIC CHARACTERISTICS
Color		Orange-red
Taste		Typical of the fruit
Texture		Liquid
Brix (refractometer 20°	C)	
* indicative value		11(+/-3) *
Acidity		
Bitterness		
Sweet		
Length in mouth		
		0 5 10
MICROBIOLOGICAL I	FEATURES - As per quali	ty 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	1 .: (05) % 727/00	Lacor loos and the latest life at
in compliance with the r	regulations (CE) n 737/90 a	nd 1635/2006 and their modifications
DECTICIDES AND HE	1) () (BAFTALC	
PESTICIDES AND HEA	AVY IVIETALS	1
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		
CERTIFICATIONS		
IFS higher level and BRO	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
THEDMIC DEOCESS		
Pasteurization		
i asteurization		
CONTROLS CARRIED	OUT ON OUR PRODUC	TS ALL OVER PRODUCTION PROCESS
At reception	22. 3 33 1 10300	Visual and physico-chemicals controls of raw materials

Physico-chemical, visual, gustative controls.

Physico-chemical, visual, gustative controls. Detection of foreign bodies.



REFRIGERATED PUREE BLOOD ORANGE 100% From Sicily PGI 1KG

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
 3228170868412

 HS Code
 20083090

SECONDARY PACKAGING (CARTON)

 Carton outside dimensions
 240x240x265 mm

 Carton volume
 15.26 cm3

 EAN 14 Code
 13228170868419

NUTRITIONAL VALUES (G/100G OF PRODUCT) ACCORDING TO (EU) REGULATION N°1169/2011

Energetic value in Kj/ 100g	145
Energetic value in Kcal/100g	34
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	8
including sugars	6,8
Proteins	0,5
Salt	0
Fibers	0,5
Humidity	91,1
Dry extracts	8,9
Vitamin D (mg/100g)	<0,2
Calcium (mg/100g)	7,3
Iron (mg/100g)	<0,1
Potassium (mg/100g)	144

CONSERVATION AND SUSTAINABLE USE

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

Total shelf life (best before date or use-by-date)

Store at + 2 $^{\circ}$ C / + 6 $^{\circ}$ C

Shake before use

Use-by-date 456 days

After opening: 12 days in the fridge $\,$

To prepare mousses cakes, bavarois, 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	
25/01/2015	01/03/2022	FTCOM 681 - G			