

<b>PONTHIER</b> <small>LE FRUIT DEPUIS 1946</small>	<b>TECHNICAL DATA SHEET</b>	<b>Issue date : 08/11/2018</b>
		<b>Review date : 18/06/2019</b>
<b>FTCOM 85040-2114</b>	<b>REFRIGERATED COCONUT PUREE</b> Internal product code : 2114	<b>Review index : C</b>
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Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity.



<b>Ingredients</b>	✓ Coconut cream 90% ✓ Pure cane sugar
<b>Origin</b>	Indonesia
<b>Presentation</b>	Homogeneous puree with a white colour
<b>Made in</b>	FRANCE
<b>Physical features</b>	Refrigerated, Temperature between 2 and 6°C
<b>Physico-chemical features</b>	Brix = 19 (+/- 2)
<b>Microbiological features</b>	<u>Per batch number:</u> Total germ content < 1 000 / g Enterobacteria < 1 / g Yeasts < 100 / g Moulds < 100 / g  <u>Per month &amp; per type of product:</u> E.Coli < 10 / g Listeria : not detected in 25g Salmonella : not detected in 25g

<b>Using instructions</b>	<b>Storage : 2 – 6°C</b> <b>Conservation : 12 days at 2 – 6°C after opening</b>  Like frozen fruit purees, to prepare mousses cakes, bavares, sherbets and ice creams, candies and sweet, cocktail and fruits juices, smoothies and instant mousse...	
<b>Certification</b>	<b>IFS (upper level) and BRC (grade A)</b>	
<b>Other certificates</b>	<b>Kosher</b>	
<b>GMO</b>	<b>No use of genetically modified substances or of substances produced from GMO.</b>	
<b>Ionization</b>	<b>Absence</b>	
<b>Allergens</b>	<b>Does not contain voluntarily introduced allergens</b>	
<b>Radioactivity</b>	In compliance with the regulations EC no 737/90 and 1635/2006 and their modifications.	
<b>Pesticides and heavy metals</b>	<u>Pesticides</u> : In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its modifications <u>Heavy metals</u> : In compliance with the regulation EC no 1881/2006 of December 19th 2006 and its modifications	
<b>This product is suitable for</b>	<b>X</b> Ovo – lacto vegetarians	<b>X</b> Vegans

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<b>Thermic process</b>	<b>Flash pasteurisation</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 Detection of foreign bodies
	On the finished product	<ul style="list-style-type: none"> <li>• Bacteriological control</li> <li>• Gustative and visual control</li> </ul>
<b>Shelf life</b>	Total shelf life : 12 months	
<b>Batch number</b>	Internal	
<b>Packaging</b>	Bags of 1 KG with pouring cap and a guarantee seal. 6 bags per carton 120 cartons per pallet 100 x 120 or 90 cartons per Euro pallets	

<b>Dimensions of the bag</b>	L = 140mm, h = 242mm, fd = 90mm
<b>Dimensions of the carton</b>	240 x 240 x 265 mm
<b>Carton weight</b>	Net weight : 6 Kg
<b>EAN 13 Code (bag)</b>	3228170850400
<b>EAN 128 Code (carton)</b>	13228170850407
<b>HS CODE</b>	20081999

<b>Nutritional Value (Average per 100g)</b> <b>According to (EU) regulation N° 1169/2011</b>	
<b>Energetic value in KJ / 100g</b>	1046
<b>Energetic value in Kcal / 100g</b>	252
<b>Fat</b>	21
* saturated fat	20
* Trans fat	0
<b>Carbohydrates</b>	13
* sugars	13
<b>Proteins</b>	2.1
<b>Salt</b>	0.04
<b>Fibers</b>	/
<b>Humidity</b>	/
<b>Dry extracts</b>	/