

REFRIGERATED PUREE WITH ADDED SUGAR PINK GUAVA 1KG

INCREDIENTS				
INGREDIENTS Pink guava 90%				
Pure cane sugar				
VARIETY / ORIGIN				
Variety / origin		Madagascar		
Made in		France		
PHYSICO-CHEMICAL FE	ATURES / ORGANOLE			
Color		Dark salmon		
Taste		Typical of the fruit		
Texture Brix (refractometer 20°C)		Thick		
* indicative value		19 (+/-2) *		
Acidity				
Bitterness				
Sweet				
Length in mouth				
		0 5 10		
MICROBIOLOGICAL FEA	<1000/g	Per batch number		
Enteric bacteria	<1/000/g <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 Salmonella	Not detected in 25g Not detected in 25g	Per month and per type of product Per month and per type of product		
Samonena	Not detected in 25g			
RADIOACTIVITY				
In compliance with the regu	ulations (CE) n ° 737/90 a	nd 1635/2006 and their modifications		
	VALTAIC			
PESTICIDES AND HEAV Pesticides	TIVIETALS	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 $^{\circ}$ 1881/2006 of December 19th, 2006 and its modifications		
nearly metals		······································		
CERTIFICATIONS				
IFS higher level and BRC gr	ade A			
Kosher and Halal		No use of genetically modified substances as of substances moduled from CMOs		
OGM		No use of genetically modified substances or of substances produced from GMOs Absence		
Ionization 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 O	UT ON OUR PRODUCT	S 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	3228170855405				
HS Code	20089963				
SECONDARY PACKAGING (CARTON)					
Carton outside dimensions	240x240x265 mm				
Carton volume	15.26 cm3				
EAN 14 Code	13228170855402				
EAN 14 Code	13228170855402				

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

Energetic value in Kj/ 100g	320
Energetic value in Kcal/100g	76
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	17
including sugars	17
Proteins	0
Salt	0
Fibers	/
Humidity	/
Dry extracts	/
Vitamin D (mg/100g)	0.2
Calcium (mg/100g)	14
Iron (mg/100g)	0.26
Potassium (mg/100g)	308

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 ° C / + 6 ° 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
28/11/2007	21/11/2022	FTCOM 635 - U		