



During the production

On the finished product

REFRIGERATED PUREE WITH ADDED SUGAR MORELLO CHERRY 1KG

INGREDIENTS			
Morello cherries 90%			
Pure cane sugar			
VARIETY / ORIGIN			
Variety / origin		Oblacinska / Oblacinska / Serbia	
variety / Origin		Oblaciliska / Oblaciliska / Serbia	
Made in		France	
PHYSICO-CHEMICAL FE	ATURES / ORGANOLI	EPTIC CHARACTERISTICS	
Color		Red	
Taste		Typical of the fruit	
Texture		Liquid	
Brix (refractometer 20°C)		26,5(+/-2) *	
* indicative value			
Acidity			
Bitterness			
Sweet			
Length in mouth		0 5 10	
		0 5 10	
MAICDODIOLOGICAL FE	ATUREC As were small	to control alon	
MICROBIOLOGICAL FEA			
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 reg	ulations (CE) n ° 737/90 a	nd 1635/2006 and their modifications	
PESTICIDES AND HEAV	Y METALS		
Pesticides		In compliance with the regulation (EC) n ° 396/2005 of February 231	
Heavy metals		In compliance with the regulation (EC) n ° 1881/2006 of December	19th, 2006 and its modifications
CERTIFICATIONS			
IFS higher level and BRC gr	rade A		
Kosher and Halal			
OGM		No use of genetically modified substances or of substances produce	ed from GMOs
Ionization		Absence	
Allergens		Does not contain voluntarily introduced major allergens	
Suitable for		Ovo - lacto vegetarians : Yes	
		Vegans: Yes	
THERMIC PROCESS			
Pasteurization			
	UT ON OUR PRODUC	TS ALL OVER PRODUCTION PROCESS	
At reception		Visual and physico-chemicals controls of raw materials	

Visual and physico-chemicals controls of raw materials

Physico-chemical, visual, gustative controls.

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



REFRIGERATED PUREE WITH ADDED SUGAR MORELLO CHERRY 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
 3228170823404

 HS Code
 20086060

SECONDARY PACKAGING (CARTON)

 Carton outside dimensions
 240x240x265 mm

 Carton volume
 15.26 cm3

 EAN 14 Code
 13228170823401

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

Energetic value in Kj/ 100g	453
Energetic value in Kcal/100g	107
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	25
including sugars	21
Proteins	1.1
Salt	0.06
Fibers	1.1
Humidity	72.5
Dry extracts	27.5
Vitamin D (mg/100g)	/
Calcium (mg/100g)	/
Iron (mg/100g)	/
Potassium (mg/100g)	/

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	
03/08/2006	08/03/2021	FTCOM 571 - S	General Manager	Quality Manager