

FTCOM 593 - U

PONTHIER
une histoire de fruit

During the production

On the finished product

REFRIGERATED PUREE WITH ADDED SUGAR PEAR 1KG

INGREDIENTS					
Pear 90%					
Pure cane sugar					
Antioxidant: Ascorbic acid	t				
Acid: citric acid					
VARIETY / ORIGIN					
•				<del></del>	
Variety / origin		Williams / France (Haute Prov	vence)		
Made in		France			
PHYSICO-CHEMICAL F	EATURES / ORGANOLE	PTIC CHARACTERISTICS			
Color		Light yellow			
Taste		Typical of the fruit			
Texture	1	Smooth			
Brix (refractometer 20°C)  * indicative value	)	21(+/- 2) *			
Acidity					
Bitterness					
Sweet					
Length in mouth					
		0 5		10	
MICROBIOLOGICAL FE	EATURES - 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 pr	oduct		
Listeria	Not detected in 25g	Per month and per type of pr	oduct		
Salmonella	Not detected in 25g	Per month and per type of pr	oduct		
DADIOACTIVITY					
In compliance with the re	gulations (CF) n ° 737/90 a	nd 1635/2006 and their modifica	tions		
in complaince with the re-	galations (02) 707/30 a	1000, 2000 and then mounted			
PESTICIDES AND HEAV	VY METALS				
Pesticides		In compliance with the regula	tion (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			
CERTIFICATIONS					
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IFS higher level and BRC g	grade A				
Kosher and Halal					
OGM		No use of genetically modifie	d substances or of substa	ances produced from GMOs	
Ionization		Absence			
Allergens		Does not contain voluntarily i		ns	
Suitable for		Ovo - lacto vegetarians :	Yes		
		Vegans :	Yes		
THERMIC PROCESS					
Pasteurization					
	OUT ON OUR PRODUCT	S ALL OVER PRODUCTION F			
At reception		Visual and physico-chemicals	controls of raw material	S	

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

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
 3228170839405

 HS Code
 20084079

SECONDARY PACKAGING (CARTON)

 Carton outside dimensions
 240x240x265 mm

 Carton volume
 15.26 cm3

 EAN 14 Code
 13228170839402

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

Energetic value in KJ/ 100g	3/8
Energetic value in Kcal/100g	89
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	20
including sugars	18
Proteins	0,6
Salt	0
Fibers	2,3
Humidity	76,2
Dry extracts	23,8
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		
			General Manager	Quality Manager	
03/08/2006	08/03/2021	FTCOM 593 - U			