

## INGREDIENTS

Redcurrants 90%

Pure cane sugar

## VARIETY / ORIGIN

Variety / origin Poland

Made in France

## PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

|                           |                      |
|---------------------------|----------------------|
| Color                     | Intense pink         |
| Taste                     | Typical of the fruit |
| Texture                   | Thick                |
| Brix (refractometer 20°C) | 21.5(+/-2) *         |
| * indicative value        |                      |
| Acidity                   | _____                |
| Bitterness                | _____                |
| Sweet                     | _____                |
| Length in mouth           | _____                |
|                           | 0 5 10               |

## MICROBIOLOGICAL FEATURES - As per quality 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

In compliance with the regulations (CE) n ° 737/90 and 1635/2006 and their modifications

## PESTICIDES AND HEAVY METALS

|              |   |
|--------------|---|
| 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

### IFS higher level and BRC 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 major allergens                       |
| Suitable for     | Ovo - lacto vegetarians : <b>Yes</b>  |
|                  | Vegans : <b>Yes</b>   |

## THERMIC PROCESS

Pasteurization

## CONTROLS CARRIED OUT ON OUR PRODUCTS 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.                              |

REFRIGERATED PUREE WITH ADDED SUGAR  
REDCURRANT 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 3228170827402  
HS Code 20089967

**SECONDARY PACKAGING (CARTON)**

Carton outside dimensions 240x240x265 mm  
Carton volume 15.26 cm3  
EAN 14 Code 13228170827409

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

|                              |      |
|------------------------------|------|
| Energetic value in Kj/ 100g  | 349  |
| Energetic value in Kcal/100g | 82   |
| Fat                          | 0    |
| including saturated fat      | 0    |
| including trans fat          | 0    |
| Carbohydrates                | 19   |
| including sugars             | 17   |
| Proteins                     | 0.6  |
| Salt                         | 0    |
| Fibers                       | 1.1  |
| Humidity                     | 78.6 |
| Dry extracts                 | 21.4 |
| 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) Use-by-date 456 days  
Store at + 2 ° C / + 6 ° C  
Shake before use

After opening: 12 days in the fridge

To prepare mousses cakes, bavaoiss, 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  |  |
|------------|------------|-------------------------|---|--|
| 06/02/2007 | 08/03/2021 | FTCOM 579 - Q           | General Manager<br> | Quality Manager<br> |