

PONTHIER LE FRUIT DEPUIS 1946	TECHNICAL DATA SHEET	Issue date : 09/08/2006
		Review date : 16/11/2018
FTCOM 46540 - 000391	FROZEN PASSION FRUIT PUREE (Ponthier) Internal product code : 46540	Review index : X
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Our purees are made with fruits, coming from carefully selected varieties and harvested at the right time of maturity.



Ingredients	✓ Passion fruit (90%) ✓ Pure cane sugar <i>No preservative added</i> <i>No colouring added (in compliance with the regulation in force)</i>
Origin	Equator
Presentation	Homogeneous puree with an orangey colour
Made in	FRANCE
Physical features	Frozen, Temperature < -18°C
Brix determined with a refractometer (20°C)	Brix = 21 (+/- 2)
Microbiological features	According to our control program <u>Per batch number:</u> Total germ content < 100 000 / g Enteric bacteria < 1000 / g E. coli < 10 / g <u>Per month & per type of product:</u> Absence of listeria in 25 g Absence of salmonella in 25 g

Using instructions	Never refreeze a thawed product Defreezing in the fridge : at 2 – 6°C Conservation : 15 days at 2 – 6°C after opening To prepare mousses cakes, bavares, sherbets and ice creams, candies and sweet, cocktails and fruits juices, smoothies and instant mousse		
Certification	IFS (upper Level) and BRC (Grade A)		
Other certificates	Kosher and Halal		
GMO	No use of genetically modified substances or of substances produced from GMO.		
Ionization	Absence		
Allergens	Does not contain voluntarily introduced allergens		
Radioactivity	In compliance with the regulations EC no 737/90 and 1635/2006.		
Pesticides and heavy metals	Pesticides : In compliance with the regulation EC no 396/2005 of February 23rd 2005 and its modifications Heavy metals : In compliance with the regulation EC no 1881/2006 of December 19th 2006 and its modifications		
This product is suitable for	X	Ovo – lacto vegetarians	X Vegans

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Thermic process	Flash-pasteurization	
Controls carried out on our products during the production process	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	- Bacteriological control - Gustative and visual control - Detection of foreign bodies
Shelf life	Total shelf life : 30 months	
Batch number	Internal	
HS Code	20089963	

Packaging	Purees in 1kg
	Recloseable black plastic box 1 kg
	6 boxes per carton
	150 cartons par palette 100 x 120 120 à 132 cartons par palette Europe
Carton weight	Net weight: 6 Kg
Dimension of the recloseable box	190 x 127 x 80 mm
Dimensions of the carton	395 x 202 x 169 mm
Code EAN 13	3228170465406
HS Code	20089963

Nutritional Value (Average for 100g) According to (EU) regulation N°1169/2011 (S)	
Energetic value in KJ / 100g	353
Energetic value in Kcal / 100g	83
Lipids	0
* saturated fat	0
* Trans fat	0
Carbohydrates	20
* sugars	19
Proteins	0.9
Salt	0.04
Fibers	0.5
Humidity	78.7
Dry extracts	21.3