

**YELLOW LEMON ZEST FROZEN GRANULATED**  
**100% 500G**

**INGREDIENTS**

Zest of lemon granulated 100%

**VARIETY / ORIGIN**

Variety / origin Spain

Made in Espagne

**PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS**

|                           |                      |
|---------------------------|----------------------|
| Color                     | Straw yellow         |
| Taste                     | Typical of the fruit |
| Texture                   | Granulated           |
| Brix (refractometer 20°C) | /                    |
| * indicative value        | /                    |
| Acidity                   |                      |
| Bitterness                |                      |
| Sweet                     |                      |
| Length in mouth           |                      |
|                           | 0 5 10               |

**MICROBIOLOGICAL FEATURES - As per quality control plan**

|                            |                      |                                   |
|----------------------------|----------------------|-----------------------------------|
| Total germ content         | ≤ 100 000/g          | Per batch number                  |
| Enteric bacteria           | ≤10/g                | Per batch number                  |
| Yeasts                     | ≤ 1000/g             | Per batch number                  |
| Moulds                     | ≤ 1000/g             | Per batch number                  |
| Listeria                   | Non détecté dans 25g | Per month and per type of product |
| Salmonella                 | Not detected in 25g  | Per month and per type of product |
| Staphylococcus coagulase + | ≤ 100/g              | Per month and per type of product |

**RADIOACTIVITY**

In compliance with regulation (UE) n°2020/1158, 2016/52 and 2021/1533 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 regulation (UE) n°2023/915 of April 25th, 2023 and its modifications        |

**CERTIFICATIONS**

**IFS**

|              |   |
|--------------|---|
| Halal        | No use of genetically modified substances or of substances produced from GMOs                           |
| OGM          | Absence   |
| Ionization   |   |
| Allergens    | Does not contain voluntarily introduced allergens (major allergen from regulation UE 1169/2011 and FDA) |
| Suitable for | Ovo - lacto vegetarians : <b>Yes</b>  |
|              | Vegans : <b>Yes</b>   |

**THERMIC PROCESS**

No thermic process

**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.                              |

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**PACKAGING**

Black Plastic box 500 g with recloseable lid and inviolability strip  
6 boxes per carton  
150 cartons per 100x120 pallet  
120 cartons per Europallet  
Carton weight : Net weight : 3Kg

**PRIMARY PACKAGING (BOX, BAG, BUCKET, BOTTLE)**

|             |               |
|-------------|---------------|
| Dimensions  | 190x127x80 mm |
| EAN 13 Code | 3228170021701 |
| HS Code     | 08140000      |

**SECONDARY PACKAGING (CARTON)**

|                           |                |
|---------------------------|----------------|
| Carton outside dimensions | 395x202x169mm  |
| Carton volume             | 13.5cm3        |
| EAN 14 Code               | 13228170021708 |

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

*(the values are to be considered as order of magnitude, that may vary according to the varieties, the season, the degree of maturity and the growing conditions of the fruits. Data are obtained from analysis or from the Ciqual table )*

|                              |       |
|------------------------------|-------|
| Energetic value in Kj/ 100g  | 238   |
| Energetic value in Kcal/100g | 57    |
| Fat                          | 0     |
| including saturated fat      | 0     |
| including trans fat          | 0     |
| Carbohydrates                | 6,5   |
| including sugars             | 3,2   |
| Proteins                     | 1,7   |
| Salt                         | 0,02  |
| Fibers                       | 11    |
| Humidity                     | 79,6  |
| Dry extracts                 | 20,4  |
| Vitamin D (mg/100g)          | < 0,2 |
| Calcium (mg/100g)            | 134   |
| Iron (mg/100g)               | 0,9   |
| Potassium (mg/100g)          | 160   |

**CONSERVATION AND SUSTAINABLE USE**



**Storage and transport temperature : -18°C**

Total shelf life (best before date or use-by-date) **BBD 912 days**  
Never refreeze a thawed product  
Use frozen or defrosted to flavour cakes preparations, mousses, sorbets and biscuits

Thawing: 24 to 48 hours at 2°C and 4°C

Preservation after defrosting : 5 days between 2°C and 4°C

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   |
| 03/04/2019 | 09/08/2023 | FTCOM 2170 / 2170 - F   |  |  |