

FTCOM 443 - R

FROZEN PUREE WITH ADDED SUGAR PRICKLY PEAR 1KG

PONTHIER	
une histoire de fruit	

INGREDIENTS				
Prickly pear 90%				
Sugar				
Antioxidant: Ascorbic acid 9	%			
Acid: citric acid				
VARIETY / ORIGIN				
VARIETT / ORIGIN				
Variety / origin		Mexico		
variety / origin				
Made in		France		
PHYSICO-CHEMICAL FEA	ATURES / ORGANOLE	PTIC CHARACTERISTICS		
Color		Purple pink		
Taste		Typical of the fruit		
Texture		Smooth		
Brix (refractometer 20°C)		21 (+/- 2) *		
* indicative value Acidity				
Bitterness				
Sweet				
Length in mouth				
Ü		0 5		10
MICROBIOLOGICAL FEA	TURES - As per qualit	v control plan		
Total germ content	≤100 000/g	Per batch number		
Total germ content	≤100 000/g	Per batch number		
Total germ content Enteric bacteria	≤100 000/g ≤1000/g	Per batch number Per batch number		
Total germ content Enteric bacteria E. coli	≤100 000/g ≤1000/g ≤10/g	Per batch number Per batch number Per batch number		
Total germ content Enteric bacteria E. coli Yeasts	≤100 000/g ≤1000/g ≤10/g ≤1000/g ≤1 000/g Not detected in 25g	Per batch number Per month and per type of pro		
Total germ content Enteric bacteria E. coli Yeasts Moulds	≤100 000/g ≤1000/g ≤10/g ≤1000/g ≤1 000/g	Per batch number		
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella	≤100 000/g ≤1000/g ≤10/g ≤1000/g ≤1 000/g Not detected in 25g	Per batch number Per month and per type of pro		
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY	≤100 000/g ≤1000/g ≤100/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of pro	duct	
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY	≤100 000/g ≤1000/g ≤100/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of pro-	duct	
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY In compliance with regulati PESTICIDES AND HEAVY	≤100 000/g ≤1000/g ≤100/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of pro-	duct odifications	
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY In compliance with regulati PESTICIDES AND HEAVY Pesticides	≤100 000/g ≤1000/g ≤100/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of proper month and per type of per type	odifications ion (EC) n ° 396/2005 of Februa	ary 23rd 2005 and its modifications
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY In compliance with regulati PESTICIDES AND HEAVY	≤100 000/g ≤1000/g ≤100/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of pro-	odifications ion (EC) n ° 396/2005 of Februa	
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Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY In compliance with regulation PESTICIDES AND HEAVY Pesticides Heavy metals	≤100 000/g ≤1000/g ≤10/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of proper month and per type of per type	odifications ion (EC) n ° 396/2005 of Februa	
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY In compliance with regulation PESTICIDES AND HEAVY Pesticides Heavy metals CERTIFICATIONS IFS higher level and BRC gr	≤100 000/g ≤1000/g ≤10/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of proper month and per type of per type	odifications ion (EC) n ° 396/2005 of Februa	
Total germ content Enteric bacteria E. coli Yeasts Moulds Listeria Salmonella RADIOACTIVITY In compliance with regulation PESTICIDES AND HEAVY Pesticides Heavy metals CERTIFICATIONS IFS higher level and BRC gr Kosher and Halal	≤100 000/g ≤1000/g ≤10/g ≤1000/g ≤1 000/g Not detected in 25g Not detected in 25g	Per batch number Per month and per type of pro Per month and per type of pro 16/52 and 2021/1533 and their m In compliance with the regulation (odifications ion (EC) n ° 396/2005 of Februa (UE) n°2023/915 of April 25th,	2023 and its modifications
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CONTROLS CARRIED OUT ON OUR PRODUCTS ALL OVER PRODUCTION PROCESS

THERMIC PROCESS Pasteurization

Visual and physico-chemicals controls of raw materials At reception During the production Physico-chemical, visual, gustative controls. Detection of foreign bodies.

On the finished product Physico-chemical, visual and gustative controls. Detection of foreign bodies.



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FROZEN PUREE WITH ADDED SUGAR PRICKLY
PEAR 1KG

PACKAGING

Black Plastic box 1kg with recloseable lid and inviolability strip

6 boxes per carton

150 cartons per 100x120 pallet 120 cartons per 80x120 pallet Carton weight : Net weight: 6Kg

PRIMARY PACKAGING (BOX, BAG, BUCKET, BOTTLE)

 Dimensions
 190x127x80 mm

 EAN 13 Code
 3228170481406

 HS Code
 20089967

SECONDARY PACKAGING (CARTON)

 Carton outside dimensions
 395x202x169mm

 Carton volume
 13.5cm3

 EAN 14 Code
 13228170481403

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	352
Energetic value in Kcal/100g	83
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	20
including sugars	18
Proteins	0
Salt	0
Fibers	0,7
Humidity	78,1
Dry extracts	21,9
Vitamin D (mg/100g)	<0,2
Calcium (mg/100g)	106
Iron (mg/100g)	0,23
Potassium (mg/100g)	157

CONSERVATION AND SUSTAINABLE USE

Storage and transport temperature : -18 $^{\circ}\text{C}$

Total shelf life (best before date or use-by-date)

Never refreese a thawed product Defrosting: 48h between 2°C and 4°C BBD 912 days

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

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	
28/09/2009	13/09/2023	FTCOM 443 - R			