

**COMPOTEE WITH ADDED SUGAR FROZEN 1KG  
RED RHUBARB****INGREDIENTS**

Red Rhubarb 89,5%  
Sugar 10%  
Thickener: Locust bean flour

**VARIETY / ORIGIN**

Variety / origin Red Rhubarb / Poland

Made in France

**PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS**

Color	Pinky
Taste	Typical of the fruit
Texture	Thick with melting pieces
Brix (refractometer 20°C)	13 (+/-2)
* 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	≤ 1000/g	Per batch number
E. coli	≤10/g	Per batch number
Yeasts	≤ 1000/g	Per batch number
Moulds	≤ 1000/g	Per batch number
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 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 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 allergens (major allergen from regulation UE 1169/2011 and FDA)
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.

**PACKAGING**

1kg box 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 3228170031168  
HS Code 20089967

**SECONDARY PACKAGING (CARTON)**

Carton outside dimensions 395x202x169mm  
Carton volume 13.5cm<sup>3</sup>  
EAN 14 Code 13228170031165

**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	223
Energetic value in Kcal/100g	53
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	11,3
including sugars	11,3
Proteins	0,7
Salt	0
Fibers	2,3
Humidity	86,7
Dry extracts	17,3
Vitamin D (µg/100g)	0
Calcium (mg/100g)	0,9
Iron (mg/100g)	0,04
Potassium (mg/100g)	3,1

**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  
Defrosting: 2 to 3 days between 2°C and 4°C

Preservation after defrosting : 10 days between 2°C and 4°C

After defrosting, homogenize with a spatula

Decoration of cakes and logs, fillings of pies and verrines

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
05/09/2024	12/05/2025	FTCOM 3116 - D		