

FROZEN PUREE WITH ADDED SUGAR COCONUT
1KG

INGREDIENTS

Coconut cream 90%
Pure cane sugar

VARIETY / ORIGIN

Variety / origin Indonesia

Made in France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	White
Taste	Typical of the fruit
Texture	Liquid
Brix (refractometer 20°C)	19(+/-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	<1 000/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 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	
OGM	No use of genetically modified substances or of substances produced from GMOs
Ionization	Absence
Allergens	Does not contain voluntarily introduced allergens
Suitable for	Ovo - lacto vegetarians : Yes
	Vegans : Yes

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 and gustative controls. Detection of foreign bodies.

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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 3228170450402
HS Code 20081999

SECONDARY PACKAGING (CARTON)

Carton outside dimensions 395x202x169mm
Carton volume 13.5cm3
EAN 14 Code 13228170450409

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

Energetic value in Kj/ 100g	1046
Energetic value in Kcal/100g	252
Fat	21
including saturated fat	20
including trans fat	0
Carbohydrates	13
including sugars	13
Proteins	2,1
Salt	0,04
Fibers	Non disponible
Humidity	Non disponible
Dry extracts	Non disponible
Vitamin D (mg/100g)	/
Calcium (mg/100g)	/
Iron (mg/100g)	/
Potassium (mg/100g)	/

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: 48h between 2°C and 4°C

Preservation after defrosting : 15 days between 2°C and 4°C

To prepare mousses cakes, bavaois, 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
23/05/2017	19/03/2020	FTCOM 326 - D		