

INGREDIENTS

Pear (fruit and cooking juice) 98,2%

Sugar 1,5%

Thickener: Locust bean flour

VARIETY / ORIGIN

Variety / origin Williams / France

Made in France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Light beige
Taste	Typical of the fruit
Texture	Thick with melting pieces
Brix (refractometer 20°C)	15 (+/-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 : 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, 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 3228170035593
HS Code 20084079

SECONDARY PACKAGING (CARTON)

Carton outside dimensions 395x202x169mm
Carton volume 13.5cm³
EAN 14 Code 13118170035590

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 Ciquel table)

Energetic value in Kj/ 100g	316
Energetic value in Kcal/100g	75
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	16
including sugars	14
Proteins	0
Salt	0
Fibers	3
Humidity	79,6
Dry extracts	20,4
Vitamin D (µg/100g)	0
Calcium (mg/100g)	0
Iron (mg/100g)	0
Potassium (mg/100g)	9,3

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
24/02/2025	04/07/2025	FTCOM 3559 - C		