

REFRIGERATED PUREE BERGAMOT 100% 1KG

## INGREDIENTS

Bergamot 100%

Contains naturally occurring sugars

## VARIETY / ORIGIN

Variety / origin Italy (Calabria)

Made in France

## PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Green yellow
Taste	Typical of the fruit
Texture	Liquid
Brix (refractometer 20°C)	8,5(+/-3) *
* indicative value	
Acidity	
Bitterness	
Sweet	
Length in mouth	
	0 5 10

## MICROBIOLOGICAL FEATURES - As per quality control plan

Total germ content	<1000/g	Per batch number
Enteric bacteria	<1/g	Per batch number
Yeasts	<100/g	Per batch number
Moulds	<100/g	Per batch number
E. coli	<10/g	Per month and per type of product
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 : <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.

REFRIGERATED PUREE BERGAMOT 100% 1KG

**PACKAGING**

1kg bag with recloseable lid and inviolability strip  
6 bags per carton  
90 cartons per 80x120 pallet  
120 cartons per 100x120 pallet  
Carton weight : Net weight: 6Kg

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

Dimensions 140x242x90 mm  
EAN 13 Code 3228170813412  
HS Code 20083090

**SECONDARY PACKAGING (CARTON)**

Carton outside dimensions 240x240x265 mm  
Carton volume 15.26 cm<sup>3</sup>  
EAN 14 Code 13228170813419

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

Energetic value in Kj/ 100g	131
Energetic value in Kcal/100g	31
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	7,3
including sugars	3,3
Proteins	0
Salt	0
Fibers	0
Humidity	91,9
Dry extracts	8,1
Vitamin D (mg/100g)	/
Calcium (mg/100g)	/
Iron (mg/100g)	/
Potassium (mg/100g)	/

**CONSERVATION AND SUSTAINABLE USE**

**Storage and transport temperature : +2°C +6°C**

Total shelf life (best before date or use-by-date) Use-by-date 456 days  
Store at + 2 ° C / + 6 ° C  
Shake before use

After opening: 12 days in the fridge

To prepare mousses cakes, bavares, 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
21/10/2014	24/03/2020	FTCOM 543 - G		