

INGREDIENTS

Blood orange from Sicily PGI 100%

Contains naturally occurring sugars

VARIETY / ORIGIN

Variety / origin Italy (Sicily)

Made in France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Orange-red
Taste	Typical of the fruit
Texture	Liquid
Brix (refractometer 20°C)	11(+/-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 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 CE 1169/2011)
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 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	3228170868412
HS Code	20083090

SECONDARY PACKAGING (CARTON)

Carton outside dimensions	240x240x265 mm
Carton volume	15.26 cm ³
EAN 14 Code	13228170868419

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

Energetic value in Kj/ 100g	145
Energetic value in Kcal/100g	34
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	8
including sugars	6,8
Proteins	0,5
Salt	0
Fibers	0,5
Humidity	91,1
Dry extracts	8,9
Vitamin D (mg/100g)	<0,2
Calcium (mg/100g)	7,3
Iron (mg/100g)	<0,1
Potassium (mg/100g)	144

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, 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	
25/01/2015	01/03/2022	FTCOM 681 - G		