

**FROZEN PUREE WITH ADDED SUGAR BANANA CR  
1KG****INGREDIENTS**

Banana 90%  
Sugar 9,5%  
Antioxidant: Ascorbic acid

**VARIETY / ORIGIN**

Variety / origin Cavendish / Costa Rica

Made in France

**PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS**

|                           |                      |
|---------------------------|----------------------|
| Color                     | Beige                |
| Taste                     | Typical of the fruit |
| Texture                   | Thick                |
| Brix (refractometer 20°C) | 29 (+/-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 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><br>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 and gustative controls. Detection of foreign bodies. |

**PACKAGING**

1kg box with recloseable lid and inviolability strip

6 boxes per carton

American carton or wrap-around carton : 150 cartons per pallet 100x120

American carton or wrap-around carton : 120 cartons per pallet 80x120

Carton weight : Net weight: 6Kg

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

|             |               |
|-------------|---------------|
| Dimensions  | 190x127x80 mm |
| EAN 13 Code | 3228170026560 |
| HS Code     | 20089963      |

**SECONDARY PACKAGING (CARTON)**

|                           |                                                                                  |
|---------------------------|----------------------------------------------------------------------------------|
| Carton outside dimensions | American carton : 395x202x169mm - wrap-around carton : 396x198x158mm             |
| Carton volume             | American carton : 13,5cm <sup>3</sup> - wrap-around carton : 12,4cm <sup>3</sup> |
| EAN 14 Code               | 13228170026567                                                                   |

**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  | 515            |
| Energetic value in Kcal/100g | 123            |
| Fat                          | 0              |
| including saturated fat      | 0              |
| including trans fat          | 0              |
| Carbohydrates                | 30             |
| including sugars             | 27             |
| Proteins                     | 0,6            |
| Salt                         | 0              |
| Fibers                       | Non disponible |
| Humidity                     | 71,5           |
| Dry extracts                 | 28,5           |
| Vitamin D (µg/100g)          | <0,2           |
| Calcium (mg/100g)            | 4              |
| Iron (mg/100g)               | 0,26           |
| Potassium (mg/100g)          | 360            |

**CONSERVATION AND SUSTAINABLE USE****Storage and transport temperature : -18°C**

Total shelf life (best before date or use-by-date) BBD 912 days

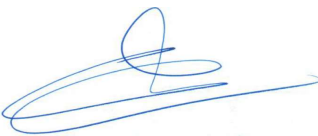
Never refreeze a thawed product

Defrosting: 48h between 2°C and 4°C

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

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                                                                           |                                                                                       |
|------------|------------|-------------------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|            |            |                         | General Manager                                                                      | Quality Manager                                                                       |
| 30/11/2020 | 27/11/2024 | FTCOM 2656 - C          |  |  |