

FROZEN PUREE WITH ADDED SUGAR RASPBERRY
ACCESS 20KG

INGREDIENTS

Raspberry 90%
Sugar 10%

VARIETY / ORIGIN

Variety / origin Raspberries: Serbia and/or France and/or Morocco and/or Ukraine (may vary from year to year)
Made in France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Pink red
Taste	Typical of the fruit
Texture	Smooth and creamy
Brix (refractometer 20°C)	20(+/-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	
GMO	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.

**FROZEN PUREE WITH ADDED SUGAR RASPBERRY
ACCESS 20KG****PACKAGING**

20kg bucket with inviolability tap (without plastic bag)

32 buckets per 80x120 pallet

40 buckets per 100x120 pallet

Carton weight : Net weight: 20kg

PRIMARY PACKAGING (BOX, BAG, BUCKET, BOTTLE)

Dimensions	h350 x L395 x l 295 mm
EAN 13 Code	/
HS Code	20089949

SECONDARY PACKAGING (CARTON)

Carton outside dimensions	/
Carton volume	/
EAN 14 Code	13228170409209

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	342
Energetic value in Kcal/100g	81
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	18
including sugars	18
Proteins	0,9
Salt	0,02
Fibers	1,4
Humidity	79,1
Dry extracts	20,9
Vitamin D (µg/100g)	<0,2
Calcium (mg/100g)	17,8
Iron (mg/100g)	1,3
Potassium (mg/100g)	177

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 : 5 to 6 days between 2°C and 4°C

Preservation after defrosting : 5 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
22/09/2015	21/10/2025	FTCOM 129 - J		