

**FROZEN PUREE WITH ADDED SUGAR PASSION
FRUIT 20KG**

INGREDIENTS

Passion fruit 90%
Sugar

VARIETY / ORIGIN

Variety / origin Flavicarpa / Ecuador

Made in France

PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Dark orangey yellow
Taste	Typical of the fruit
Texture	Liquid
Brix (refractometer 20°C)	21(+/- 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.

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PACKAGING

White bucket of 20kg with inviolability tab (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 20089948

SECONDARY PACKAGING (CARTON)

Carton outside dimensions /
Carton volume /
EAN 14 Code 13228170465205

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	353
Energetic value in Kcal/100g	83
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	20
including sugars	19
Proteins	0,9
Salt	0,04
Fibers	0,5
Humidity	78,7
Dry extracts	21,3
Vitamin D (mg/100g)	<0,2
Calcium (mg/100g)	4,3
Iron (mg/100g)	0,3
Potassium (mg/100g)	150

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, 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
22/09/2015	16/04/2024	FTCOM 389 - I		