

## INGREDIENTS

Calamansi 100%

Contains naturally occurring sugars

## VARIETY / ORIGIN

Variety / origin Calamondin / Calamondin / Vietnam

Made in France

## PHYSICO-CHEMICAL FEATURES / ORGANOLEPTIC CHARACTERISTICS

Color	Orange yellow
Taste	Typical of the fruit
Texture	Liquid
Brix (refractometer 20°C)	8(+/-3) *
* 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 : <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 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	3228170456411
HS Code	20083090

## 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	13228170456418

## 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	143
Energetic value in Kcal/100g	34
Fat	0
including saturated fat	0
including trans fat	0
Carbohydrates	7,9
including sugars	2,4
Proteins	0,5
Salt	0
Fibers	0,5
Humidity	91,3
Dry extracts	8,7
Vitamin D (mg/100g)	<0,2
Calcium (mg/100g)	2,8
Iron (mg/100g)	0,3
Potassium (mg/100g)	123

## 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
21/10/2014	28/11/2024	FTCOM 334 - I		