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|---|---|---------------------------|
|  | TECHNICAL DATA SHEET Pasteurized sweetened williams pear puree 4x1kg | Creation date: 14/04/2025 |
| | | Update: |
| | | Version: 1 |
| | | Writer: Damien DEBERSEE |
| | | Verifier: Audrey RAVIT |
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DESCRIPTION

Fruits selected at the right ripeness, Brix adapted to the naturally sweet profile of each fruit.

Product code: 52531
Legal denomination: Pasteurized sweetened williams pear puree
Ingredient(s) : Williams pear 92,5%, sugar, antioxidant : ascorbic acid E300
Fruit origin: France
Finished product origin: France

Specificite(s) : /



PRODUCT STORAGE & SHELF LIFE

(the user is responsible for the conservation in accordance with the good hygiene practices)

Best before date after production date: 15 months

Best before date after delivery date: 10 months

Storage temperature: Keep in a cool place, preferably below 25°C

Application way: Shake before use

Storage conditions once opened: Keep 5 days in a refrigerator between +2 and +6°C

ORGANOLEPTIC CHARACTERISTICS

| |
|---|
| Flavor, color and appearance typical of the mentioned fruit |
| No off-taste nor off-odor |

PHYSICO-CHEMICAL CHARACTERISTICS

| | |
|--------------------------------------|-----------|
| Brix (°B, refractometer at 20°C): | 20 ± 2 |
| pH (pH-meter at 20°C) : | 3,9 ± 0,5 |

MICROBIOLOGICAL CRITERIA

| Germ | Criteria (UFC/g) |
|---------------------------------|--------------------|
| Total plate count: | < 10 000 |
| Yeast: | < 5 000 |
| Mold: | < 5 000 |
| Enterobacteria (37°C): | < 10 |
| <i>Listeria monocytogenes</i> : | Not Detected / 25g |
| <i>Salmonella</i> : | Not Detected / 25g |

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NUTRITIONAL INFORMATION FOR 100g*

* Sources: bibliographical datas

| | |
|---------------------|--------------|
| Energy | 356kJ/84kcal |
| Total Fat | 0,5g |
| Saturated Fat | 0,01g |
| Total Carbohydrates | 18,1g |
| Sugars | 16,2g |
| Dietary fibers | 2,9g |
| Proteins | 0,5g |
| Salt | <0,01g |

GUARANTEES

| | |
|----------------------------|---|
| GMO: | GMO-free : GMO labelling not required according to the EU regulation in force |
| Ionizing treatment: | Product not subjected to ionising radiation |
| Heavy metals: | Compliant with the EU regulation in force |
| Allergens: | Absence of major allergens (according to EU regulation) on our production lines |
| Pesticides : | Compliant with the EU regulation in force |

Production site certification

(final products): IFS (International Featured Standards) Food

PACKAGING

| | Unit | Retail sales packaging |
|---|--|------------------------|
| Packaging: | Pouch | Carton : 4 pouches |
| EAN | 3760174987015 | 13760174987012 |
| Net weight (kg): | 1 | 4 |
| Gross weight (kg): | 1,070 | 4,420 |
| Size (L x w x h): | 18*10*25,5 | 22,5*15,5*24,8 |
| Product coding and Traceability: | batch number, production date and best before date | |

PALLETIZING

| | Pallet (80x120cm) |
|---|-------------------|
| Number of units/carton: | 4 |
| Number of cartons/level: | 24 |
| Number of levels/pallet: | 6 |
| Number of cartons/pallet: | 144 |
| Number of units/pallet: | 576 |
| Pallet net weight (kg): | 576 |
| Pallet gross weight (kg): (includes the pallet weight) | 661 |
| Pallet maximum height (cm) : | 165 |