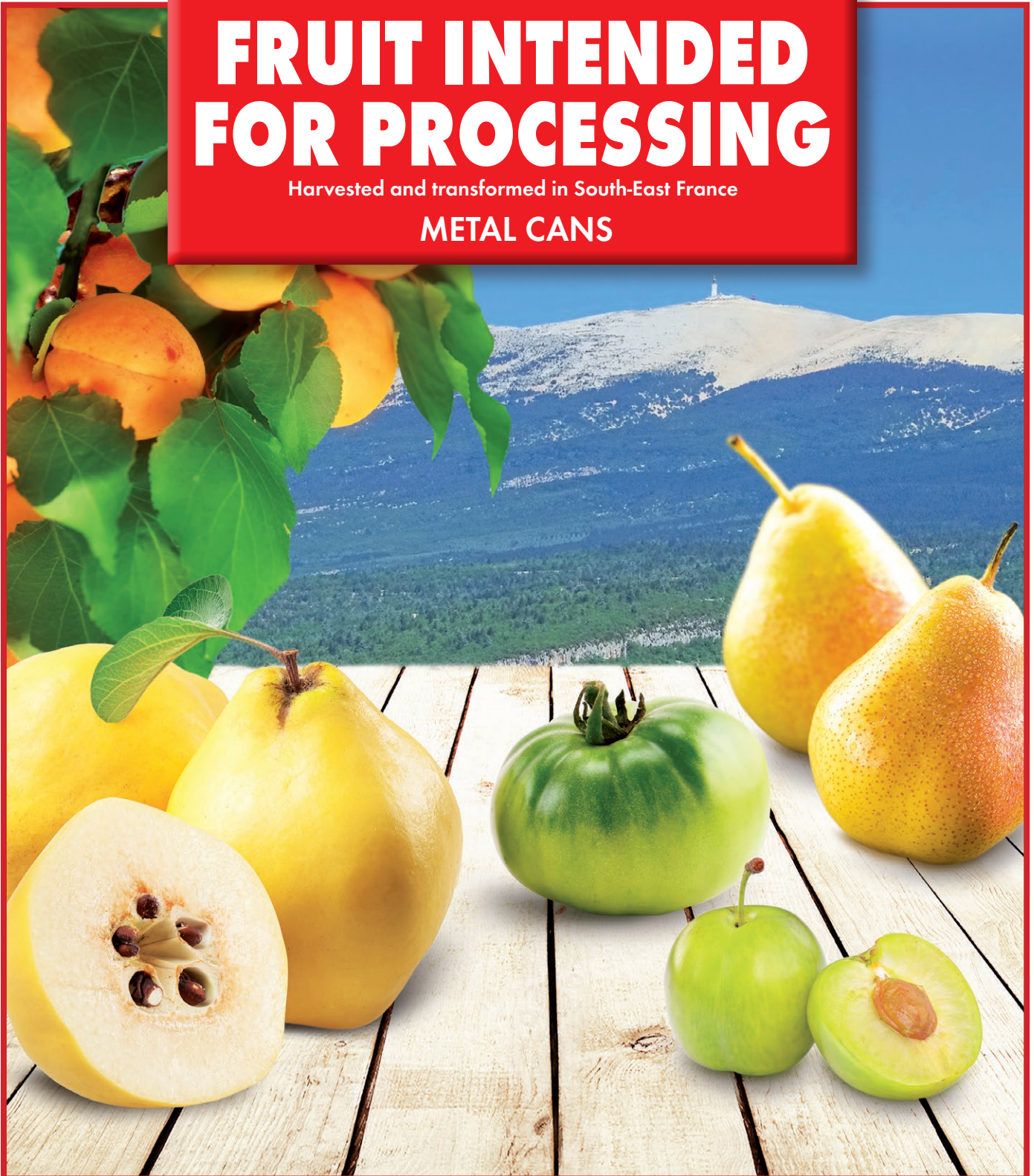


FRUIT INTENDED FOR PROCESSING

Harvested and transformed in South-East France

METAL CANS



P. Guintrand[®]
*Canned goods
in Provence since 1898*

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PULP AND PUREE

APRICOT PULP FROM PROVENCE

Definition: this is a product with no sugar added that only contains the sugar naturally present in the fruit. It is obtained with the edible parts of the apricot divided into halves or pieces, packed after blanching and canned with no covering liquid. This product is prepared with fresh, ripe, and sound fruits that have been washed and trimmed. All defective fruits are eliminated. The apricots are pitted after trimming and before blanching.

Variety: Polonais de Côteaux exclusively, otherwise known as "Orangé de Provence".

Nutrient value/100 g: Energy KJ/Kcal: 169.7/39.9

FORMAT	PACKING				PALETTISATION									
	VOLUME (ml)	TOTAL NET WEIGHT (kg)	DRAINED NET WEIGHT (kg)	PACKAGE DIMENSIONS L x W x H (mm)	PACKAGE WEIGHT (kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LAYERS per PALLET	EUR-PALLET 800x120 (ft. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE		
5/1	4100	4100	-	bulk	-	-	195	-	5	-	133	900	4	3443545123006
5/1	4100	4100	-	470x315x238	6	28,8	180	30	6	5	160	864	4	3443545123006

Origin: Provence.

Production period: 15 July - 10 August.

Product appearance: irregular pieces of yellow-orange apricots in an orange-coloured juice. Flavour and odour characteristic of the apricot from Provence.

Ingredients for conventional: apricots.

Ingredients for Organic: apricots*.

*Ingredients from organic origin.

Instructions and suggestions for use:

product intended for industrial or artisanal processing (jam makers, pastry makers, ice cream makers, confectioners).

Internal pressure: between -200 and -400 mb.

pH: approximately 3.5.

Refractometric dry residue: approximately 12°, which represents the natural sugar content of the fruits.

Stability: pasteurised product.

Fat: <0.1 g Saturated: 0 g Carbohydrate: 10 g Sugars: 6.06 g Protein: <0.63 g Sodium: 0.0013 g

5/1 format also exists in ORGANIC

APRICOT PUREE FROM PROVENCE

Definition: this is a product with no sugar added that only contains the sugar naturally present in the fruit. It is obtained with the edible parts of the apricot, with no significant concentration, presenting an homogeneous texture, and total solids, measured by refractometer 20°C, of approximately 12°, which is the natural sugar content of the fruits.

Variety: Polonais (= Orangé de Provence), Bergeron, Rouge de Roussillon.

Origin: Provence / Rhone Valley.

Nutrient value/100 g: Energy KJ/Kcal: 192.4/45.3

5/1	4100	4100	-	bulk	-	-	195	-	5	-	133	900	4	3443545124003
5/1	4100	4100	-	470x315x238	6	28,8	180	30	6	5	160	864	4	3443545124003

Production period: 15 July - 10 August.

Product appearance: fairly thick puree, homogeneous smooth texture, light yellow-orange to a little darker, odour characteristic of the apricot. Flavour also characteristic of apricots from Provence.

Ingredients for conventional: apricots.

Ingredients for Organic: apricots*.

*Ingredients from organic origin.

Instructions and suggestions for use:

product intended for industrial or artisanal processing (jam makers, pastry makers, ice cream makers, confectioners).

Internal pressure: between -200 and -400 mb.

pH: approximately 3.5.

Refractometric dry residue: approximately 12°, which represents the natural sugar content of the fruits.

Stability: pasteurised product.

Fat: <0.1 g Saturated: 0 g Carbohydrate: 10.6 g Sugars: 6.97 g Protein: 0.69 g Sodium: 0.0015 g

5/1 format also exists in ORGANIC

QUINCE PUREE

Definition: this is a product with no sugar added that only contains the sugar naturally present in the fruit. These preserves are prepared with fresh, ripe and sound fruits that have been washed and trimmed, then strained after cooking. This puree is then dosed in 5/1 cans, packed, pasteurised, and cooled.

Variety: wild quince otherwise known as common quince.

Origin: Provence.

Nutrient value/100 g: Energy KJ/Kcal: 155/36

Production period: October.

Product appearance: fairly thick puree, homogeneous smooth texture, light beige colour. Straightforward flavour characteristic of the quince.

Ingredients: quinces, water.

Instructions and suggestions for use:

product intended for industrial or artisanal pro-

cessing (jam makers, pastry makers, ice cream makers, confectioners). Ideal for the production of quince jelly.

pH: between 3 and 3.7.

Brix: from 5 to 8°, which represents the natural sugar content of the fruits.

Stability: pasteurised product.

Fat: 0.24 g Saturated: 0 g Carbohydrate: 8.6 g Sugars: 3.53 g Protein: <0.3 g Sodium: 0.027 g



Common characteristics of the above-mentioned pasteurised products: Stability: Packaging seal good during heating • Stable following an incubation period of 7 days at 37° and with no observed difference in pH greater than 0.5 units compared with the control • No change in product texture, appearance, or odour • No variation in microbial flora after heating.

All of the above-mentioned products are guaranteed free of GMOs, allergens, irradiated products, and nanomaterials.

DICED

DICED GREEN TOMATOES

Definition: this is a product with no sugar added that only contains the sugar naturally present in the fruit. These preserves are prepared with fresh green tomatoes. After washing and sorting, these tomatoes are diced into 19x19x28.5 cubes.

They are canned with added water and citric acid, then pasteurised in a 5/1 hermetically sealed can.

FORMAT	PACKING						PALETTISATION							
	VOLUME (ml)		TOTAL NET WEIGHT (kg)	DRAINED NET WEIGHT (kg)	PACKAGE DIMENSIONS L x W x H (mm)	No. of CSU per PACKAGE	PACKAGE WEIGHT (kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LAYERS per PALLET	No. of PACKAGES per LAYER	EUR-PALLET 800x1200 (ft. cm)	PALLET WEIGHT (kg)	BB code (Pears)
5/1	4250	3900	2300	bulk	-	-	195	-	5	-	138	900	4	3443545182003
5/1	4250	3900	2300	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545182003

Variety: all long varieties.

Origin: Provence.

Production period: late July.

Ingredients: tomatoes, water, acidifying agent: citric acid (E330).

Instructions and suggestions for use: product intended for industrial or artisanal pro-

cessing (jam makers, pastry makers, ice cream makers, confectioners).

Internal pressure: between -200 and -400 mb.

pH: from 4.1 to 4.4.

Brix: 3+ or -0.3.

Stability: pasteurised product.

DICED WILLIAMS PEARS

Definition: these preserves are prepared with fresh, ripe fruits that have been trimmed and cleaned. They are peeled and, as is standard practice, deprived of all the parts that are not used: skins, seeds, stems, eyes, etc. Cut into two halves, they are then dimensionally reduced into 19x19x19 mm cubes, canned, and sealed in 5/1 cans with a premium quality sugar syrup. The drained net weight is 30% higher than that of the 5/1 can of halves (3000 g instead of 2295 g). Because of this, the price of this product by drained net kg is lower, which makes this product especially desirable for industrial food processors, jam makers, ice cream or sorbet manufacturers, or retailer-processors, such as pastry makers, ice cream makers, etc.

Variety: Williams.

5/1	4250	4300	3000	bulk	-	-	195	-	5	-	138	900	4	3443545158008
5/1	4250	4300	3000	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545158008

Origin: Rhone Valley / Provence / Alps.

Production period: approximately 20 September to late October

Syrup: this is a mixture of food quality water and premium quality sugar. The syrup must completely cover the fruit.

- Concentration on opening: approximately 15° Brix, it is therefore a light syrup.
- Colour: light yellow, slight sediment.

Fruit: 19x19x19 cubes uncooked.

Slightly reduced when cooked.

- Colour: ivory

- Size: regular

- Consistency: soft and smooth.

- Flavour: straightforward and characteristic of the "Williams" variety.

Ingredients for conventional: pears, water, sugar, acidifying agent: citric acid (E330).

Ingredients for Organic: pears*, water, sugar*, acidifying agent: citric acid (E330).

*Ingredients from organic origin.

Instructions and suggestions for use: product intended for industrial or artisanal processing (jam makers, pastry makers, ice cream makers, confectioners).

Internal pressure: between -50 and -150 mb.

pH: between 3.5 and 4.

Stability: pasteurised product.

Brix: 15.5+ or -1.

Nutrient value/100 g: Energy KJ/Kcal: 287.4/67.7 Fat: 0.26 g Saturated: 0 g Carbohydrate: 16.3 g Sugars: 11.9 g Protein: <0.3 g Sodium: 0.019 g

5/1
format also
exists in
ORGANIC

DICED QUINCE

Definition: this is a product with no sugar added that only contains the sugar naturally present in the fruit. These preserves are prepared with fresh, ripe, sound fruits that have been peeled, deprived of their stems, eyes, and seeds, diced into 10x19x19 cubes, then canned with added water acidulated by citric acid, and pasteurised in a sealed 5/1 can.

Variety: wild quince, otherwise known as common quince.

Origin: Provence.

Production period: October.

Ingredients: quinces, water, acidifying agent: citric acid (E330).

Instructions and suggestions for use:

product intended for industrial or artisanal processing (jam makers, pastry makers, ice cream makers, confectioners).

pH: between 3 and 3.7.

Brix: 8° (+ or -1).

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 154.6/36.4 Fat: 0.24 g Saturated: 0 g Carbohydrate: 8.6 g Sugars: 3.53 g Protein: <0.3 g Sodium: 0.027 g

Common characteristics of the above-mentioned pasteurised products: Stability: Packaging seal good during heating • Stable following an incubation period of 7 days at 37° and with no observed difference in pH greater than 0.5 units compared with the control • No change in product texture, appearance, or odour • No variation in microbial flora after heating.

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HALVES

NO SUGAR ADDED

REINE-CLAUDE PLUM HALVES

Definition: this is a product with no sugar added that only contains the sugar naturally present in the fruit. These preserves are prepared with fresh, ripe, and sound fruits. After washing, removing stems, and sorting, these fruits are pitted then canned with added water lightly acidulated by citric acid in a sealed 5/1 can.

Variety: Reine-Claude Dorée

FORMAT	PACKING						PALETTISATION							
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	PACKAGE DIMENSIONS L x W x H (mm)	No. of CSU per PACKAGE	PACKAGE WEIGHT (Kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LAYERS per PALLET	No. of PACKAGES per LAYER	EUR- PALLET 800X200 (ft. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE
5/1	4100	4100	-	bulk	-	-	195	-	5	-	133	900	4	3443545123006
5/1	4100	4100	-	470x315x238	6	28,8	180	30	6	5	160	864	4	3443545123006

Origin: Provence.

Production period: early August.

Product appearance: pitted fruits divided into two essentially equal halves, green to yellow colour, characteristic flavour and odour.

Instructions and suggestions for use: product intended for industrial or artisanal processing (jam makers, pastry makers, ice cream

makers, confectioners).

Ingredients: Reine-claude (Greengage) plums, water, acidifying agent: citric acid (E330).

pH: 2.80 (+ or -0.2)

Internal pressure: approximately -200 mb.

Brix: 17° (+ or -2) natural sugars of the fruit.

Stability: pasteurised product.

