

# PEARS

*Williams*



Serving suggestion



# P. Guintrand®

**CANNED  
GOODS**

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# PEARS

*Williams*

## PEARS IN SYRUP

**Definition:** These canned pears are prepared from carefully selected fresh, ripe, healthy fruit, trimmed, cleaned and rid of the parts which are not used: skin, seeds, stems, calyces, etc. Cut in two halves and put into hermetically sealed cans with a sugar syrup.

**Variety used:** Williams

**Origin:** Rhône Valley

**Manufacturing period:** Approximately 20 September to late October

**Syrup:** A blend of potable water and top quality sugars. The syrup completely covers the fruit.

- Concentration: normal, which means between 17 and 20° refractometric upon opening, at least one month after production. (A difference of 1° is tolerated in the upper range).

- Colour: light yellow, sometimes slight sediment.

SIZE	PACKING					PALETTISATION								
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nbmr of sales units per case	CASE WEIGHT (kg)	Nbmr of SALES UNITS per PALETTE	Nbmr of CASES per PALETTE	Number of LAYERS per PALETTE	EUROPEAN PALETES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (years)	BAR CODE	
5/1	4250	4250	2295	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545151009 PÂTISSERIE COLLECTIVITE
3/1	2650	2650	1430	470X315X160	6	17,5	300	50	10	5	175	875	4	3443545152006
4/4	850	850	455	315x211x241	12	12	864	72	6	12	158	864	4	3443544451001

**Fruits:**

Half-fruits which are practically equal in size, obtained from dividing the fruit in two along the longitudinal axis.

- Size 60/65: 45 half-fruits +/- 3 in 5/1

- Size 65/70: 35 half-fruits +/- 3 in 5/1  
28 half fruits +/- 3 in 3/1  
9 to 10 half-fruits in 4/4

- Colour: ivory

- Calibre: regular

- Consistency: soft and supple

- Flavour: authentic and characteristic flavour of the Williams variety.

**Ingredients:** pears, water, sugar, citric acid (E 330).

**Internal pressure:** between -50 and -150 mb.  
**pH:** between 3.8 and 4.1.

## STRAINED PEAR COMPOTE

**Definition:** This product is obtained from the edible parts of the pear, which are strained and to which sugar is added, with no particular concentration, with a uniform texture, and soluble dry matter measured with the refractometer at or 24° minimum at 20°.

**Variety used:** Williams

**Origin:** Rhône Valley

**Manufacturing period:** Approximately 20 September to late October

**Appearance:**

Fairly thick puree, uniform texture, smooth, light beige colour, characteristic pear smell and characteristic pear flavour.

SIZE	PACKING					PALETTISATION								
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nbmr of sales units per case	CASE WEIGHT (kg)	Nbmr of SALES UNITS per PALETTE	Nbmr of CASES per PALETTE	Number of LAYERS per PALETTE	EUROPEAN PALETES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (years)	BAR CODE	
5/1	4250	4250	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545154000

**Ingredients:** pears, ascorbic acid (E 300) or citric acid (E 330).

**Internal pressure:** between -100 and -200 mb.

**pH:** between 4 and 4.2.

**Refractometric dry matter:** 24° / 25°

## WHOLE CORED PEARS IN SYRUP

**Definition:** These canned pears are prepared with fresh, ripe, healthy fruit, cleaned, peeled and trimmed. The pears are whole and have their stem. Pears are cored at the calyx: seeds and core are removed. The prepared pears are placed in airtight containers and are covered with sugar syrup.

**Variety:** Pears Williams.

**Origin of the fruit:** Provence and Rhone Valley.

**Production period:** 15 September to late October.

**Syrup:** a mixture of potable water and top quality sugars. The syrup completely covers the fruit.

- Concentration: normal - that is between 17° and 20° refractometric upon opening at least one month after preparation. (A deviation of 1° greater is tolerated).

- Colour: light yellow, sometimes slight sediment.

- Fruit: Whole pears as defined in the "Definition" paragraph.

SIZE	PACKING					PALETTISATION								
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nbmr of sales units per case	CASE WEIGHT (kg)	Nbmr of SALES UNITS per PALETTE	Nbmr of CASES per PALETTE	Number of LAYERS per PALETTE	EUROPEAN PALETES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (years)	BAR CODE	
5/1	4250	4200	2125	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545155007

- Calibre: regular.

- Number: 20 fruits +/-2 in the 5/1 can.

- Colour: Ivory.

- Consistency: soft and supple.

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

**Ingredients:** pears, water, sugar, E330 citric acid.

**Internal pressure:** between -50 and -150 mb.

**pH:** 3.8 to 4.1.

**COMMON CHARACTERISTICS FOR THE ABOVE PRODUCTS:**

**Stability:** Packaging sealing is correct after baking. Stable after incubation at 37° for 7 days, with no observation of pH above 0.5 units as compared to control. - No modification in product texture, appearance and smell. • No variation in microbial flora after baking.