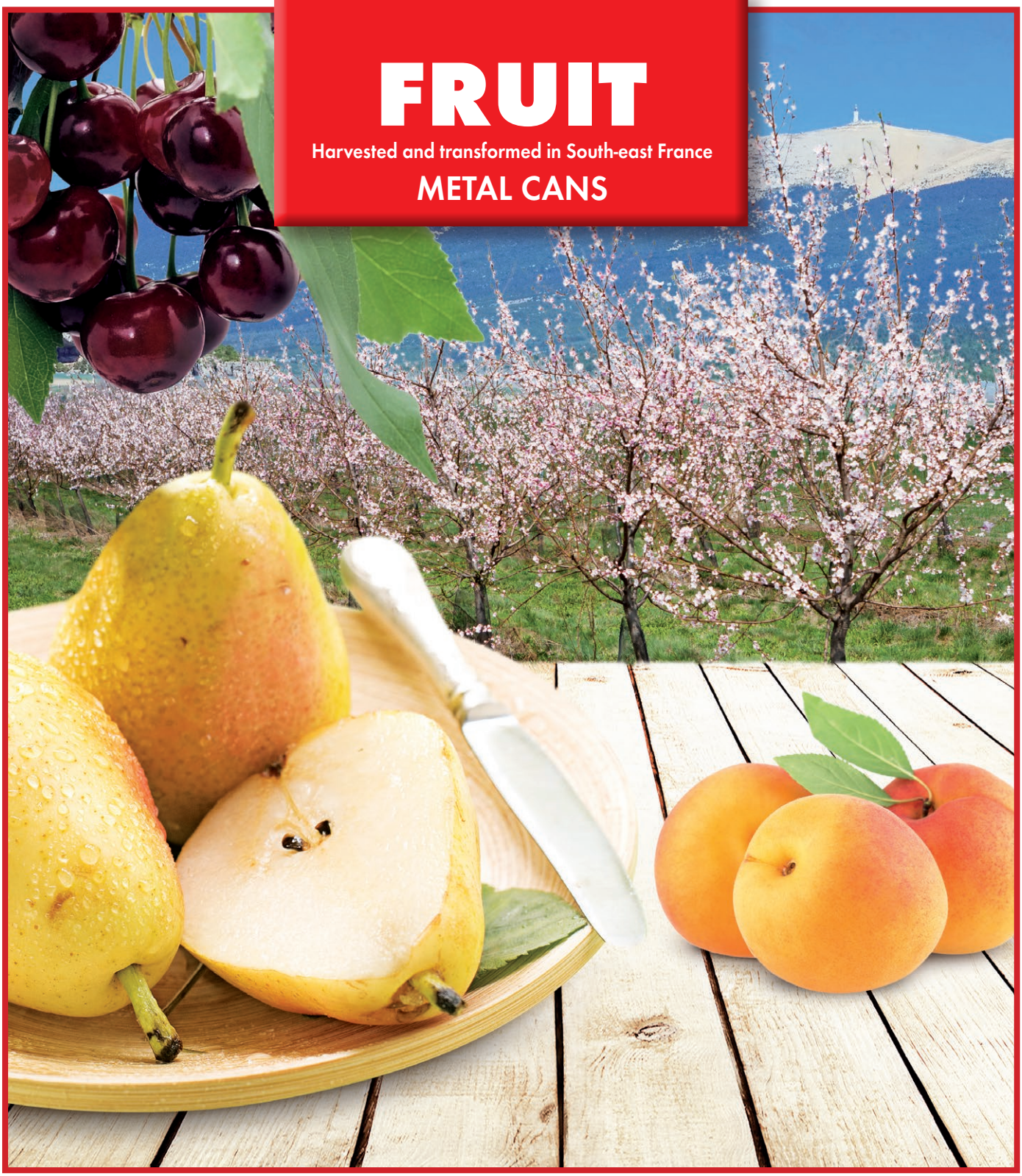
FRUIT

Harvested and transformed in South-east France

METAL CANS



LES COMTADINS®

P. Guintrand®

Canned goods in Provence since 1898

Bd. Gilloux et Raymond - 84200 CARPENTRAS - France
Tél : +33 4 90 67 24 81 - Fax : +33 4 90 60 37 73
e-mail : p-guintrand@conserves-guintrand.com
website: www.conserves-guintrand.com

BIGARREAUX AND BLACK CHERRIES

PITTED BIGARREAUX CHERRIES FROM PROVENCE IN LIGHT SYRUP

	PACKING								PALETTISATION					
FORMAT	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 80X120 (h. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE
4/4	850	850	465	315x211x241	12	12	864	72	6	12	158	864	4	3443544411005

Definition: these preserves are prepared with fresh, ripe, and sound fruits that have been washed and trimmed. All defective fruits are eliminated. After removing stems and pits, the fruit is packed in sealed cans with a premium quality sugar syrup.
Variety: Napoleon.
Origin: Provence / Rhone Valley.
Production period: early June to early July.
Syrup: this is a mixture of food quality water and premium quality sugars. The syrup completely covers the fruit.

• Concentration: light syrup. That is, between 14° and 17° refractometric on opening, at least one month after production. (A difference of 1° is tolerated on the upper and lower limits).
• Colour: pale pink, normal sediment.
Fruit: these are whole fruits as they are described in the Definition paragraph.
• Number: 18 fruits (+ or -5) for 100 g drained net.
• Colour: red-pink.
• Colouring: Erythrosine (E 127).

• Pit tolerance: 5 for 100 fruits.
This is a mean not a maximum tolerance.
• Consistency: firm.
Ingredients: pitted bigarreaux cherries, water, sugar, food colouring E 127, acidifying agent: citric acid (E330).
Internal pressure: between -50 and -200 mb.
pH: between 3.5 and 3.8.
Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 297.3/70.1 Fat: 0.45 g Saturated: 0.08 g Carbohydrate: 16.5 g Sugars: 13.94 g Protein: < 0.63 g Sodium: 0.003 g

PITTED BLACK CHERRIES IN SYRUP

5/1	4250	4250	2210	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545112000
3/1	2650	2650	1375	470x315x160	6	18	300	50	10	5	175	900	4	3443543112002
4/4	850	850	440	315x211x241	12	12	864	72	6	12	158	864	4	3443544412002

Definition: these preserves are prepared with fresh, ripe, and sound fruits that have been washed and trimmed. All defective fruits are eliminated. After removing stems and pits, the fruit is packed in sealed cans with a premium quality sugar syrup.
Varieties: late varieties from Provence and the Rhone Valley.
Origin: Provence / Rhone Valley.
Production period: July.
Syrup: this is a mixture of food quality water and premium quality sugars. The syrup completely covers the fruit.

• Concentration: normal. That is, between 17° and 20° refractometric on opening, at least one month after production. (A difference of 1° is tolerated on the upper and lower limits).
• Colour: dark red tending toward black.
Fruit: these are whole fruits as they are described in the Definition paragraph.
• Number: 18 fruits (+ or -5) for 100 g drained net.
• Colour: dark red tending toward black..

• Pit tolerance: 5 for 100 fruits.
This is a mean not a maximum tolerance.
• Consistency: firm.
Ingredients: pitted black cherries, water, sugar, food colouring E 151, acidifying agent: citric acid (E330).
Internal pressure: between -50 and -200 mb.
pH: between 3.5 and 3.8.
Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 325/76.5 Fat: <0.10 g Saturated: 0 g Carbohydrate: 18.5 g Sugars: 16.1 g Protein: 0.63 g Sodium: 0.008 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.

APRICOTS

APRICOT COMPOTE FROM PROVENCE WITH CHUNKS

	FORMAT	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 BOX120 (h. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE
PACKING / PALETTISATION	5/1	4100	4250	-	470x315x238	6	28,8	180	30	6	5	160	864	4	3443545120005

Definition: the chunky compote is the product obtained with the edible parts of the apricot divided into halves or pieces but not strained and pasteurised with no covering liquid, with added sugar, with an index measured by refractometer at 20°C from minimum 24° up to 26°.
Variety: Polonais (= orangé de Provence), Bergeron, Rouge de Roussillon.
Origin: Provence / Rhone Valley.

Production period: 15 July - 10 August.
Product appearance: irregular pieces of yellow-orange apricots in a thick juice of the same colour, odour characteristic of the apricot. Flavour also characteristic of apricots from Provence. Fairly thick consistency.

Ingredients: apricots, sugar
Internal pressure: between -200 and -400 mb.
pH: between 3.2 and 4.
Refractometric dry residue: between 24° and 26°.
Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 403.5/95 Fat: 0.18 g Saturated: 0 g Carbohydrate: 22.7 g Sugars: 18.2 g Protein: 0.69 g Sodium: 0.022 g

STRAINED APRICOT COMPOTE FROM PROVENCE

	5/1	4100	4250	-	470x315x238	6	28,8	180	30	6	5	160	864	4	3443545121002

Definition: the strained compote is the product obtained with the strained edible parts of the apricot and sugar, with no significant concentration, presenting an homogeneous texture, and total solids, measured by refractometer at 20°C, from minimum 24° up to 26°.
Variety: Polonais (= orangé de Provence), Bergeron, Rouge de Roussillon.
Origin: Provence / Rhône valley.

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: apricots, sugar.

Internal pressure: between -200 and -400 mb.
pH: 3.2 to 4.
Refractometric dry residue: from 24° to 26°.
Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 403.5/95 Fat: 0.18 g Saturated: 0 g Carbohydrate: 22.7 g Sugars: 18.2 g Protein: 0.69 g Sodium: 0.022 g

APRICOT PUREE FROM PROVENCE

Refer to the Data Sheet "fruit intended for processing"

APRICOT "EXTRA" JAM FROM PROVENCE

	5/1	4100	5000	-	470x315x238	6	32,5	180	30	6	5	160	975	5	3443545122009
	4/4	850	1000	-	315x211x241	12	13	864	72	6	12	158	936	5	3443544422001

Definition: this is a mixture of sugar and fresh apricot pulp cooked to the appropriate gelled consistency. "Extra" means that the quantity of fresh fruit used in our jam is a minimum of 450 g per 1000 g of finished product, that is, 45%. These jams are prepared with fresh, ripe, and sound fruits that have been washed and trimmed. All defective fruits are eliminated. They are pitted and cooked with premium quality sugar.
Variety: Polonais de Côteaux exclusively, otherwise known as "Orangé de Provence".

Origin: Provence / Rhone Valley.
Production period: 15 July - 10 August.
Product appearance: yellow-orange jam, light to a little darker, gelled, heterogeneous, containing irregular sized pieces of fruit. Flavour and aroma characteristic of the apricot from Provence.

Ingredients: apricots, sugar
Internal pressure: between -300 and -500 mb.
pH: approximately 3.6.
Refractometric dry residue: 60°.
Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 983/232 Fat: < 0.25 g Saturated: 0.01 g Carbohydrate: 56.6 g Sugars: 53.4 g Protein: 0.3g Sodium: 0.039 g

APRICOT PULP FROM PROVENCE

Refer to the Data Sheet "fruit intended for processing"

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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WILLIAMS PEARS

WILLIAMS PEAR HALVES IN SYRUP

FORMAT	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 BOX120 (h. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE
5/1	4250	4250	2295	470x315x249	6	28,8	180	30	6	5	165	864	4	CONVENTIONAL 3443545151009 ORGANIC 3443545151108
3/1	2650	2650	1430	470x315x160	6	18	300	50	10	5	175	900	4	3443543151001
4/4	850	850	455	315x211x241	12	12	864	72	6	12	158	864	4	3443544451001

Definition: these preserves are prepared from fresh, ripe and sound fruits that have been trimmed, cleaned, and, as is standard practice, deprived of all the parts that are not used: skins, seeds, stems, eyes, etc. They are cut in half, then packed in sealed receptacles with a premium quality sugar syrup.
Variety: Williams.
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 sugars. The syrup completely covers the fruit.
• Concentration: normal. That is, between 17 and 20° refractometric on opening, at least one month after production. (A difference of 1° is tolerated on the upper and lower limits).
• Colour: light yellow, sometimes slight sediment.

Fruit: these are practically identical halves obtained by dividing the fruit along its longitudinal axis.
• Size: 65 / 70: 35 halves + or - 3 in 5/1
26 halves + or - 2 in 3/1
• Size: 60 / 65 : 45 halves + or - 3 in 5/1
28 halves + or - 2 in 3/1
9 to 10 halves in 4/4
• 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.
Internal pressure: between -50 and -150 mb.
pH: between 3.8 and 4.1.
Stability: pasteurised product.
Allergens: none.

Nutrient value/100 g: Energy KJ/Kcal: 350.6/82.6 Fat: 0.29 g Saturated: 0 g Carbohydrate: 20 g Sugars: 16.2 g Protein: <0.3 g Sodium: 0.017 g

5/1 format also exists in ORGANIC

WHOLE PEARS WITH STEMS – IN SYRUP – IN VANILLA SYRUP – IN CARAMEL SYRUP – IN WINE

5/1	4250	4200	2125	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545155007 ORGANIC 3443545155700
in vanilla syrup 3/1	2650	2650	1200	470x315x160	6	18	300	50	10	5	175	900	4	3443543155108
in caramel syrup 3/1	2650	2650	1200	470x315x160	6	18	300	50	10	5	175	900	4	3443543155207
in wine 3/1	2650	2650	1200	470x315x160	6	18	300	50	10	5	175	900	4	3443543155306

Definition: these preserves are prepared using fresh, ripe, and sound fruits that have been peeled, trimmed, and cleaned. The pears are whole with stems intact and cored. The prepared fruits are packed in sealed receptacles with one of our 4 different syrups.
Variety: Williams.
Origin: Rhone Valley / Provence / Alps.
Production period: From 15/9 to 31/10.
Syrup: 4 different recipes are available:
• **sugar syrup** mixture of food quality water and premium quality sugar. • Concentration: normal, that is, between 17° and 20° Brix on opening at least 1 month after production (a difference of 1° being tolerated on the upper and lower limits).
• Colour: light yellow, sometimes slight sediment.
• **vanilla syrup:** mixture of food quality water, premium quality sugar, and natural vanilla (Tahiti, India, Madagascar).
• Concentration: approximately 27°/28° Brix on opening at least 1 month after production. • Colour: gold, speckled with black vanilla seeds, sometimes slight sediment.
• **caramel syrup:** mixture of food quality water, Organic caramel, and premium quality sugar.
• Concentration: approximately 28°/30° Brix on opening at least 1 month after production.
• Colour: brown tending toward russet, sometimes slight sediment.
• **wine syrup:** mixture of Côtes du Ventoux AOC wine, premium quality syrup, and cinnamon.
• Concentration: approximately 27°/28° Brix on opening at least 1 month after production. • Colour: dark red.
Fruit:
• Appearance: these are whole cored fruits.
• Size: regular 60/65 • Consistency: soft and smooth
• Colour: ivory for pears in syrup; gold for vanilla pears; russet for caramel pears; burgundy for pears in wine.
• Number: 5/1 can = 20 fruits + or - 2; 3/1 can: 13 fruits + or - 2.
Flavour: Straightforward and characteristic flavour of the Williams pear combined, depending on the recipe, with the flavours of vanilla, caramel, or wine cooked with cinnamon.
Ingredients for conventional: Pears in syrup: pears, water, sugar, acidifying agent: citric acid (E330).
• **Pears in vanilla syrup:** pears, water, sugar, natural vanilla (1 to 2%) (Tahiti, India, Madagascar), fruit pectin, acidifying agent: citric acid (E330). • **Pears in caramel syrup:** pears, water, Organic caramel (14 to 15%), sugar, fruit pectin, acidifying agent: citric acid (E330), natural vanilla with seeds (traces). • **Pears in wine:** pears, AOC Côtes du Ventoux wine (31 to 37%), sugar, fruit pectin, cinnamon (contains **sulfites**).
Ingredients for Organic: Pears in syrup: pears*, water, sugar*, acidifying agent: citric acid (E330).
*Ingredients from organic origin.
pH: Pears in sugar syrup, between 3.8 and 4.1. Pears in vanilla syrup, caramel syrup, in wine 3.5 +or-0.2.
Stability: pasteurised product.
Allergens: none, except for pears in wine: sulphites.

Nutrient value/100 g:
Pears in syrup Energy KJ/Kcal: 350.6/82.6 Fat: 0.29 g Saturated: 0 g Carbohydrate: 20 g Sugars: 16.2 g Protein: <0.3 g Sodium: 0.017 g
Pears in vanilla syrup Energy KJ/Kcal: 487.9/114.8 Fat: <0.1 g Saturated: 0 g Carbohydrate: 28.7 g Sugars: 27.3 g Protein: <0.63 g Sodium: 0.013 g
Pears in caramel syrup Energy KJ/Kcal: 554.2/130.4 Fat: <0.1 g Saturated: 0 g Carbohydrate: 32.6 g Sugars: 26.9 g Protein: <0.63 g Sodium: 0.011 g
Pears in wine Energy KJ/Kcal: 506.4/119.2 Fat: <0.1 g Saturated: 0 g Carbohydrate: 29.8 g Sugars: 27.7 g Protein: < 0.63 g Sodium: 0.011 g

5/1 format also exists in ORGANIC

STRAINED PEAR COMPOTE

5/1	4100	4250	-	470x315x238	6	28,8	180	30	6	5	160	864	4	3443545154000

Definition: this is the product obtained with the strained edible parts of the pear and sugar, with no significant concentration, presenting an homogeneous texture, and total solids, measured by refractometer at 20°C, of 24° minimum.
Variety: Williams.
Origin: Rhone Valley / Provence / Alps.

Production period: approximately 20 September to late October
Product appearance: fairly thick puree, homogeneous smooth texture, light beige, flavour and odour characteristic of the Williams pear.
Ingredients: pears, sugar, acidifying agent: ascorbic acid (E300).
Internal pressure: between -100 and -200 mb.
pH: from 4 to 4.2.
Refractometric dry residue: 24° / 25°.
Stability: pasteurised product.
Allergens: none.

Nutrient value/100 g: Energy KJ/Kcal: 454.9/107.1 Fat: 0.17 g Saturated: 0 g Carbohydrate: 26 g Sugars: 20.7 g Protein: 0.38 g Sodium: 0.017 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, irradiated products, and nanomaterials.

imprimerie@sodimprim.com