

CANDIED FRUITS WITH SYRUP

"PIEMONTE" AMARENATA CHERRIES**INGREDIENTS**

Cherries, glucose-fructose syrup, sugar, coloring agent: enocyanin; natural flavour. May contain traces of nuts.
Possible fruit kernel presence.

PRODUCTION CHARACTERISTICS

Fruit cooking and candying with sugar syrup.
Manual selection, packaging and pasteurization of the product.
There aren't any addiction to the product of preservatives.

ORGANOLEPTIC PROPERTIES

Characteristic taste and odour.

TEXTURE

Characteristic of candied fruit.

CHEMICAL ANALYSIS

aW	0,74 +/-0,03	
brix	74 +/-2	Bx
pH	3,5 +/-0,3	
acidity	0,2 +/-0,1	%

MICROBIOLOGICAL ANALYSIS

TMC - total microbial count	< 2000	CFU/g
osmophilic yeasts	absence	CFU/g
mesophilic anaerobic spore	< 100	CFU/g
sulphite reducing clostridia	absence	CFU/g

AVERAGE NUTRITIONAL VALUES PER 100 g

Energy	1251	kJ
Energy	295	kcal
Protein	0	g
Carbohydrate	73	g
of which sugars	60	g
Fat	0	g
of which saturates	0	g
Salt	0,03	g

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"PIEMONTE" AMARENATA CHERRIES**LIST OF ALLERGENS AS PER REGULATION (EU) NO. 1169/2011 - ANNEX II**

	Presence on the final product	Possibility of the unintended presence (cross contamination)
Cereals containing gluten and products thereof (I)	NO	NO
Crustaceans and shellfish-based products	NO	NO
Molluscs and molluscs-based products	NO	NO
Eggs and eggs-based products	NO	NO
Fish and fish-based products	NO	NO
Peanuts and peanut-based products	NO	NO
Soy and soy-based products	NO	NO
Milk and dairy products (lactose included)	NO	NO
Nuts and their by-products	YES	NO
Mustard and mustard-based products	NO	NO
Sesame seeds and sesame seeds-based products	NO	NO
Sulphites in concentrations equal or above 10 mg/kg	NO	NO
Celery and celery-based products	NO	NO
Lupin and lupin-based products	NO	NO

(I) Used also wheat glucose syrup free from labelling as specified in Regulation (EU) No. 1169/2011 - Annex II

Gluten-free product**ADDITIONAL DECLARATIONS**

The product is free from organic and inorganic physical contaminants. The product doesn't contain genetically modified organism and it isn't subjected to manipulation or processes which include their use. The product isn't treated with ionizing radiations. The product is in accordance with the legal limits for heavy metals and mycotoxins.

MINIMUM DURABILITY DATE

Three years from the production date. Look at the instructions on the packages.

STORAGE CONDITIONS

Keep the package closed in a dry and cool place.

CONSERVATION AFTER OPENING

Refrigerate after opening (+32°F/+43°F) - (0°C/+6°C)

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"PIEMONTE" AMARENATA CHERRIES**PACKAGING INFORMATION**

Packaging	Easy open tin
Net weight	1050 g
Drained weight	600 g
Gross weight	1140 g
Sales unit	6 pcs x 1,05 kg
Cardboard boxe sizes (cm)	12 x 20 x 30
Cases per layer	12 cases
Layers per pallet	9
Pallet (EPAL)	108 cases
Pallet sizes (cm)	125 x 80 x 120
BarCode Product	8013999020272
BarCode Sales Unit	8013999101551
Combined Nomenclature Code	20086050

CERTIFICATION

OHSAS 18001:2007
UNI EN ISO 9001:2015
UNI EN ISO 14001:2015

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*Azienda Agrimontana S.p.A. operates under HACCP system by guaranteeing products hygiene safety during the whole production cycle and the processing conformity to the Reg. EU 852/2004.
The product is manufactured according to the current European Regulations.*