

## FOR PROFESSIONAL USE

## BITTER ORANGES MARMALADE WITH PEEL

## INGREDIENTS

Oranges, cane sugar, orange peel in strips (2,7%), gelling agent: pectin; acidifying agent: citric acid. Prepared with 70g of fruit per 100g. Total sugar content 60g per 100g.

## PRODUCTION CHARACTERISTICS

Fruit cooking and ingredients mixing. Concentration of the product at low temperature. Packaging under heat and pasteurization of the product. There aren't any addition to the product of preservatives, flavourings, colourings and antioxidants.

## ORGANOLEPTIC PROPERTIES

Characteristic taste and odour.

## TEXTURE

Creamy with orange peel.

## CHEMICAL ANALYSIS

aW	0,86 +/-0,03	
brix	60 +/-2	Bx
pH	3,6 +/-0,3	
acidity	0,6 +/-0,3	%

## PHYSICAL ANALYSIS

flow lenght	min.3/max.9	cm/30''
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## MICROBIOLOGICAL ANALYSIS

TMC - total microbial count	< 1000	CFU/g
osmophilic yeasts	absence	CFU/g
moulds	< 100	CFU/g
enterobacteria	< 10	CFU/g
mesophilic anaerobic spore	< 100	CFU/g
yeasts	< 100	CFU/g
sulphite reducing clostridia	absence	CFU/g

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## 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	NO	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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## PACKAGING INFORMATION

Packaging	Easy open tin
Net weight	1000 g
Gross weight	1090 g
Sales unit	6 pcs x 1 kg
Cardboard boxe sizes (cm)	12 x 20 x 30
Cardboard boxe sizes (cm)	14 x 22 x 31
Cases per layer	12 cases
Layers per pallet	8
Layers per pallet	9
Pallet (EPAL)	108 cases
Pallet (EPAL)	96 cases
Pallet sizes (cm)	125 x 80 x 120
Pallet sizes (cm)	127 x 80 x 120
BarCode Product	8013999036242
BarCode Sales Unit	8013999102602
Combined Nomenclature Code	20079110

## CERTIFICATION

OHSAS 18001:2007  
UNI EN ISO 9001:2015  
UNI EN ISO 14001:2015  
euK (KASHER)  
Hallal

*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.*