

DRAINED CANDIED FRUITS

ORANGE PEEL PASTE

INGREDIENTS

Orange peel, glucose-fructose syrup, sugar.

PRODUCTION CHARACTERISTICS

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

ORGANOLEPTIC PROPERTIES

Characteristic taste and odour.

TEXTURE

Paste.

ADDITIONAL INFORMATION

Vacuum sealed bag. A few minutes before using, we recommend to open the bag and mix the product.
Exclusive Agrimontana product protected by patent.
For professional use.

CHEMICAL ANALYSIS

aW	0,74 +/-0,03	
brix	74 +/- 2	Bx
pH	3,8 +/-0,2	
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	1275	kJ
Energy	300	kcal
Protein	0	g
Carbohydrate	73	g
of which sugars	60	g
Fat	0	g
of which saturates	0	g
Salt	0	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

Two 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	Tray in vacuum sealed bag
Net weight	3000 g
Gross weight	3140 g
Sales unit	2 pcs x 3 kg
Cardboard box sizes (cm)	14 x 27 x 34
Cases per layer	9 cases
Layers per pallet	9
Pallet (EPAL)	81 cases
Pallet sizes (cm)	140 x 80 x 120
BarCode Product	8013999022283
BarCode Sales Unit	8013999102039
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.