



## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>26130</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>		
<b>NAME</b>	<b>AMARENATA</b>				
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>					
<b>NAME OF FOOD</b>	Pre-candied cherries in syrup for the decoration and garnishing of gelato and pastry products.				
<b>DOSAGE FOR USE</b>	As desired				
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils and close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.				
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Cherries (50%), glucose syrup, sugar, sour black cherry juice (1, 23%), acidifier: citric acid, grape juice, flavourings, colours: anthocyanins, caramel (E150a), preservative: <b>sulphur dioxide</b> (as residual).				
<b>COLOUR OF PRODUCT</b>	Red				
<b>CHEMICAL-PHYSICAL CHARACTERISTICS</b>		<b>NUTRITION FACTS (average values)</b>			
		<b>Per 100 g of product</b>		<b>Per 100 g of gelato:</b>	
<b>FAT</b>	0 %	<b>ENERGY</b>	<b>KJ</b> 1139	0	0,0
<b>pH</b>	2,2		<b>kcal</b> 276	0	0,0
		<b>FAT</b>	<b>g</b> 0	0	0,0
		<b>of which saturates</b>	<b>g</b> 0	0	0,0
		<b>CARBOHYDRATE</b>	<b>g</b> 67	0	0,0
		<b>of which sugars</b>	<b>g</b> 60	0	0,0
		<b>PROTEIN</b>	<b>g</b> 0	0	0,00
		<b>SALT</b>	<b>g</b> 0	0	0,00
<b>MICROBIOLOGICAL CHARACTERISTICS</b>					
<b>TOTAL BACTERIAL LOAD</b>	< 100 cfu/g				
<b>MOULDS</b>	< 100 cfu/g				
<b>YEASTS</b>	< 100 cfu/g				
<b>TOTAL COLIFORMS</b>	Absent in 0, 1g				
<b>STAPHYLOCOCCUS AUREUS</b>	< 100 cfu/g				
<b>SALMONELLA</b>	Absent in 25 g				
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>					
<b>TYPE OF PACKAGING</b>	2,750 Kg tin; 6 per box.				
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging				
<b>SAMPLE</b>	200 g				

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