

**Product Denomination:** 205 Amarena Cherries Toschi Fruit and Syrup.

**Product Description:** Product obtained from whole cherries collected at the right ripeness grade, washed, picked the cherries off, pitted and then worked, candied and aromatized through adequate technological processes.

**Area of use:** decoration and garnishing in ice-cream preparation and confectionery.

**Ingredients:** black cherries, sugar, water, glucose syrup, black cherry juice, coloring: anthocyanins, acidifier: citric acid, flavourings.

**Quality:** 18/20 caliber whole black cherries in syrup.

#### Organoleptic characteristics

Color: dark brown, uniform, in violet syrup.

Taste / Smell: characteristic, sweetish with a delicate scent

**Recommended dosage:** at will on the ice-cream or cake

#### Chemical-physical characteristics

pH (on the shake): 2,5 +/- 0,5

Acidity in citric acid (on the shake): 0,75 +/- 0,3 %

Refractometric Residue (°Bx): 68 +/- 2

#### Method

pH-meter

Titration

Refractometer of Abbe

#### Microbiological properties

Total Coliforms: less than 10 UFC/g

Lieviti: less than 10 UFC/g

Staphylococcus: less than 10 UFC/g

Salmonella: absent in 25g

Listeria Monocytogenes: absent in 25g

#### Nutrition facts – average on 100g of product (1169/2011/UE regulation)

Energy Value 1195 kJ / 281 kcal

Carbohydrates 69,9 g

Of which sugars 45,3 g

Fats 0,0 g

Of which saturated 0,0g

Protein 0,2 g

Salt 0,0 g

**GMO ( EEC Regulations 1829/2003 & 1830/2003):** the ingredients used (primary or secondary) do not derive and do not contain any genetically modified organisms.

**Allergens (All. III bis directives 2000/13/EC, 2003/89/EC e 2007/68/EC, Reg 1169/2011/UE):** Allergens are not present.

**Additives:** Flavors in compliance with the EC regulation n. 1334/2008 of the European Parliament and of the Council, 16 December 2008. Colorants in compliance with the EC regulation n. 1333/2008 of the European parliament and of the Council, 16 December 2008, about food additives.

**Packaging:** 5,6 kg can in tinplate. Material for foodstuff in compliance with the Ministerial Decree 21/03/73 and following amendments D.D.M.M. 18/06/1979, 2/12/80 and 2/06/82.

**Fruit/Syrup Ratio:** Drained fruit 2,8 Kg / syrup 2,8 Kg.

**Label Indications:** for professional use only. Not for direct sale.

**DMD (Date of minimum durability) and storage conditions:** 5 years from production date if preserved in its original, closed packaging, away from heat sources in a cool, dry and clean place. After opening the can should be used up, or stored in a cool place (5° - 10°C). Handle with clean and dry tools.