

Product Denomination: Amarenada Toschi Fruit and Syrup.

Product Description: Pre-candied cherries in syrup. 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 the ice-cream preparation and confectionery. Only for professional use.

Ingredients: cherries, sugar, water, glucose syrup, colourings: anthocyanins, flavourings, acidifier: citric acid.

Organoleptic characteristics

Aspect: 20/22 caliber whole cherries in syrup

Color: dark brown, uniform, in violet syrup.

Taste /Smell: characteristic, sweetish with a delicate scent.

Recommended Dosage: at will on the ice-cream or cakes.

Chemical-physical characteristics

pH (on the shake): 2,6 +/- 0,5

Acidity in citric acid (on the shake): 0,6 +/- 0,3 %

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

Method

pH-meter

Titration

Refractometer of Abbe

Microbiological properties

Total Coliforms: less than 10 UFC/g

Yeasts: less than 10 UFC/g

Molds: 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

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 (Ann. III bis directives 2000/13/EC, 2003/89/EC and 2007/68/EC): It could contain a sulphur dioxide residue less than 10 mg/Kg.

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 tinfoil. Material for foodstuff in compliance with the European Regulations n. 1935/2004 , with Ministerial Decree 21/03/73 and following amendments.

Fruit/Syrup Ratio: drained fruit 3,3 kg / syrup 2,3 kg.

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. Before use check the DMD on the packaging. The DMD stated refers to sealed and properly preserved packaging. Work with clean and dry tools. After opening the can should be used up, or stored in a cool place (5° - 10°C).