

FABBRICA BOSCHETTI <small>CONSERVE DAL 1891</small>	MODULO	Rev. 02 del 17/02/2025
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TECHNICAL DATA SHEET OF FINISHED PRODUCT "MARRONATA" - Tin 3,3 kg for GERMANY Article code: S#8114PT		

General specifications

Product Definition:	Preparation of chestnuts.
Advice for using:	This product may be used by adults and children without any restrictions. Being a product rich in simple sugar and fruit is indicated for breakfast. This is no suitable people who have high blood glucose levels. The product can also be used for the preparation of desserts.
Advice for preparation:	Ready to use.
Format:	Tin of 3,3 kg
Ingredients:	Chestnut (50%), sugar, glucose-fructose syrup, cocoa, flavour.
Shelf-life:	36 months at a temperature not more than 25°C.
Storage Conditions:	Store in a cool, dry place away from heat sources. After opening, store in the fridge and use within 15 days.

Certifications:

Company is certified ISO 9001:2015, IFS and applies self-control as Reg. 852/04 according to the HACCP criteria.

Nutritional declaration, average value for 100g of product:

	100g of product
Energy (kJ)	1046
Energy (kcal)	247
Fats (g)	1,2
Of which saturated (g)	0,2
Carbohydrate (g)	56
Of which sugars (g)	38
Fiber (g)	3,7
Protein (g)	1,2
Salt (g)	<0,01

Chemical and Physical Characteristics:

Fruits:	50g per 100g
Refractometric residue (°Brix a 20°C):	60 ± 3°Brix
Preservatives:	Absent.
Favours:	Comply with current legislation.
Colouring:	Absent.
Residues of Pesticides:	Comply with current legislation.
GMO Statement:	GMO free.
Allergens:	Allergen free, REG. 1169/2011.

Microbiological Characteristics:

Total Plate Count:	<500 UFC/g
Moulds and yeasts:	<100 UFC/g

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Organoleptic Characteristics:

Colour: Typical of cooked chestnut.
Smell: Typical of chestnut with a note of vanilla flavour.
Flavour: Sweet, fruity, with a characteristic note of cooked chestnut.
Appearance/Consistency: Product with pasty structure.

Packaging:

Palletization:

Element	GTIN	Palletization	Net Weight kg	Gross Weight kg	Dimensions in mm		
					Lenght	Width	Height
CU	-		3,300	3,543	155,00	155,00	151,50
SU	8 004725 107176	3 CU	9,90	10,700	155,00	465,00	151,50
Layer		11 SU = 33 CU					
Pallet		5 Layers = 55 SU = 165 CU	544,50	608,50	1200	800	908

Country of production: ITALY

Interpretation of production's Batch: ex. L10049:

-) First two digits: the last two digits of the production year (2010)
-) Last three digits: sequence number of the day of the production year (049 day of 2010 = 18/02/2010)

The information provided on this data sheet must be considered confidential to a professional use only and may not be copied or transferred to others without the consent of *Boschetti Alimentare S.p.A.*

DATA: 17/02/2025

WRITTEN BY R&D: Camilla Rostello

BOSCHETTI ALIMENTARE S.p.A.
 CONFETTURE MOSTARDE CONSERVE ALIMENTARI
 Via Fontanelle, 11
 37050 ALBARO DI RONCO ALL'ADIGE (VR)
 P. IVA: 03158380232 - C.F.: 02085280242