

	<h1>MODULO</h1>		Rev.00 
	<h2>Mod.04/Sez.7.3</h2>	Pag.1 di 1	
THECNICAL SHEET FINISHED GOOD MARRONATA Tin 3.3 kg per GERMANY Article code: S#8114PT			

General specifications

Product Definition::

Advice for using :

Marronata.

This product may be used by adults and children without any restrictions. Being a product rich in simple sugar and fruit is particular suitable for breakfast. This is no suitable for people suffering from diabetes and people who have high blood glucose levels.

Usage mode:

Ready to use.

Format:

tin 3.300 g

Ingredients:

Chestnuts, sugar, glucose-fructose syrup, cocoa, vanilla flavour

Shelfe life:

36 mounth from the date o production at a temperature not upper than

25°C.

Storage Conditions:

Store in a cool, dry place away from heat sources. After opening store in refrigerator.

Technological Production

Chestnuts are stemed-cooked, powderedand aftermixed with sugar, cocoa and vanilla flavour, in particoular “boule” Tins are filling enclosed with lids of tinplate, pastorized, stamped and packed..

The company is ISO 9001:2008 and apply self control as EC Reg 852/04 according to the criteria of HACCP.

Chemical and Fisical Characteristics

Fruits:

60%.

Residual refractometric (*Brix a 20°C):

60±3°Brix.

Preservatives:

None

Aromas:

None

Dyes:

None

Residues of Pesticides:

Comply with current legislation.

GMO Statement:

GMO FREE .

Allergens:

There is no substance(see art. III bis della Dirett. 2000/13/CE, and modified by Dirett. 2006/142/CE.).

Microbiological

Total Microbic:

<500 UFC/1g.

Moulds and yeasts :

<100 UFC/1g.

Nutritional informations :

	100g of product
Energy kcal	kcal 244
Energy kj	kj 1031.
Proteins g :	1,5g.
Carb. g :	55g.
Whose sugar g	40
Fats g :	0.8g.
Whose saturate g	0.2g
Fiber g	5.8g
Salt g	0.02

Organoleptic features:

	MODULO		Rev.00 
	Mod.04/Sez.7.3	Pag.1 di 1	
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Colour: Typical of chestnut coke and cocoa.
Smell: typical of chestnut with a note of vanilla flavour.
Flavour: Sweet, fruity, with a characteristic note of ripe and coked chestnut.
Appearance: Product gelled, velvety structure

Packaging:
Package: Tin 155,0 X 151,5 2650cc with a tinplate lid
Unit of Sale: Tray with 3 tins for each closed with a plastic film
Pallett: Pallet EPAL, 55 cardboard, 11cardboards per 5 layers
Ean code : Tin 8004725007605, 8004725107176 cardboard
Interpretation of Batch
I.e. L13049: -) First two digits :the last two digits of the production year (2013)
-) last tree digits :sequence number of the day of the production year (049 day of 2013= 18/02/2013)

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DATA: 01/09/2013

REDATTO DA: Morandi Rebecca

APPROVATO DA: Italo Romani