


## 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 INTENDED FOR WORKSHOPS AND INDUSTRIES ONLY. DIRECT SALE TO THE PUBLIC IS NOT ALLOWED.</b>						
<b>NAME OF PRODUCT</b>	Pre-candied cherries in syrup for decoration and garnishment 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%), acidifier: citric acid, grapes juice, flavourings, colours: anthocyanins, caramel (E150a), preservative: <b>sulphur dioxide</b> (as residual).					
<b>COLOUR OF PRODUCT</b>	Red					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
FATS	0 %	<b>ENERGY</b>	KJ	1139	0	0
pH	2,2		kcal	276	0	0
		<b>FATS</b>	g	0	0	0
		of which saturated fatty acids	g	0	0	0
		<b>CARBOHYDRATES</b>	g	67	0	0
		of which sugars	g	60	0	0
		<b>PROTEINS</b>	g	0	0	0
		<b>SALT</b>	g	0	0	0
MICROBIOLOGICAL CHARACTERISTICS						
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g					
<b>MOULDS</b>	< 100 cfu/g					
<b>YEASTS</b>	< 100 cfu/g					
<b>ENTEROBACTERIA</b>	< 100 cfu/g					
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 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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