



Angelo Anaclerio

Operanti sul territorio internazionale

ALMONDS

DRIED FRUITS

PRESERVED ALIMENTARY

Via San G.ppe Marello, 19
70129 Ceglie, BARI - Italy
Tel. +39 080 5653262 / 080 5672307
Fax +39 080 5008133
e-mail info@anaclerio.it
<http://www.anaclerio.it>



TECHNICAL SHEET *

Product	SOUR CHERRY WITH PULP AND PIECES (70% FRUIT- 30% SYRUP)	Product distributed by	Anaclerio Angelo s.r.l. Italy
Ingredients:			
<ul style="list-style-type: none"> • Whole Italian sour cherry • Sour cherry syrup • Glucose – fructose (from wheat) syrup; Sugar • Aroma • Sour cherry juice • Colorant: E163 • Food acid: E330 • PRESERVATIVE: E220 (AS RESIDUE) 			
PHYSICO-CHEMICAL PROPERTIES		<p style="text-align: center;">NUTRITIONAL VALUE (Content in 100 g. of product)</p> <ul style="list-style-type: none"> • Energy Value: 278 kcal / 1181 KJ • Carbohydrates: 68.5 gr As sugars: 58.5 gr • Fat: < 0.1 gr As saturates: 0.0 gr • Protein: 0.1 gr • Food fibre: 0.5 gr • Sodium: 0.05 mg 	
ORGANOLEPTIC CHARACTERISTICS:			
MICROBIOLOGICAL CHARACTERISTICS:			
<ul style="list-style-type: none"> • Brix: 72 ° +/- 1 • Humidity: 20 % • PH: 3.80 < 4 • SO2: < 10 PPM 			
<ul style="list-style-type: none"> • Aspect: Rounded • Taste: Typical for sour cherry • Texture: Tender • Colour: Bordeaux • Size: 18/20 • Possible presence of stones: 3x1000 g. • Possible presence of stones parts: 7x1000 g. • Possible presence of deformed sour cherry: < 5% 			
<ul style="list-style-type: none"> • Total bacterial count: 100 UFC/GR • Yeasts and moulds: < 100 UFC/GR • Total coliforms: < 10UFC/GR • Escherichia Coli: Absent • Sulphate-reducing clostridium: Absent 			
DECLARATION:			
<ul style="list-style-type: none"> • Product doesn't contain allergens according to directive 2000/13/CE and to directive 2003/89/CE • Product doesn't contain OGM according to directives 1829/2003 CE and 1830/2003 CE • THE PRODUCTION PROCESS TAKE PLACE ACCORDING TO HACCP LEGISLATION, PROVIDED FOR IN CE REGULATIONS 852/2004 AND CE 178/2000 (traceability of products) 			
USE: Sweet food			
PACKAGING :			
<ul style="list-style-type: none"> • CARTONS WITH N. 4 5 kg.TINS (Directive 19/2007/CE and Regulation 1895/2005/CE ART. 3E 4) closed with adhesive tape. • Labelling: Company name, product name , Ingredients, net weight Kg., expiry date, batch, barcode. 			
STORAGE CONDITION: Keep away from sources of heat and/or light. Temperature: +15°C / +18° C. Closed tin		Shelf - life: 36 month from the date on the packaging	

* Document written according to technical sheets of our providers.