

APRICOT JAM

SALE DENOMINATION

Apricot puree pastefor baking and filling

INGREDIENTS

Glucose-fructose syrup, apricot puree (35%), sugar, thickners: E440 pectine, E450 sodium pyrophosphate, E401 sodium alginate; acidity regulator: E330 citric acid, E333 calcium citrate; preservative: E202 potassium sorbate; colour: E160c paprika extract; flavouring.

MINIMUM SHELF LIFE

24 months

PRODUCT DESCRIPTION

It does not contain pieces of fruit. Colour, taste and odour aretypical of apricot.

DOSAGE AND DIRECTIONS FOR USE

Spreadable and perfect for filling before and after baking.

PACKAGING

Plastic bucket - contenent in weight 12,5 kg

Plastic bucket - contenent in weight 25 kg

STORAGE CONDITIONS

Store in a cool and dry place at a temperature away for heat sources and direct sun light. Buckets should be stored without any dicrect contatct with the floor, away from chemical or malodours products.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

TYPE without pieces of fruit

FRUIT USED 35g in 100g of finished product

TOTAL VIABLE COUNT <500 UFC/g

YEASTS absent

MOULDS absent

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE 260 kcal 1107 kjoule

CARBOHYDRATES g 64,0

of which sugar g 53,0

FATS g 0,05

of which saturated fat g 0,0

PROTEINS g 0,3

SALT g 0,3

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FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

SANITARY FITNESS

Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs

THE PRODUCT IS FIT FOR HUMAN CONSUMPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

ALLERGENES

Regulation CE 1169/2011 and subsequent amendments and integrations

THE PRODUCT DOES NOT CONTAIN ANY ALLERGEN.

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integrations

THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

GMO

Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 and subsequent amendments

THE PRODUCT DOES NOT CONTAIN OR DERIVES FROM GMO.

IONIZING RADIATIONS

Directive 1999/2/CE and Directive 1999/3/CE and subsequent amendments

THE PRODUCT IS NOT TREATED WITH IONIZING RADIATION.

CONTACT WITH FOOD

Regulation CE 1935/2004 and subsequent amendments and integrations

UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

BUSINESS CERTIFICATIONS OF LAPED

The environmental management system is certified ISO 14001:2015

The quality management system is certified ISO 9001:2015