

IDAV spa

INDUSTRIA DOLCIARIA ALIMENTARE VESUVIANA
CONFETTI - CANDITI - CONFETTURE PER PASTICCERIA



TECHNICAL SPECIFICATION
PRODUCT: GLACED RED CHERRIES

DESCRIPTION: Product obtained through a system of candied "slow", using Sgambati cherries, pitted and calibrated, hard paste without stains and imperfections. Candying is performed with the use of glucose syrup and sugar. The product may contain kernels or pit fragments..

INGREDIENTS:

Cherries (49%); Glucose-fructose syrup; sucrose; Acidity regulator: citric acid E330; Concentrate of fruit and vegetables; Preservative: **SULFUR DIOXIDE E220** (as residue) .

PHYSICAL CHARACTERISTICS:

Foreign bodies: Every effort is made to aim to absence
Syrup residue (quantity of syrup leachate after dripping for 24 hours): max 5%

ANALYSIS:

Optical refractometric residue (at 20 ° C):	75 +/- 3 ° Bx
pH (at 20 ° C):	3.5 to 4.5
Sulphur dioxide as a residue:	<100 ppm
Residues of Pesticides:	Within the limits of the law
Acidity (as citric acid monohydrate):	0.01 to 0.20%
Aw (water free):	0.72 +/- 0.02

MICROBIOLOGICAL FEATURES:

Upload Total cfu / g max	3000
Yeasts and Moulds cfu / g max	300
Coliforms cfu / g	absent
Salmonella in 25g	absent

CHARACTERISTICS:

Color:	red bright
Odor:	Characteristic of the fruit, without strange odor
Taste:	sweet and clean with no aftertaste bitter, acid, fermented
Appearance:	cherries appear translucent, grain-free with a smooth surface
Consistency:	turgid

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OPERATIONAL CHARACTERISTICS:

This product is intended for industrial / professional. It is used as a decoration and / or as an ingredient in desserts, ice cream, baked goods and leavened.

The product is GMO Free, Gluten Free, Allergen: Sulphites.

PACKING:

Box of 5 Kg, 10 Kg Packaging primary MDPE plastic bag.

STORAGE CONDITIONS:

Storage temperature: Environment

Storage: in cool and dry plac

Date of minimum durability (T.M.C.): 12 months

Valori nutrizionali in 100g										
Valore energetico		Grassi	Grassi Saturi	Proteine	Sale	Carboidrati	Carboidrati di cui Zuccheri	Fibre alimentari	Contenuto in acqua	Ceneri
kcal	kJ	g	g	g	g	g	g	g	g	g
298	1.267	<LQ	<LQ	<LQ	0,12	74,5	63	2,05	23,1	0,31

Metalli in 100g											
Na	Fe	Ca	As	Cd	P	Mg	Hg	Pb	K	Cu	Zn
mg	mg	mg	mg/Kg	mg/Kg	mg	mg	mg/Kg	mg/Kg	mg	mg/Kg	mg/Kg
46,8	0,655	73,8	0,011	<LQ	17,5	5,46	0,011	0,083	10,6	3,05	1,25

EMISSIONE	CUSTOMER	CODICE	Il Responsabile Analisi Chimiche - ICCQ Dott. Pasquale Coppola
09/12/2020	Nordic		