



Ambachtsstraat 1-5 B2400 Mol

Tel. algemeen: +32 14 34 70 70 | info@cookandbake.be

www.cookandbake.be

**TECHNICAL SPECIFICATION**  
**PRODUCT: CUBES FRUIT SALAD CANDIED**  
**Macedoine de fruits Confits 6x6**

**DESCRIPTION:** Product of "Origin Italian", obtained through a system of candied accordance with good industrial technique, using cubes of fruit peel, healthy and mature without spots and imperfections. Candying is performed with the use of glucose syrup and sugar.

**BREAKDOWN:** (in descending order)

Ingredients	Percentage	Category	Origin of the raw material	Geographical origin
Orange cubes	19 %	Fruit	<i>Citrus aurantium L.</i>	Italy
Melon Cubes Red	10 %	Fruit	<i>Citrullus lanatus</i>	Italy/Turkey
Melon Cubes Green	10 %	Fruit	<i>Citrullus lanatus</i>	Italy/Turkey
Melon Cubes White	10 %	Fruit	<i>Citrullus lanatus</i>	Italy/Turkey
Glucose-Fructose	39 %	Sugar	Wheat/Corn	Italy
Sucrose	11 %	Sugar	Beet	Italy /France
Juice De Fruit Concentre	0,5%	Fruit/Vegetable		UE
Acid Citric E330	0.3%	Acidity Regulator	Wheat/Corn	Austria/Belgium
E150b	0,197 %	Coloured	Caramel	Italy
E133	0,002%	Coloured	Blue Brillant	Italy
Sulphur Dioxide	0,001%	Preservative	Sulfur	Italy
Total	100 %			

**PHYSICAL CHARACTERISTICS:**

Dimensions (mm): 6 x 6  
Foreign bodies: Every effort is made to tend to the absence  
Syrup residue (leachate amount of syrup after draining for 24 hours): max 7%

**ANALYSIS:**

Optical refractometric residue (at 20 ° C): 75 +/- 2 ° Bx  
pH (at 20 ° C): 3.5 +/- 0.5  
Sulphur Dioxide <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+/- 0.03

**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: bright  
Odor: Characteristic of the fruit, without strange odor  
Taste: sweet and clean with no aftertaste bitter, acid, fermented  
Appearance: The fruit translucent, devoid of graininess with smooth surface  
Consistency: turgid

**ALLERGEN DECLARATION:**

<b>ALLERGENES SUBSTANCES</b> (In agreement with Annex IIIa of Directive 2003/89/EC)	<b>Presence of the allergen</b>	<b>Presence in the origin source</b>	<b>Absence</b>	<b>possible</b>
Cereals containing gluten (that is wheat, rye, barley, oats, spelt, kamut) and by-product to you			•	
Crustaceans and products made up of crustaceans			•	
Eggs and products made up of eggs			•	
Fish and products made up of fish			•	
Peanuts and products made up of peanuts				•
Soya and products made up of soya			•	
Milk and products made up of milk (comprised the lactose)			•	
Fruit to shell that is common almonds, nuts, walnuts, nuts of acagiù, pecan nuts, nuts of Brasil, pistachio, nuts of the Queensland and by-product to you				•
Celery and products made up of celery			•	
Mustard and products made up of mustard			•	
Lupin and products made up of lupin			•	
Shellfish and products made up of shellfish			•	
Sesame seeds and products made up of sesame				•
Sulphur dioxide and solfites in expressed advanced concentrations to 10 mg/Kg or 10 mg/l like SO <sub>2</sub>	•			

**Declaration of conformity 'Genetically Modified Organisms (GMO FREE)**  
**(Reg. 1829/2003 - 1830/2003 - 65/2004 to 641/2004)**

In reference to the rules in force relating to genetically modified foods, the statements of our suppliers, and the analyzes carried out on the basis of the information we possession, we inform you that the products supplied do not contain, are not made up and are not produced from GMOs. Please also be advised that it is not our intention to implement a policy aimed the use of GMOs or ingredients produced from GMOs. We will keep you updated on any changes in this "status".

**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.**

**PACKING:**

Small plastic pail.

**STORAGE CONDITIONS:**

Storage temperature: Environment

Storage: in cool and dry place

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

<b>Valori nutrizionali in 100g</b>										
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
290	1.234	<LQ	<LQ	<LQ	0,288	72,6	54,43	4,18	22,7	0,49

<b>Metalli in 100g</b>											
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
115	10,4	76	<LQ	<LQ	7,17	5,77	<LQ	0,053	8,74	0,642	0,952