



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2023

Totale page : 2

Edition n° : 1

Review n° : 18

Product Denomination

Product Code

WHOLE AMARENA-CHERRIES IN SYRUP

PF000177

Product description : Cherries are produced from mature cherries which have been processed in sucrose/glucose syrup under hygienic condition and free from extraneous matter.

Composition: Cherries (47%), Sugar, Glucose-Fructose Syrup, Amarena Juice (16%), Colours: Carmine, Anthocyanes, Acidity regulator: Citric Acid, Flavours, Preservatives: Sulphure Dioxide (as residue).

Declaration of Conformity : The product and packaging material are conformed to the Italian legislation and the Reg.of European legislation

Organoleptical Characteristics

Taste	: Typical of Sour Cherries
Consistence	: Hard
Colour	: Red/violet
Smell	: Characteristics
Aspect	: Whole glacè Amarena-cherries in syrup

ASPECT

(See foto) →



Chemical – Physical Characteristics

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	70	68	72	°Bx	Ref.at 20°C	
Acidity (Citric Acid)	1,00	0,80	1,20	%	ISO-750	
pH	2,85	2,50	3,20	H ⁺	ISO-1842	
Dice Size / Dimension		20	22	mm		max 8 % out std
SO ₂ (residual)	at packing	20	50	mg/kg	ISO-5522	

Defect

Attribute	Target	Min	Max	UOM	Methods	Notes
Broken,Damaged,Blemished			2	%		
Cherry Pits			0,001	%		
Cherry Pits fragments			0,0002	%		
Cherry Stalks			0,0002	%		
Cherry Stalks Fragments			0,0001	%		
Ferrous body	absent					Metal detector
Foreign body	absent					

The values are representative of the lot / batch production. The samples for the controls are taken according to the method of internal sampling.

Bacteriological Characteristics

m	M	c	n	UOM	Methods	Notes
Total Viable Count	1.000	3	3	(cfu/g)	ISO-4833	
Coliforms	10	3	3	(cfu/g)	ISO-4832	
Osmophilic Moulds	10	3	3	(cfu/g)	ISO-7954	
Osmophilic Yeast	10	3	3	(cfu/g)	ISO-7954	

Microbiological definition:

m : Level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

M : The upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

c : Maximum allowable number of result between m and M.

n : Number of sample units chosen separately and independently.



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GMO/GLUTEN

Produced without the use of Genetically Modified Organisms - GMO free.
The product does not contain gluten.

ALLERGENS

Ingredient	Present in the Product
Cereals containing gluten and product thereof	NO
Crustaceans and product thereof	NO
Eggs and product thereof	NO
Fish and product thereof	NO
Peanuts and product thereof	NO
Soybeans and product thereof	NO
Milk and product thereof (including lactose)	NO
Nuts and product thereof	NO
Celery and product thereof	NO
Mustard and product thereof	NO
Sesame and product thereof	NO
Sulphur and product thereof	YES (as residue)
Lupins and product thereof	NO
Molluscs and product thereof	NO

Legenda : **YES = Present** (origin indication) NO = ABSENT

Nutritional Information	UOM	Middle values for 100 g of product (obtained by calculating)
Energy Value	Kcal	278
	KJ	1181
Fat	%	< 0,1
of which is saturated fat	%	0,0
Protein (N x 6.25)	%	0,1
Carbohydrates	%	68,5
of which is sugar	%	58,5
Fiber	%	0,5
Salt	%	0,10

PACKAGING

Primary pack	: Tins
Secondary pack	: Cartons containing tins
Net weight	: CRT 20Kg (4TINx5Kg)
Cartons for layer	: 6
Number of layers	: 6
Pallet type	: 800x1200 mm

The label, present on the Primary pack, contains legal wordings in accordance with regulations.

Transport : At ambient storage temperature

Certification : Goods will have Certificate with the following analysis:
in accordance with internal plan as per the customer

Maintenance and Shelf Life : The product, in the original packaging, preserved in a fresh and dry storage (10-25°C) , will remain unchanged from the original characteristics for 36 months from the date of production. If the original packaging is opened, the characteristics will remain unchanged for 90 days, if all the hygienic requirements are respected. Storage conditions: Cool, dry storage, free from foreign odours and infestation.

Formality and Limits of Use : See table section "ALLERGENS"

The quality system of NAPPi 1911 conforms to the requirements of BRC and IFS.

The company has an internal chemical-physical and bacteriological laboratory. Utilizes external laboratories certificates as well.

The company operates under H.A.C.C.P.

A sampling plan provides for the internal analysis drawn from raw materials, semi-manufactured and finished product.

The analytical methods used are in accordance with the current legislation.

18	14/11/2023	New format	
Review N°	From	Cause	Authorization QAM