



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2024

Totale page : 2

Edition n° : 1

Review n° : 19

Product Denomination

**WHOLE AMARENA-CHERRIES hard kind**

Product Code

**PF000179**

**Product description:** Cherries preserved in saline solution with sulphur dioxide, then stoned, de-stoned and graded. Before candying, they are washed and then candied, by osmosis, with a sugary syrup.

**Ingredients:** Cherries 52%, Sugar, Glucose-Fructose Syrup, Amarena Juice, Colours: Anthocyanins, Carmine, Acidifier: Citric Acid, Flavours, Preservative: **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 )	0,80	0,50	1,00	%	ISO-750	
pH		3,00	2,80	3,30	H <sup>+</sup>	ISO-1842	
Dice Size / Dimension			22	24	mm		max 8 % out std
SO <sub>2</sub> (residual)	at packing			50	mg/kg	ISO-5522	

Defect	Attribute	Target	Min	Max	UOM	Methods	Notes
Broken,Damaged,Blemished				2	%		
Cherry Pits				0,005	%		
Cherry Pits fragments				0,0001	%		
Cherry Stalks				0,0002	%		
Cherry Stalks Fragments				0,0001	%		
Ferrous body		absent					Metal detector
Foreign body		absent					

Bacteriological Characteristics	MAX	UOM	Methods	Notes
Total Viable Count	1.000	(cfu/g)	ISO-4833	
Coliforms	10	(cfu/g)	ISO-4832	
Osmophilic Moulds	10	(cfu/g)	ISO-7954	
Osmophilic Yeast	10	(cfu/g)	ISO-7954	

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<b>GMO</b> Produced without the use of Genetically Modified Organisms - GMO free.				
<b>ALLERGENS</b>				
<small>Ingredient</small>	<small>Present in the Product</small>			
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	<b>YES (as residue)</b>			
Lupins and product thereof	NO			
Molluscs and product thereof	NO			
<small>Legenda : YES = Present ( origin indication)      NO = ABSENT</small>				
<b>Nutritional Information</b>	<b>UOM</b>	<b>Middle values for 100 g of product (obtained by calculating)</b>		
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		
<b>PACKAGING</b>				
Primary pack	:	Tins		
Secondary pack	:	Cartons containing tins		
Net weight	:	CRT 20Kg (4TINx5Kg)		
Drained weight	:	3 Kg		
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.				
<b>Transport :</b>	At ambient storage temperature			
<b>Certification :</b>	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer			
<b>Maintenance and Shelf Life :</b>	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.			
<b>Formality and Limits of Use :</b>	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.				
19	22/03/2024	New format		
<b>Review N°</b>	<b>From</b>	<b>Cause</b>	<b>Authorization QAM</b>	