



TECHNICAL CARD

module identification : MR-03-01-F

Data of issue : 02-01-2024

Totale page : 2

Edition n° : 1

Review n° : 19

Product Denomination

**WHOLE GLACE AMARENA CHERRIES**

Product Code

**PF000165**

**Product description:** The mature cherries are preserved in a saline solution. After, they are processed in sucrose/glucose syrup under hygienic conditions and free from extraneous matter.

**Ingredients:** Cherries 52%, Sugar, Glucose-fructose syrup, Sour Cherry juice, Colour: Anthocyanins, Acidity regulator: Citric acid, Preservative: **Sulphur Dioxide** (as residue), Flavourings.

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

**Organoleptical Characteristics**

Taste	: Typcal of glazed cherries
Consistence	: Hard
Colour	: Dark Red violet colour
Smell	: Characteristic of cherries
Aspect	: Halves Glace cherries

ASPECT

(See foto)



**Chemical – Physical Characteristics**


Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	76	74	78	°Bx	ISO-2173	
pH	3,55	3,30	3,80	H <sup>+</sup>	ISO-1842	
Citric Acid	0,16	0,12	0,20	ppm	ISO-750	
Dice Size / Dimension		20	22	mm		20-22 max 8% out std
SO <sub>2</sub> (residual)			100	ppm SO2	ISO-5522	
Residual syrup			5	%	MAC01/006	at packing

**Defect**

Attribute	Target	Min	Max	UOM	Methods	Notes
Broken,Damaged,Imperfect			2,00	% w/w		
Cherry Pits			0,005	% w/w		
Cherry Pits fragments			0,002	% w/w		
Cherry Stalks			0,0002	% w/w		
Cherry Stalks Fragments			0,001	% w/w		
Ferrous body	absent					Metal detector
Foreign body	absent					

**Bacteriological Characteristics**

Attribute	MAX	UOM	Methods	Notes
Total Viable Count	1.000	(cfu/g)	ISO-4833	
Coliforms	10	(cfu/g)	ISO-4832	
Osmophilic Moulds	100	(cfu/g)	ISO-7954	
Osmophilic Yeast	100	(cfu/g)	ISO-7954	

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<b>GMO</b> The absence of ingredients is certified gotten by Organisms Genetically Modified.
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<b>ALLERGENS</b>	
Ingredient	Presence/absence
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 (residual's process)</b>
Lupins and product thereof	NO
Molluscs and product thereof	NO

Legenda : **YES = Present** ( origin )      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 saturated	%	0,0
Protein( N x 6,25 )	%	0,1
Carbohydrates	%	68,5
of which sugars	%	58,5
Fiber	%	0,5
Salt	%	0,05

**PACKAGING**

Primary pack	: Plastic bag for food use
Secondary pack	: Closed cardboard box with adhesive tape.
Net weight	: 5 kg
Cartons for layer	: 12
Number of layers	: 12
Pallet type	: 800 x 1200 mm (144 cartons)

On the label, present on the Primary pack, the legal wordings will be brought and how much other agreement with the client

<b>Transport :</b>	At ambient storage temperature
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<b>Certification :</b>	Goods will have Certificate with the following analysis: in according with interna plan
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<b>Maintinance and Durability :</b>	The product, in the original packaging, preserved in a cool and dry store (10-25°C) , keep unchanged the real characteristics for 24 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 90 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation.
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<b>Formality and Limits of Use :</b>	See table section "ALLERGENS"
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The quality system of NAPPI 1911 conforms to the requirements BRC and IFS.

The company have an internal chemical-physical and bacteriological laboratory.Use also external laboratories certificates .

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

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

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

19	22/03/2024	New format	
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>