

Art. 47531  
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**TECHNICAL SPECIFICATION**  
**PRODUCT: CANDIED RED HALF CHERRIES**  
*(Bigarreaux Rouge Demis Confits)*

**DESCRIPTION:** Product obtained through a system of candied "slow", employing cherries stalked, pitted and calibrated, hard paste with no stains and imperfections. Candying is performed with the use of glucose syrup and sugar. They are cut in half by means of special cutters. The product may contain stones or fragments of stone.

**INGREDIENTS:**

Cherries 49%, Glucose-fructose Syrup (Wheat/Corn), Sugar, Citric Acid E330, Preservative: Potassium Sorbate E202, Coloured with: E127 erythrosine, **SULFUR DIOXIDE E220 (as residual)**.

**PHYSICAL CHARACTERISTICS:**

Size: 20-22mm  
Foreign bodies: Every effort is made to tend to the absence

**ANALYSIS:**

Optical refractometric residue (at 20 ° C):	75 +/- 3 ° Bx
pH (at 20 ° C):	3,5 ± 0.5
Sulphur dioxide as a residue:	<100ppm
Potassium Sorbate:	<1000 ppm
Residues of Pesticides:	Within the limits of the law
Acidity (as citric acid monohydrate):	0.01 to 0,3 %
Aw (water free):	0.69 +/- 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:	Red
Odor:	Characteristic of the fruit, without strange odor
Taste:	sweet and clean with no aftertaste bitter, acid, fermented
Appearance:	The Cherries occur oval, translucent, devoid of graininess with smooth surface
Consistency:	turgid

**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 possess, 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, Gluten Free, Allergen: Sulphites.**

**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>
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>	•		

**PACKING:**

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

**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
302	1.283	<LQ	<LQ	<LQ	0,12	74,5	63	2,05	23,1	0,31

fats, of which saturated, proteine , salt ,carbohydrates of which sugar ,fibres , moisture ,ash

<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
46,8	0,655	73,8	0,011	<LQ	17,5	5,46	0,011	0,083	10,6	3,05	1,25