

**Code:** 01030401 MIRROR AMARENA 3  
**State:** Approved by RAQ on 16/01/2019

## Product description

amarena cherry jelly ready for use, particularly suitable for glazing pastry products. It keeps its extremely shining aspect also at -20°C.

## Sales name

semi-finished pastry product for decoration.

## Ingredients

glucose-fructose syrup, sugar, water, amarena cherry puree (3%), gelling agent: pectin (E440), modified starch, acidity regulators: citric acid (E330) - sodium citrates (E331), stabilizer: calcium chloride (E509), colours: black carrot extract - E120 - E150a, flavouring, preservative: potassium sorbate (E202).

The product may contain MILK

## Microbiological standards

aerobic plate count (1) \_\_\_\_\_ 10000 CFU/g max.  
yeasts (2) \_\_\_\_\_ 50 CFU/g max.  
molds (2) \_\_\_\_\_ 50 CFU/g max.  
coliforms (3) \_\_\_\_\_ none detected/g

- (1) ISO 4833:91  
(2) ISO 7954:87  
(3) ISO 4832:91

## Storage & shelf-life

at least 15 months in original package in cool storage (20°C max).

## Packaging

3 kg (net) plastic pails.

## Directions to use

take the necessary quantity of MIRROR AMARENA from the packaging, warm it up in the microwaves oven or in bain-marie at 45-50°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with MIRROR AMARENA using a spatula and vibrate them lightly. MIRROR AMARENA can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.

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## Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

1. Energy \_\_\_\_\_ 256 kcal  
1083 kJ  
2. Protein (N\*6.25) \_\_\_\_\_ 0.02 g  
3. Carbohydrate \_\_\_\_\_ 63.6 g  
of which sugars \_\_\_\_\_ 63.1 g  
4. Fat \_\_\_\_\_ 0 g  
cholesterol \_\_\_\_\_ 0 mg  
5. Food fibre \_\_\_\_\_ 0.22 g  
6. Salt \_\_\_\_\_ 0 g

## Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_  
Soybeans and products thereof: \_\_\_\_\_  
Milk and products thereof (including lactose) \_\_\_\_\_ CC  
Nuts and products thereof \_\_\_\_\_  
Celery and product thereof \_\_\_\_\_  
Mustard and products thereof \_\_\_\_\_  
Sesame seeds and products thereof \_\_\_\_\_  
Sulphur dioxide and sulphites at conc. of more  
than 10 mg/kg \_\_\_\_\_  
Lupin and products thereof \_\_\_\_\_  
Molluscs and products thereof \_\_\_\_\_

Key: X = present; (ingredient which contains it)  
CC = the presence due to cross contamination cannot be excluded.

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## Statements

### GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

### HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

### Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

### Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

### Traceability

Product traceability is made according to Regulation (EC) 178/2002.