

Product Denomination: 213 Amarena Debris.

Product Description: Pre-candied cherries in syrup. Product obtained from whole cherries collected at the right ripeness grade, washed, picked the cherries off, pitted and then worked, candied and aromatized through adequate technological processes.

Area of use: for decoration and garnishing in confectionery and ice-cream preparation.

Ingredients: black cherries, sugar, glucose syrup, black cherry juice, colourings: anthocyanins, acidifier: citric acid, flavourings.

Quality: Different calibers whole black cherries and pieces of black cherries in syrup.

Organoleptic characteristics

Color: dark brown, uniform, in violet syrup.

Taste / Smell: characteristic, sweetish with a delicate scent

Recommended dosage: at will on the ice-cream or cake

Chemical- physical characteristics

		Method
pH (on the shake):	2,5 +/- 0,5	pH-meter
Acidity in citric acid (on the shake):	0,8 +/- 0,3 %	Titration
Refractometric residue (°Bx):	68 +/- 2	Refractometer of Abbe

Microbiological properties

Total Coliforms: less than 10 UFC/g

Lieviti: less than 10 UFC/g

Staphylococcus: less than 10 UFC/g

Salmonella: absent in 25g

Listeria Monocytogenes: absent in 25g

Nutrition facts – average on 100g of product (1169/2011/UE regulation)

Energetic Value 1195 kJ/ 281 Kcal

Carbohydrates 69,9 g

Of which sugars 45,3 g

Fats 0,0g

Of which saturated 0,0g

Protein: 0,2 g

Salt: 0,0 g

GMO (EEC Regulations 1829/2003 & 1830/2003): the ingredients used (primary or secondary) do not derive and do not contain any genetically modified organisms.

Allergeni (Ann. III bis directives 2000/13/EC, 2003/89/EC and 2007/68/EC): Allergens are not present.

Additives: Flavors in compliance with the EC regulation n. 1334/2008 of the European Parliament and of the Council, 16 December 2008. Colorants in compliance with the EC regulation n. 1333/2008 of the European parliament and of the Council, 16 December 2008, about food additives.

Packaging: 2,75 kg can in tinplate. Material for foodstuff in compliance with the EC Regulations n. 1935/2004, the Ministerial Decree 21/03/73 and following amendments.

Fruit/Syrup Ratio: drained fruit 1375 g / syrup 1375 g

Label indications: for professional use only, not for direct sale.

DMD (Date of minimum durability) and storage conditions: 5 years from production date if preserved in its original, closed packaging, away from heat sources in a cool, dry and clean place. Before use check the DMD on the packaging. The DMD stated refers to sealed and properly preserved packaging. Work with clean and dry tools. After opening the can should be used up, or stored in a cool place (5° - 10°C).

Handle with clean and dry tools.