



TECHNICAL SPECIFICATIONS:

NAME: DELIPASTE PEACH EU - tins 1,500 kg
Internal Code: f.9225777.5758850.0227138

Net weight: 1,500 kg

INGREDIENTS:

sugar
peach pulp
citric acid
natural flavourings
stabilizer E440

Suggestions for use: use 70-100 g of DELIPASTE per litre of mix (9-13 oz per gallon).

GLUTEN FREE

CHEMICAL PHYSICAL SPECIFICATIONS:

Refractometric dry matter, °Bx: 68

Humidity, %: -

Acidity (as monohydrated citric acid, %): 4.5

Energetic value, kJ/100g: 1124 (264 kcal/100g)

Carbohydrates, %: 63

of which sugars, %: 63

Fats, %: <1

Saturated fat, %: 0

Proteins, %: <1

Salt, %: 0,01

Dietary fiber, %: 1

Alcoholic degree, %: -

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count (CFU): 100/g max

Yeasts and Moulds (CFU): abs/0,1g

Coliforms (CFU): abs/0,1g

Salmonella (CFU): abs/25g

Shelf life: 36 months

Storage: room temperature

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SHELF LIFE:

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