

IDAV spa

INDUSTRIA DOLCIARIA ALIMENTARE VESUVIANA

CONFETTI - CANDITI - CONFETTURE PER PASTICCERIA



TECHNICAL SPECIFICATION PRODUCT: CUBES ORANGE CANDIED (Orange Confites 3x3)

DESCRIPTION: Product of "Origin Italian", obtained through a system of candied accordance with good industrial technique, using cubes of orange peel, healthy and mature without spots and imperfections. Candying is performed with the use of glucose syrup and sugar.

BREAKDOWN: (in descending order)

Orange cubes 49%, Glucose-Fructose Syrup (from wheat/corn), sucrose, acidity regulator: citric acid E330;
Preservative: **Sulphur Dioxide E220 (as residue).**

PHYSICAL CHARACTERISTICS:

Dimensions (mm):	3 x 3
Foreign bodies:	Every effort is made to tend to the absence
Syrup residue (leachate amount of syrup after draining for 24 hours):	max 7%

ANALYSIS:

Optical refractometric residue (at 20 ° C):	75 +/- 3 ° Bx
pH (at 20 ° C):	3.5 +/- 0.5
Sulphur Dioxide	<100 ppm
Residues of Pesticides:	Within the limits of the law
Acidity (as citric acid monohydrate):	0.01 to 0.20%
Aw (water free):	0.72 +/- 0.3

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:	bright
Odor:	Characteristic of the fruit, without strange odor
Taste:	sweet and clean with no aftertaste bitter, acid, fermented
Appearance:	The orange translucent, devoid of graininess with smooth surface
Consistency:	turgid

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, The Allergens Sulphites.

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 possession, 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".

IDAV spa

INDUSTRIA DOLCIARIA ALIMENTARE VESUVIANA

CONFETTI - CANDITI - CONFETTURE PER PASTICCERIA



ALLERGEN DECLARATION:

ALLERGENES SUBSTANCES (In agreement with Annex IIIa of Directive 2003/89/EC)	Presence of the allergen	Presence in the origin source	Absence
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 ₂	•		

PACKING:

Box of 5 Kg, 10 Kg, 20 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

Valori nutrizionali in 100g										
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
284	1.027	<LQ	<LQ	<LQ	0,36	71	62,03	5,98	22,4	0,65
		fats, of which saturated,	protein	, salt		,carbohydrates	of which sugar,	fibres	, moisture	,ash

Metalli in 100g											
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
143	1,37	163	<LQ	<LQ	2,47	13,4	<LQ	0,052	10,4	0,801	0,862

DATE	CUSTOMER	CODE PRODUCT	
17/07/2018	Markelbach & Corne	1519	