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Name: PINEAPPLE SUNSHINE SQUEEZE PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE NAME OF FOOD Non-alcoholic fruit preparation for professional use. For the preparation of smoothies, cocktails, long drinks, frappe, granite. Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight . ADVICE After opening the bottle we recommend consuming the product preferably within 1 month. INGREDIENTS & ALLERGENS (according to Reg. (EU)) sugar, frozen pineapple puree 23,1%, pineapple juice from concentrate 16,9%, dextrose, glucose syrup, flavourings, acid (drint caid), thickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. COLOUR OF PRODUCT yellow CHEMICAL-PHYSICAL NUTRITION FACTS (average values) ph 3 +/- 0.2 ENERGY KJ 1.046 Solubility 3 +/- 0.2 ENERGY Kal 246 FAT g 0,00 0F WHICH SATURATES g 0,00 OF WHICH SATURATES g 0,00 0,00 0F WHICH SATURATES g 0,00 MICROBIOLOGICAL CHARACTERISTICS TOTAL BACTERIAL LOAD 4.5000 dru/g 0.00 0F WHICH SATURATES g 0,00 NULDS < 100 clu/g		e Company 🛛 🖗		0, 7 2 - 47 832 S. Clemente (KIN) Italy 2060406	www.mec3.com	THO FOR A BETTER WORLD	
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Shelf life 18 months if kept in original undamaged packaging	Type of Packagi	ng	1,3 kợ	g bottle; 6 per box.			
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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

