

SPECIFICATION SHEET



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

Product type	CONF
Code	04075160C
Name	PASSATA ORO UNICA AMARENA
Weight (In Kg)	7.000
Type of Packaging	Bucket from 6,5 kg; 2 for carton.
Code EAN 13 - gtin	8057294000485 / 18057294000482

• PRODUCT SPECIFICATION

Name of food	Semifinished product for bakery and pastry. Fruit content: 50%.
Dosage	at user's leissue.

INGREDIENTS & ALLERGENS
(according to Reg. (EU)
1169/2011)

sour cherry juice from concentrate (30%), glucose syrup, amarena cherries puree (20%), sugar, dextrose, thickeners (pectin, sodium alginate, tricalcium citrate), colour (anthocyanins), acidity regulator (citric acid, tartaric acid, sodium citrate), flavourings, preservative (potassium sorbate).

MAY CONTAIN: SOYBEANS, MILK, EGG, TREE NUTS

Colour of product	Dark red
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. For cakes and fillings before and after baking.
Storage conditions	Store away from heat sources and keep out of direct sunlight.
Shelf life	36 months in intact original packaging

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• NUTRITION FACTS

NUTRITION FACTS (average values) per 100 g of prodotto	U.M.	Value
Energy	(kJ/kcal/100g)	1182/278
FAT	(g)	0
OF WHICH SATURATES	(g)	0
CARBOHYDRATE	(g)	68
OF WHICH SUGARS	(g)	54
PROTEIN	(g)	0
SALT	(g)	0.22

• MICROBIOLOGICAL CHARACTERISTICS

Parameter	Value
Total bacterial count	< 5.000 cfu/g
Moulds	< 100 cfu/g
Yeasts	< 100 cfu/g
Enterobacteriaceae	< 100 cfu/g
Staphylococcus aureus	< 20 cfu/g
Salmonella	ABSENT IN 25 g
Listeria monocytogenes	ABSENT

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• Allegern statements

Allergen	Present as ingredient	Present as contaminant
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof		
Milk and products thereof (including lactose)		Present
Eggs and products thereof		Present
Soybeans and products thereof		Present
Peanuts and products thereof		
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		walnuts, pistachio nuts
Celery and products thereof		
Mustard and products thereof		
Sesame seeds and products thereof		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers		
Crustaceans and products thereof		
Fish and products thereof		
Lupin and products thereof		
Molluscs and products thereof		

• Packaging

Environmental labelling	Weight per piece produced
BOX / CARTON - PAP 20 - PAPER	0.221 kg
COVER / LID - PP 5 - PLASTIC	0.055 kg
BUCKET / PAIL - PP 5 - PLASTIC	0.292 kg

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FILM - 7 - PLASTIC

0.008 kg

• Statements

Over time, the product's sensory characteristics may undergo natural changes. The safety of the product does, though, remain guaranteed throughout its useful life.

HACCP statement

This product has been produced in compliance with Regulation (EC) no. 852/2004 on the hygiene of food products. In order to ensure compliance with the required legislation, every production process is periodically subject to review in accordance with the principles of the HACCP method.

Traceability

The product complies with Regulation (EC) no.178/2002 on the traceability of food products.

GMO statement

On the basis of the statements received from our suppliers of raw materials, the product does not contain and has not been derived from genetically modified organisms (GMOs), in compliance with Regulation (EC) no. 1829/2003 on genetically modified food and feed. As such, the product is not subject to the additional labelling requirements established by Regulation (EC) no. 1830/2003.

Contaminant statement

The product complies with Commission Regulation (EU) no. 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food, as well as with its subsequent amendments.

Ionizing radiation statement

On the basis of the statements provided by our suppliers, the product in question does not contain any ingredients that have been treated with ionising radiation. In addition, no ionising radiation treatment has been used on the product in any phase of the production process.

Pesticide statement

The product complies with Regulation (EC) no. 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

Food additive and flavouring statement

The product in question complies with Regulation (EC) no. 1333/2008, Regulation (EU) no. 231/2012, Regulation (EC) no. 1334/2008, and subsequent amendments, which establish the rules regarding the use of food additives, including colourings and flavourings.

Packaging material statement

The materials used in the packaging of this product comply with the following European and domestic regulations in effect on materials and articles intended to come into contact with food.

- Reg. (EC) no. 1935/2004
- Reg. (EC) no. 1895/2005 (ESBO/BADGE restriction)
- Reg. (EC) no. 2023/2006 (Good Manufacturing Practice – GMP)
- Reg. (EU) no. 10/2011, and subsequent amendments, including Reg. (EU) 2020/1245
- Reg. (EU) 2024/3190 on the use of Bisphenol A (BPA)
- Italian Ministerial Decree no. 21/03/1973 (hygiene regulations for packaging)
- Italian Presidential Decree no. 777/1982, and subsequent updates

Gluten-free statement

The product complies with the Commission Implementation Regulation (EU) no. 828/2014 of 30 July 2014, on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food. In reference to this regulation, the statement "gluten-free" may only be made where the food as sold to the final consumer contains no more than 20 mg/kg of gluten.

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