MARCOR ref. 1132 - 1133 Amarena cherries 14-16 and 20-22 in heavy syrup

PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F Data of issue : 02-01-2019 Total pages: 2 Edition n°: Review

Product Denomination

AMARENA CHERRIES IN HEAVY SYRUP tin 5 Kg

Product Code 101N4I0S12M20

Product description: Cherries are produced from mature cherries which have beeln processed in sucrose/glucose syrup under hygienic condition and free from extraneous matter.

Composition (ascending): Cherries, Sugar, Glucose-Fructose Syrup, Amarena Juice (16%), Colour: Anthocyanin, Acidifier: Citric Acid, Flavours, Preservative: Sulphure Dioxide (as residue)

O alantia Charactariat					1	1	
Organoleptic Characteristics aste : Typical of Amarena Cherries							
	: Typical of Amarena Cherries				ASPECT	100	
Consistency :	Hard.						
Colour :	: Characteristics.				(See photo) →	-	
Smell :							
Aspect :							
Chemical – Physica Characteristics	Attribute	Target	Min	Max	иом	Methods	Notes
Brix		70	68	73	°Bx	Ref.at 20°C	
Acidity	(Citric Acid)	0,95	0,70	1,20	%	ISO-750	
pH		2,85	2,50	3,20	H ⁺	ISO-1842	
Dice Size / Dimension			14	24	mm		14-16/16-1818-20 / 20-22 / 22-24 no mixed size
							max 8% out std
SO _{2 (} residual)	at packing			100	mg/kg	ISO-5522	
Defect	Attribute	Target	Min	Max	UOM	Methods	Notes
Broken,Damaged,Blemisched				2	%	1	i
Pits				0,001	%		
Pits fragments				0,0002	%		
Stalks	T			0,0002	%		
Stalks Fragments				0,0001	%		
Ferrous body		absent					Metal detector
Foreign body			l	l			
Foreign body		absent					
Foreign body							
		absent					
The values are representative of the	ne lot / batch production	absent	for the controls a	are taken accord	ling to the method of	nternal sampling	
The values are representative of the Bacteriological	ne lot / batch production	absent	for the controls a	are taken accord	ling to the method of i	nternal sampling	
The values are representative of the	1	absent n. The samples				1	
The values are representative of the Bacteriological Characteristics	1	absent n. The samples	С	n	иом	Methods	
The values are representative of the Bacteriological Characteristics Total Count	1	absent n. The samples M 1.000	c 3	n 3	UOM (cfu/g)	Methods ISO-4833	
The values are representative of the Bacteriological Characteristics Total Count Coliforms	1	absent n. The samples M 1.000 10	c 3 3	n 3 3	UOM (cfu/g) (cfu/g)	Methods ISO-4833 ISO-4832	
The values are representative of the Bacteriological Characteristics Total Count Coliforms Osmophilic Moulds	1	absent n. The samples M 1.000 10 100	3 3 3	n 3 3 3	UOM (cfu/g) (cfu/g) (cfu/g)	Methods ISO-4833 ISO-4832 ISO-7954	
The values are representative of the Bacteriological Characteristics Total Count Coliforms Osmophilic Moulds	1	absent n. The samples M 1.000 10 100	3 3 3	n 3 3 3	UOM (cfu/g) (cfu/g) (cfu/g)	Methods ISO-4833 ISO-4832 ISO-7954	
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Microbiological definition:

- m: Level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.
- M: The upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.
- с: Махітит allowable number of result between m and M.

 n: Number of sample units choose.
- : Number of sample units chosen separately and independently.



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AMARENA CHERRIES IN HEAVY SYRUP tin 5 Kg

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GMO/GLUTEN

Produced without the use of Genetically Modified Organisms - GMO free. The product does not contain gluten.

^		2	NS

Ingredient	Present in the Product		
Cereals containing gluten and product thereof	NO		
Crustaceans and product thereof	NO		
Eggs and product thereof	NO		
Fish and product thereof	NO		
Peanuts and product thereof	NO		
Soybeans and product thereof	NO		
Milk and product thereof (including lactose)	NO		
Nuts and product thereof	NO		
Celery and product thereof	NO		
Mustard and product thereof	NO		
Sesame and product thereof	NO		
Sulphur and product thereof	YES (as residue)		
Lupins and product thereof	NO		
Molluscs and product thereof	NO		

Legenda · YES = Present (origin) NO - ARSENT

I) NO - ABSENT	
UOM	Middle values for 100 g of product (obtained by calculating)
Kcal	278
KJ	1181
%	0,0
%	0,0
%	0,1
%	68,5
%	58,5
%	0,5
%	0,05
	WOM Kcal KJ % % % % % % %

PACKAGING

Metallic tin

Primary pack Secondary pack Cartons with inside 4 metallic tins

5,000 Kg Net weight (for jars) Drained weight (for jars) 3,000 Kg Cartons/trays per pallets : 30

Pallet type : Eur-epal 800/1200 mm

The label, present on the Primary pack, contains legal wordings in accordance with regulations.

At ambient storage temperature Transport:

Goods will have Certificate with the following analysis: Certification : in accordance with internal plan as per the customer

The product, in the original packaging, preserved in a fresh and dry storage (10-25°C), will remain unchanged

from the original characteristics for 36 months from the date of production. If the original packaging is opened, Maintinance and Shelf Life:

the characteristics will remain unchanged for 90 days, if all the hygienic requirements are respected. Storage

conditions: Cool, dry storage, free from foreign odours and infestation.

See table section "ALLERGENS" Formality and Limits of Use :

The quality system of F.IIi Nappi 2 conforms to the requirements of ISO 9001, BRC and IFS.

The company has an internal chemical-physical and bacteriological laboratory. Utilizes external laboratories certificates as well.

The company operates under H.A.C.C.P.

A sampling plan provides for the internal analysis drawn from raw materials, semi-manufactured and finished product.

The analytical methods used are in accordance with the current legislation.

13	02/01/2019	Updated Specification	
Review N°	From	Cause	Authorization RGQ