

Code: 01030275 **CONFETTURA EXTRA DI ALBICOCCHIE 6**
Product 11996728 CONFETTURA EXTRA DI ALBICOCCHIE SML
State: Approved by RAQ on 27/01/2019

Product description

oven resistant apricot extra jam.

Sales name

apricot extra jam.

used pulp: 45 grams for 100 grams.
total sugars: 60 grams for 100 grams.

Ingredients

apricot pulp (45%), sugar, glucose-fructose syrup, gelling agent: E440i, acidity regulators: E330.

Physical-chemical analysis

dry matter _____ 60 ± 1.5° Brix
pH _____ 3.7-3.9

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 25 CFU/g max.
molds (2) _____ 25 CFU/g max.
coliforms (3) _____ none detected/g
E.coli (4) _____ none detected/g
salmonella (5) _____ none detected/25 g

- (1) ISO 4833:91
(2) ISO 7954:87
(3) ISO 4832:91
(4) ISO 16649-2:01
(5) ISO 6579:93

Storage & shelf-life

at least one year in original package in cool storage (20° C max).

Once open, keep the package in the refrigerator.

Packaging

6 kg (net) plastic pails.

Directions to use

the soft structure of the product allows the direct use with pastry bags or mechanical proportioners. The jam must be not mixed before using as this has a negative effect on oven stability.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy _____ 232 kcal

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|----------------|--------------------|--|
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| | | |
|--------------------------|------|----|
| | 984 | kJ |
| 2. Protein (N*6.25)_____ | 0.3 | g |
| 3. Carbohydrate_____ | 57.2 | g |
| of which sugars_____ | 57.2 | g |
| 4. Fat_____ | 0.05 | g |
| of which saturated_____ | 0 | g |
| 5. Food fibre_____ | 0.6 | g |
| 6. Salt_____ | 0 | g |

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

| | |
|---|---|
| Cereals containing gluten and products thereof_____ | - |
| Crustaceans and products thereof_____ | - |
| Eggs and products thereof_____ | - |
| Fish and products thereof_____ | - |
| Peanuts and products thereof_____ | - |
| Soybeans and products thereof:_____ | - |
| Milk and products thereof (including lactose)_____ | - |
| Nuts and products thereof_____ | - |
| Celery and product thereof_____ | - |
| Mustard and products thereof_____ | - |
| Sesame seeds and products thereof_____ | - |
| Sulphur dioxide and sulphites at conc. of more than 10 mg/kg_____ | - |
| Lupin and products thereof_____ | - |
| Molluscs and products thereof_____ | - |

Key: - = absent; X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

StatementsGMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.

