

**SPECIFICATION AND NUTRITIONAL FACTS**

**DATE: 27/08/2024**

Product	<b>ORANGE CANDIED IN CUBES TARIC CODE: 2006 0038 81</b>	Produced and packed by:	<b>Canditi Crispo S.R.L Italy</b>
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<p><b>INGREDIENTS</b></p> <ul style="list-style-type: none"> <li>• 55% Italian orange peel in cubes (Produced by processing fresh fruit preserved in brine solution)</li> <li>• 25% Syrup of glucose – fructose</li> <li>• 19.998% Sugar</li> <li>• 0.001% Natural aroma</li> <li>• &lt; 0.001% Acidifier: E330</li> <li>• Preservative: <b>E220 (AS RESIDUE)</b></li> </ul>
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<p><b>CHEMICAL – PHYSICAL CHARACTERISTIC</b></p> <ul style="list-style-type: none"> <li>• Optical residue: 75 ° +/- 2° Bx</li> <li>• Activity water(aw): 0.8</li> <li>• Humidity: 16.95 %</li> <li>• pH: 3.80 +/- 0.2</li> <li>• <b>SO2: &lt; 10 PPM</b></li> <li>• <b>Syrup residue: 5% (approx.)</b></li> </ul>
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<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <ul style="list-style-type: none"> <li>• Aspect: Cubes</li> <li>• Taste: sweet orange</li> <li>• Color: Natural Orange (no add. Color)</li> <li>• Size: 6x6 mm_9x9mm_</li> </ul> <p><b>VISUAL INSPECTION</b></p> <ul style="list-style-type: none"> <li>• <b>Possible presence of stem, seeds and fragments: 3x1000 g</b></li> </ul>
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<b>MICROBIOLOGIC CHARACTERISTICS</b>	
Total Bacterial Weight: 230 UFC/G	Tolerance: 2000 UFC/G
Mould and Yeast: <100 UFC/G	Tolerance: 100 UFC/G
Coliform: < 10UFC/G	Tolerance: 10 UFC/G
Escherichia Coli: < 10UFC/G	Tolerance: 10 UFC/G
Sulphite Reducing: < 10UFC/G	Tolerance: 10 UFC/G
Salmonella: Absent	

<p><b>NUTRITION VALUE</b> FOR 100 GR. OF PRODUCT</p> <ul style="list-style-type: none"> <li>• Energetic Value: 329 kcal: 1375 KJ</li> <li>• Carbohydrate: 83.9g Referred sugar: 82.7 g</li> <li>• Fat: 0.20 g Referred saturated: 0.01 g</li> <li>• Protein: 0.20 g</li> <li>• Fiber: 1.00 g</li> <li>• Salt: 0.83 g</li> </ul>
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**PRODUCT FOR PROFESSIONAL USE**

<p><b>PACKAGING</b></p> <ul style="list-style-type: none"> <li>• Cartons of kg. 5/10 with plastic food bag and 1 kg x12 food plastic pack (<b>Regulation UE 1935/2004/CEE Directive 2002/72/CE and subsequent amendments and modifications EU10/2011</b>) closed with adhesive tape</li> <li>• Label: Manufacturer’s name, product denomination, Ingredients, Net Weight kg, lot number, Best Before, Barcode.</li> </ul>
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<p><b>STORAGE</b> Ventilated ambient Cold store far from direct light. Carton Closed.</p>	<p><b>SHELF LIFE</b> 18 months from date on the label</p>
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## **DECLARATIONS**

- HACCP REGULATION EC 852/2004 and EC 178/2000 (traceability).
- PRODUCTION PROCESS CARRIED OUT IN COMPLIANCE WITH THE ISO 9001: 2015 STANDARD
- This product is according to CE 1829/2003 and 1830/2003 concerning GMO status **(as declarations of our suppliers)**
- Product does not contain allergens according to Dir 2000/13/CE and 2000/89/CE **(as declarations of our suppliers)**.
- The product can be considered Gluten free (gluten: <20ppm) **(as declarations of our suppliers)**