



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2022	Total pages : 2
Edition n° : 1	Review n° : 17

Product name
VARIEGONE AMARENA sour cherry

Code
PF000672

Product description : Sour Cherry sauce with pieces and pulp

Composition : Whole and broken candied cherries, Sugar, Glucose-Fructose Syrup, Amarena Juice, Colours: Anthocyanin, Carmine, Azorubine, Ponceau 4R, Blue Patent V. Flavours. Acidifier: Citric Acid, Gelling Agent: Pectine, Preservatives: Potassium Sorbate, Sulphure dioxide (as residue).

Declaration of Conformity : The product and packaging material conform to the Italian legislation and the Reg. of European legislation.

Organoleptic Characteristics

Taste	: Fruity sugar syrup
Consistency	: Viscous syrup
Colour	: Dark red violet
Smell	: Fruity
Aspect	: Viscous syrup with candied pieces



Chemical – Physical Characteristics

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	72,0	70,0	74,0	°Bx	Ref.at 20°C	
Acidity	0,7	0,5	1,0	%	ISO-750	
Sulfur Dioxide			50,0	ppmSO2	ISO-5522	at the packaging

Defect


Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body	absent					
Ferrous body	absent					Metal detector

The values are representative of the lot / batch production. The samples for the controls are taken according to the method of internal sampling.

Bacteriological Characteristics

	m	M	c	n	UOM	Methods	Notes
Total Viable Count		1.000	3	3	(cfu/g)	ISO-4833	
Coliforms		10	3	3	(cfu/g)	ISO-4832	
Osmophilic Moulds		100	3	3	(cfu/g)	ISO-7954	
Enterobacteriaceae		100	3	3	(cfu/g)	ISO-21528	

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.
c : Maximum allowable number of result between m and M.
n : Number of sample units chosen separately and independently.

	PRODUCT SPECIFICATION SHEET	module identification : MR-03-01-F	
		Date of issue : 02-01-2022	Total pages : 2
Product name VARIEGONE AMARENA sour cherry		Edition n° : 1	Review n° : 17
Code PF000672			
Pag. 2			
GMO/GLUTEN Produced without the use of Genetically Modified Organisms - GMO free. The product does not contain gluten.			
ALLERGENS			
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 (residual's process)		
Lupins and product thereof	NO		
Molluscs and product thereof	NO		
Legenda : YES = Present (origin) NO = ABSENT			
Nutritional Information	UOM	Middle values for 100 g of product (obtained by calculating)	
Energy Value	Kcal	260	
	KJ	1106	
Fat	%	0,0	
of wich saturated	%	0,0	
Protein(N x 6,25)	%	0,3	
Carbohydrates	%	64,5	
of which sugar	%	51,5	
Fiber	%	0,5	
Salt	%	0,02	
PACKAGING			
Primary pack	: Plastic bucket with cup		
Secondary pack	: Carton with inside 2 plastic bucket		
Net weight	: 12 kg (2x6 Kg)		
Packs for layer	: 7		
Number of layer	: 9		
Pallet type	: 800x1200 mm (63 cartons)		
The label, present on the Primary pack, contains legal wordings in accordance with regulations.			
Transport	:	At ambient storage temperature	
Certification	:	Goods will have Certificate with the following analysis: in according with internal plan	
Maintinace and Durability	:	The product, in the original packaging, preserved in a fresh and dry store (10-25°C) , keep unchanged the real characteristics for 24 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 90 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation.	
Formality and Limits of Use	:	See table section "ALLERGENS" Mix the product before use.	
The quality system of BAPPI 1911 conforms to the requirements of BRC,IFS			
The company have an internal chemical-physical and bacteriological laboratory.Use also external laboratories certificates .			
The company operates under H.A.C.C.P.			
A sampling plan provides for the internal analysis maked on raw materials, semi-manufactured and finished product.			
The analytical methods used are in accordance with the actually legislation.			
17	02/01/2022	New format	
Review N°	Valid from	Cause	Authorization RGQ