

**Product Name:** Amarena Toschi Fruit and Syrup.

**Product description:** candied sour black cherries in syrup. Sound sour black cherries are picked ripe and washed. Stalks are removed, and the sour black cherries are industrially stoned, processed, candied and flavoured.

**To be used for:** decoration and garnishing in ice cream manufacture and confectionery.

**Ingredients:** sour black cherries, sugar, water, glucose syrup, sour cherry juice, colouring: anthocyanins, acidulant: citric acid, natural flavourings.

#### Sensory characteristic

Appearance: whole sour black cherries in syrup  
Colour: dark brown, uniform, in purplish syrup  
Taste/smell: distinctive, sweetish with a subtle scent

#### Chemical-physical characteristics

		Method
pH (shaken):	2.5 +/- 0.5	pH-metre
Acidity in citric acid (shaken):	0.9 +/- 0.3 %	Titration
Refractometric residue (°Bx, shaken):	68 +/- 2	Abbe Refractometer

#### Microbiological characteristics

Total coliforms:	less than 10 CFU/g	Staphylococci:	less than 10 CFU/g
Yeasts:	less than 10 CFU/g	Listeria Monocytogenes:	absent in 25g
Moulds:	less than 10 CFU/g	Salmonella:	absent in 25g

#### Average nutritional values per 100 g

Energy Value	287 kcal	Protein	0 g
	1217 kJ	Dietary Fiber	0,8 g
Total Carbohydrate	70,4 g	Salt	0,02 g
Sugar	54,6 g		
Total Fat	< LQ (LQ=0,1 g)		
Saturated Fat	< LQ (LQ=0,01 g)		

**GMO (EEC Rules 1829/2003 and 1830/2003):** the ingredients (primary and secondary) do not derive from or contain genetically modified organisms.

**Allergens (Ann. III directives b 2000/13/EC, 2003/89/EC and 2007/68/EC):** the product does not contain allergens

**Additives:** flavorings in conformity with EC Regulation n. 1334/2008 of the European Parliament and the European Council, of the 16<sup>th</sup> December 2008. Colorings in conformity to the EC Regulation n. 1333/2008 of the EU Parliament and the Council, of the 16<sup>th</sup> December 2008, regarding food additives.

**Packaging:** 400g tinfoil can. Suitable for food storage in accordance with the EU Regulations n. 1935/2004, to the Ministerial Order 21/03/73 and subsequent amendments.

**Fruit/syrup ratio:** 160 g of drained fruit /240 g of syrup.

**DMD (Date of minimum durability) and storage conditions:** 5 years from production date if preserved in its original, closed packaging, away from heat sources in a cool, dry and clean place. Before use check the DMD on the packaging. The DMD stated refers to sealed and properly preserved packaging. Work with clean and dry tools. After opening the can should be used up, or stored in a cool place.