



TOSCHI	Technical sheet Candied black cherries in Syrup Cod. 217	Issue 11, 02/02/2017
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Product Denomination: Black cherries Toschi Fruit and Syrup.

Product Description: Pre-candied cherries in syrup. Product obtained from whole cherries collected at the right ripeness grade, washed, picked the cherries off, pitted and then worked, candied and aromatized through adequate technological processes.

Area of use: per decoration and garnishing in the ice-cream preparation and confectionery. Only for professional.

Ingredients: black cherries, sugar, water, glucose syrup, sour cherry juice, colourings: anthocyanins, acidifiers: citric acid, flavourings.

Organoleptic characteristics

Aspect: 18-20 mm caliber whole black cherries in syrup
Color: dark brown, uniform, in violet syrup.
Taste/Smell: characteristic, sweetish with a delicate scent

Chemical-physical characteristics

		Method
pH (on the shake):	2,6 +/- 0,5	pH-meter
Acidity in citric acid (on the shake):	0,75 +/- 0,30 %	Titration
Refractometric Residue (°Bx):	68 +/- 2	Refractometer of Abbe

Microbiological properties

Total Coliforms:	less than 10 UFC/g	Staphylococcus:	less than 10 UFC/g
Yeasts:	less than 10 UFC/g	Listeria Monocytogenes:	absent in 25g
Molds:	less than 10 UFC/g	Salmonella:	absent in 25g

Nutrition facts – average on 100g of product

Energy Value 1195 kJ / 281 kcal
Carbohydrates 69,9 g
Of which sugars 45,3 g
Fats 0,0 g
Of which saturated 0,0g
Protein: 0,2 g
Salt: 0,0 g

GMO (EEC Regulations 1829/2003 & 1830/2003): the ingredients used (primary or secondary) do not derive and do not contain any genetically modified organisms.

Allergens (All. III bis directives 2000/13/EC, 2003/89/EC and 2007/68/EC): Allergens are not present.

Additives: Flavors in compliance with the EC regulation n. 1334/2008 of the European Parliament and of the Council, 16 December 2008. Colorants in compliance with the EC regulation n. 1333/2008 of the European parliament and of the Council, 16 December 2008, about food additives.

Packaging: 1kg can in tinplate. Material for foodstuff in compliance with the EC Regulations n. 1935/2004 and with the Ministerial Decree 21/03/73 and following amendments.

Fruit/Syrup Ratio: drained fruit 500g / syrup 500g.

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 (5° - 10°C).

Handle with clean and dry tools.

