

**DESCRIPTION** Chestnuts in syrup **Shelf life: 3 years**

**PACKING** Metal tins 4/4  
Drained net weight : 0.650kg

**CHARACTERISTICS**

**Organoleptic information**

|         |                                                              |
|---------|--------------------------------------------------------------|
| Taste   | Chestnut taste                                               |
| Texture | Candied fruit's texture, tender and not pasty                |
| Colour  | Brown                                                        |
| Smell   | sweet chestnut's smell enhanced with a fine touch of vanilla |

**Ingredients**

|               |        |
|---------------|--------|
| Chestnuts     | 59.5 % |
| Sugar         | 20.2 % |
| glucose syrup | 20.2 % |
| vanilla pods  | 0.1 %  |

**Physico-chemical information**

|                  |              |                            |
|------------------|--------------|----------------------------|
| Water content    | 21,8 g/100g  | (Arrêté du 08/09/1977)     |
| Content of ashes | <0,25 g/100g | (Arrêté du 08/09/1977)     |
| Refraction index | 73 +/- 2 bx  | (interne , réfractométrie) |
| ph               | 5,4+/-0,5    |                            |

**Nutrition fact**

|                      |               |                          |
|----------------------|---------------|--------------------------|
| Energy               | 1328 kJ/100g  | (selon UE n°1169/2011)   |
|                      | 313 kcal/100g | (selon UE n°1169/2011)   |
| Fat of which         | 1,2 g/100g    | (méthode interne, Ankom) |
| <i>Saturated Fat</i> | 0,2 g/100g    | (méthode interne, GC)    |
| Carbohydrate         | 73 g/100g     | (par différence)         |
| <i>Total sugars</i>  | 48 g/100g     | (méthode interne, HPAEC) |
| dietary fiber        | 3,4 g/100g    | (AOAC 985-29)            |
| Proteins             | 0,9 g/100g    | (Arrêté du 08/09/1977)   |
| Salt                 | 0,05 g/100g   | (Calcul)                 |

**Microbiological**

|                                |         |      |                     |
|--------------------------------|---------|------|---------------------|
| Total aerobic mesophilic flora | <1000   | /g   | (XP V08-034)        |
| E.Coli                         | <10     | /g   | (méthode interne)   |
| Staphylococcus                 | <100    | /g   | (NFV08-057-1)       |
| Salmonella                     | absence | /25g | (BRD 07/11 - 12/05) |
| Yeasts                         | <100    | /g   |                     |
| Moulds                         | <100    | /g   | (NF V08-036)        |

**REGULATION**

**Allergens:** We certify that this product does not contain any allergen appearing on the list of regulation EU 1169/2011

**GMO:** We certify that this product does not come and is not produced starting from genetically modified organisms and therefore is not subjected to labelling according to regulations 1829/2003/CE, 1830/2003/CE.

**IONIZATION:** We certify that this product is not manufactured starting from ionized ingredients and did not undergo ionizing treatment.

**FOOD CONTACT PACKAGING:** we certify that all the packaging in direct contact with the foodstuff used in this product are in accordance with the regulations in force

Above value are not contractual and can be modified without any notice.

rédigé par: A.NAZEF