

DESCRIPTION Chestnuts paste

Shelf life: 5 years

PACKING Metal tins 4/4 net weight: 1kg

Organoleptic information

Taste Chestnut taste
 Texture paste
 Colour Brown

Ingredients

Chestnuts	59 %
Sugar	26,4 %
glucose syrup	14,5 %
vanilla pods	0,1 %

Physico-Chemical

humidity	38,8 g/100g
Content of ashes	0,26g/100g
refraction index	60+/-2 bx
ph	5,4+/-0,5

Nutrition fact

Energy	1001 kJ/100g	(CEE 2008/100)
	236 kcal/100g	(CEE 2008/100)
Fat of which	0,9g/100g	(Arrêté du 08/09/1977)
<i>Saturated Fat</i>	0g/100g	
Carbohydrate	55,7 g/100g	(par difference)
<i>Total sugars</i>	32,4 g/100g	(AOAC 980-13 et 982/14)
dietary fiber	3,9 g/100g	(AOAC 991-43 et 985-29)
Proteins	1,4 g/100g	(Arrêté du 08/09/1977)
Salt	0,06g/100g	(interne AAS)

Microbiological

Total aerobic mesophilic flora	<100	/g	(XP V08-034)
E.Coli	<10	/g	(méthode interne)
Salmonella	absence	/25g	(RAY 32/02-06/08)
yeasts	<50	/g	
molds	<50	/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.