

**DESCRIPTION** Chestnuts puree

**Total Shelf life: 2 years**

**PACKING** Metal tins 4/4  
net weight :870g  
Outer carton: 12x 870g

Storage condition: Ambient temperature

**CARACTERISTICS**

**Organoleptic information**

Taste no sweetened chestnuts  
Texture puree  
Colour Brown

**ingredient for 100 gr of manufactured product**

pulp of chestnut 55g +/-5%

label: chestnuts, water

**Physico-Chimical**

Humidity 76,5 % +/- 2  
refraction index 10 bx + 2  
ph 5,7 +/-0,2

**Nutrition fact**

|                          |              |                         |
|--------------------------|--------------|-------------------------|
| Energy                   | 381 kJ/100g  | (CEE 2008/100)          |
|                          | 91 kcal/100g | (CEE 2008/100)          |
| Fat of which             | 1 g/100g     | (Arrêté du 08/09/1977)  |
| <i>Saturated Fat</i>     | 0,2 g/100g   |                         |
| <i>trans fatty acids</i> | <0,01 g/100g |                         |
| Carbohydrate             | 17 g/100g    | (par difference)        |
| <i>Total sugars</i>      | 2,3 g/100g   | (AOAC 980-13 et 982/14) |
| dietary fiber            | 3,8 g/100g   | (AOAC 991-43 et 985-29) |
| Proteins                 | 1,5 g/100g   | (Arrêté du 08/09/1977)  |
| Salt                     | 0,01 g/100g  | (interne AAS)           |

**Microbiological**

|                                  | target | tolerance | maximum |
|----------------------------------|--------|-----------|---------|
| Total aerobic mesophilic flora   | /g     | <10       | 1000    |
| Coliform                         | /g     | <10       | <10     |
| Faecol Coliform                  | /g     | <1        | 1       |
| sulfito-reductors Anaerobia 46°C | /g     | <10       | <10     |
| bacillus cereus                  | /g     | <100      | 1000    |
| yeasts                           | /g     | <10       | <10     |
| molds                            | /g     | <10       | <10     |

**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.