

**Technical sheet
CHESTNUTS CREAM**

DESCRIPTION Chestnuts cream

Shelf life: 3 years

PACKING Metal tins 4/4 net weight: 1kg

CARACTERISTICS

Organoleptic information

Taste chestnut
Texture cream
Colour Brown

ingredient for 100 g of manufactured product

chestnuts puree	44g +/- 5%
sugar	44g +/- 5%
glucose syrup	5.5g +/- 5%
natural vanilla extract	0.03g +/- 10%

Physico-Chimical

humidity	36.5 %	+/- 2
refraction index	60 bx	+3
ph	5.7	+/- 0,2

Nutrition fact

Energy	1059kJ/100g 253kcal/100g
Fat of which	1g/100g
<i>Saturated Fat</i>	0g/100g
Carbohydrate	59g/100g
<i>Total sugars</i>	47g/100g
dietary fiber	2g/100g
Proteins	1g/100g
Salt	0,01g/100g

Microbiological

		average	maximum
Total aerobic mesophilic flora	/g	100	300000
Coliform	/g	10	1000
sulfito-reductors Anaerobia 46°C	/g	<10	<10
Bacillus cerus	/g	<100	10000
yeasts	/g	<10	100
molds	/g	<10	100

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.