

DESCRIPTION

candied orange peel cubes
dimensions: 6*6mm or 9*9mm

PRESENTATION

drained

SHELF LIFE 6 months minimum at reception

PRESERVATION ADVICES for a better preservation

keep at 6°C/8°C
upon reception
and in a dry area

PACKING

Small cartonbox 2,5kg net weight
outer carton 5x2,5kg

CARACTERISTICS

Organoleptic

Taste	orange
texture:	candied fruit
color	light orange

Ingredients

oranges	57 %
sugar	21,5 %
glucose syrup	21,5 %

Physico-chemical information

Water content	17%	(dessication)
Content of ashes	0,2 g/100g	(Arrêté du 08/09/1977)
Refraction index	78+/-2 bx	(interne , réfractométrie)

Nutrition fact

Energy	319 kcal/100g	(selon UE n°1169/2011)
	1351 kJ/100g	(selon UE n°1169/2011)
Fat of which	0,6 g/100g	(méthode interne, Ankom)
Saturated Fat	0 g/100g	(méthode interne, GC)
Carbohydrate	77 g/100g	(par différence)
Total sugars	52 g/100g	(HPAEC)
dietary fiber	6,1 g/100g	(AOAC 985-29)
Proteins	0,6 g/100g	(Arrêté du 08/09/1977)
Salt	0,06 g/100g	

Microbiology

Escherichia coli	<10 /g	(interne method)
Staphylocoques aureus	<100 /g	(NFB08-057-1)
Total aerobic mesophilic flora	<1000 /g	(XP V08-034)
Salmonella	absence /25g	(RAY 32/02-06/08)
yeasts	<100 /g	(NF V08-036)
molds	<100 /g	

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.