

DESCRIPTION Candied orange quarters **PRESENTATION** drained **SHELF LIFE** 6 months minimum at reception

PACKING

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

PRESERVATION ADVICES for a better preservation

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

CHARACTERISTICS

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 (NFV08-057-1)
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.