

DESCRIPTION Small decorative candied chestnuts in syrup "decor"
Shelf life: 3 years

PACKING Metal tins 4/4 or 3/1
Net weight (drained): 0,650kg or 1,650kg

CHARACTERISTICS

Organoleptic information

Taste	Chestnut taste
Texture	Candied fruit's texture, tender and not pasty
Colour	Brown
Smell	sweet chestnut's smell enhanced with a fine touch of vanilla

Ingredients

Chestnuts	59,5 %
Sugar	20,2 %
glucose syrup	20,2 %
vanilla pods	0,1 %

Physico-chemical information

Water content	21,8 g/100g	(Arrêté du 08/09/1977)
Content of ashes	<0,25 g/100g	(Arrêté du 08/09/1977)
Refraction index	73 +/- 2 bx	(interne , réfractométrie)
ph	5,4+/-0,5	

Nutrition fact

Energy	1328 kJ/100g	(selon UE n°1169/2011)
	313 kcal/100g	(selon UE n°1169/2011)
Fat of which	1,2 g/100g	(méthode interne, Ankom)
<i>Saturated Fat</i>	0,2 g/100g	(méthode interne, GC)
Carbohydrate	73 g/100g	(par différence)
<i>Total sugars</i>	48 g/100g	(méthode interne, HPAEC)
dietary fiber	3,4 g/100g	(AOAC 985-29)
Proteins	0,9 g/100g	(Arrêté du 08/09/1977)
Salt	0,05 g/100g	(Calcul)

Microbiological

Total aerobic mesophilic flora	<1000	/g	(XP V08-034)
E.Coli	<10	/g	(méthode interne)
Staphylococcus	<100	/g	(NFV08-057-1)
Salmonella	absence	/25g	(BRD 07/11 - 12/05)
Yeasts	<100	/g	
Moulds	<100	/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.

rédigé par: A.NAZEF