



## TECHNICAL AND ANALYTICAL DATA SHEET

Product :	HALF CANDIED CHERRIES (Guinettes) in liqueur alc.15% vol	Edition date :	28/02/2022
Reference :	2341	Date :	06/04/2020
Alcohol :	15,0 % v/v	Page :	1/3

Our cherries come from the variety "sour cherries Oblacinska". The trees are small and very productive and grow in the Balkan region.

The cherries are carefully picked up by hand and are put in an neutral alcohol straight away. They are then carefully sized and destoned. Then they are put in a alcoholic preparation based on sugar and kirsch which gives the natural and typical almond taste. This original recipe is elaborated in the Perigord region in France and gives to the cherries this particular taste.

They are appreciated pur, the chocolate makers make delicious chocolate with them. They can also be used in the preparation of desserts, ice and pastry.

### TECHNICAL MASTERY AND KNOW-HOW

We offer you a unique experience and know-how, forged over several generations. Today, our technical expertise is based on a specialized team, modern production equipment and rigorous methods that allow us to offer standard or customized products. Raw materials are selected according to organoleptic criteria to obtain the best result in our formulations. They are subject to systematic analyzes to ensure the regularity of the processed products. Traceability is continuous, from the selection of natural materials and throughout the process. A sample of each shipment is kept at least for one year. HACCP is used in all our production sites for the definition and monitoring of critical points. Our company is accredited IFS (Cherry Rocher's plant) and FSSC22000 (Toques de France –Distillerie du Perigord's plant).

### DEFINITION

Description :	Half-candied cherries made from fresh cherries from the variety <i>Prunus cerasus Oblacinska</i> . The fruits are washed, stalked, sorted and put into alcohol on the place where they are cropped. After storage in their juice of maceration, the cherries are pitted and soaked in an alcoholic and sweet juice with kirsch and natural flavors
Composition :	Liquor 37,5% at alc. 40% vol (sugar, water, alcohol, kirsch, natural flavour), cherries OR Liquor 37,5% at alc. 40% vol, cherries

### LEGAL STATUS

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## RECOMMENDED DECLARATION

Liqueur 37,5% at 40% vol. (sugar, water, alcohol, kirsch, natural flavour), cherries OR Liqueur 37,5% at 40% vol, cherries

## APPLICATION

Suggestion of application : To be used in chocolates, ice creams, cakes and some salty dishes.

Recommended dosage : /

## ORGANOLEPTIC DATAS

Aspect :	Pitted fruits, whole fruits with regular shape, dark red colour.
Olfactive :	Typical of sweet and alcoholised cherry "oblacinska"
Taste :	Typical of sweet and alcoholised cherry "Oblacinska"
Texture :	Firm

## SPECIFICATIONS

### PHYSICAL AND CHEMICAL DATAS

Caliber (mm) :	> 15 mm
Indicative quantity of fruits / juice (kg fruits / 100 l of finished product)	60 +/- 5
Alcoholic degree (% v/v) at 20° C :	15,0 +/- 1,5
Density at 20°C :	1,125 +/- 0,100

### ANALYSIS METHOD

MC502
/
MA502
/

### MICROBIOLOGICAL DATAS

Nobacteriological risk because of alcoholic degree and sugar /

### PARTICULARITIES

Foreign matters :

- cherry stone (max) : 1/8 000
- Stalks (Max) : 1/1 000
- fruit worm (Max) : 0,5%

Defects:

- Damaged, crushed cherries (Max) : 5%
- no ripe cherries (Max) : 1%

### RESIDUES

Contaminants (mycotoxins,metals,...) :	conform to (EC) n°1881/2006 and amending acts
Pesticide residues :	conform to the (EC) directive n°396/2005 and amending acts

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#### **ALLERGENS / GMO / IONIZING**

Allergens :	Does not contain any allergen to be declared on the label according to the regulation EU N° 1169/2011
GMO :	Does not contain any GMO ingredients or ingredients from GMO and is not concerned by the reglementation (EC) n°1829/2003 and 1830/2003)
Ionizing Radiation :	Is not ionized and does not contain ionized ingredients, according to the directive 1999/3/EC

#### **NUTRITIONAL INFORMATION (theoretical values)**

energy value (kcal per 100 g)	239
energy value (kj per 100 g)	1008
fat (g per 100 g)	0,05
saturated fatty acids (g for 100g)	0,01
protein (g per 100 g)	0,5
carbohydrate (g per 100 g)	40,1
from sugar (g/100g)	39
salt (mg/100g)	9
trans fat (g/100g)	<0,04
fibers (g par 100g)	0,8
alcohol (g/100g)	10,5
sodium (mg per 100 g)	3,6

#### **PRESERVATION / STORAGE**

Shelf life :	24 months
Storage conditions :	in a closed packaging, sheltered from the light, at room temperature
Transport Conditions :	at room temperature

#### **LOGISTIC DETAILS**

Packaging :	1L and 2L PET, 20L BUCKET Under controlled temperature, we can dispatch our half-candied cherries without juice (12 kg trays packs)
Transport details :	

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