

CANDIED LEMON PEEL - SORRENTO - PASTE

CODE	PFRV023			
DESCRIPTION	Candied Sorrento IGP lemon peel, paste. 100% candied Sorrento IGP lemon peel, no syrup added. For professional use.			
INGREDIENTS	Sorrento IGP lemon peel, sugar, glucose syrup.			
DATE OF MINIMUM DURABILITY	Best before 18 months from the production date.			
STORAGE CONDITIONS	No cold chain required; keep in a cool dry place, far from heat sources. Refrigerate after opening and consume as soon as possible.			
ALLERGENS	Intolerance agents according to the current European Regulation			
AGENTS	PRESENCE IN THE PRODUCT	PRESENCE IN THE PRODUCTION LINE	PRESENCE IN THE FACTORY	ABSENCE
gluten				X
crustaceans				X
eggs				X
fish				X
peanuts				X
soya				X
milk				X
celery				X
mustard				X
sulphur dioxide and sulphites in concentration higher than 10ppm			X	X
sesam seeds				X
lupin				X
nuts				X
molluscs				X
GMO STATEMENT	On the basis of our supplier's declarations, our product is GMO free. (EC Regulations nr. 1829/2003 – 1830/2003 del 22/09/2003).			
NUTRITIONAL VALUES per 100g of product	Energy 1301 kJ / 307 kcal; fat 0,7 g of which saturates 0,1 g; carbohydrate 73,4 g, of which sugars 73 g; proteins 0,4 g; salt 0,03 g.			
ORGANOLEPTIC QUALITY CHARACTERISTICS	COLOUR: light yellow. TASTE: intense, typical of the fruit.			
CHEMICAL AND PHYSICAL CHARACTERISTICS	refractometric reading at 20°C: 72-73 Bx pH: 4,8 - 5 aw: 0,79			
MICROBIOLOGICAL CHARACTERISTICS	total viable count at 30° C			<1000 ufc/g
	enterobacteriaceae - count			<10 ufc/g
	molds - count			<10 ufc/g
	anaerobic sulphite reducers - count			<10 ufc/g
	yeast - count			<100 ufc/g
	Listeria monocytogenes			absent in 25g
	Salmonellae spp.			absent in 25g

CANDIED LEMON PEEL - SORRENTO - PASTE

<p>PRODUCTION PROCESS</p>	<ul style="list-style-type: none"> ▪ receipt of the frozen raw material; ▪ boiling; ▪ candying in open tanks with natural evaporation; ▪ removal of the candied lemon peel from syrup; ▪ grinding of the candied lemon peel in puree; ▪ manual packaging; ▪ pasteurization. <p>No added flavourings or colourings.</p>
<p>PRIMARY PACKAGING</p>	<p>Vacuum pack (polypropylene tray)</p> <ul style="list-style-type: none"> • net weight: 3 kg.
<p>SECONDARY PACKAGING</p>	<p>Corrugated cardboard</p> <ul style="list-style-type: none"> • n. 02 trays per carton