

## DRAINED SLICES OF CANDIED NAVEL ORANGE

<b>CODE</b>	PFRV026			
<b>DESCRIPTION</b>	Drained slices of candied Navel orange. For professional use.			
<b>INGREDIENTS</b>	Navel orange slices, sugar, glucose syrup.			
<b>DATE OF MINIMUM DURABILITY</b>	Best before 18 months from the production date.			
<b>STORAGE CONDITIONS</b>	No cold chain required; keep in a cool dry place, far from heat sources. Refrigerate after opening and consume as soon as possible.			
<b>ALLERGENS</b>	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
<b>GMO STATEMENT</b>	On the basis of our supplier's declarations, our product is GMO free. (EC Regulations nr. 1829/2003 – 1830/2003 del 22/09/2003).			
<b>NUTRITIONAL VALUES per 100g of product</b>	Energy 1292 kJ/304 kcal; fat 0.1 g, of which saturates 0.1 g; carbohydrate 75.4 g, of which sugars 75.4 g; proteins 0.3 g; salt 0.08 g.			
<b>ORGANOLEPTIC QUALITY CHARACTERISTICS</b>	COLOUR: bright orange. TASTE: intense, typical of the fruit.			
<b>CHEMICAL AND PHYSICAL CHARACTERISTICS</b>	refractometric reading at 20°C: 72-73 Bx pH: 4 - 4.2 a <sub>w</sub> : 0.78			
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	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	

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<b>PRODUCTION PROCESS</b>	<ul style="list-style-type: none"><li>▪ receipt of the frozen raw material;</li><li>▪ boiling;</li><li>▪ candying in open tanks with natural evaporation;</li><li>▪ removing the candying syrup;</li><li>▪ manual packaging;</li><li>▪ pasteurization.</li></ul> <p><u>No preservatives, flavourings or colourings.</u></p>
<b>PRIMARY PACKAGING</b>	Vacuum pack (polypropylene tray+vacuum pouch) <ul style="list-style-type: none"><li>• net weight: 3 kg.</li></ul>
<b>SECONDARY PACKAGING</b>	Corrugated cardboard <ul style="list-style-type: none"><li>• n. 02 trays per carton</li></ul>