

Code: 01030411 **FRUTTIDOR PERA 3.3**
Product 11996272 FRUTTIDOR PERA SML
State: Approved by RAQ on 01/08/2019

Product description

fruit preparation based on pears in pieces with high baking and freezing stability. FRUTTIDOR PEAR is ready to use for all filling and decoration purposes.

Sales name

semifinished product for bakery uses.

Ingredients

pears (85%), sugar, modified starch, acidifier: E330, preservative: E202, flavour.

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 25 CFU/g max.
molds (2) _____ 25 CFU/g max.
coliforms (3) _____ none detected/g
E.coli (4) _____ none detected/g
salmonella (5) _____ none detected/25 g

- (1) ISO 4833:91
(2) ISO 7954:87
(3) ISO 4832:91
(4) ISO 16649-2:01
(5) ISO 6579:93

Storage & shelf-life

at least 13 months in original package in a cool (20°C max), dry storage.
Once open, store the package in the refrigerator and use within a short time.

Packaging

3.3 kg (net) plastic pails.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy	94	kcal
	397	kJ
2. Protein (N*6.25)	0.3	g
3. Carbohydrate	21.8	g
of which sugars	19.5	g
4. Fat	0.08	g
of which saturated	0	g
5. Food fibre	2.4	g
6. Salt	0	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

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Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
Milk and products thereof (including lactose) _____
Nuts and products thereof _____
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.