TECHNICAL DATA SHEET

ORANGE SQUEEZITA

Rev. of : **22.02.2024**

Reference code : **9901000695**

Product name	:	**ORANGE SQUEEZITA**
(*Label declaration)*		
Batch No.	:	On label - updated at every production cycle
Produced in the plant of	:	Via Fratelli Cairoli, 5 – 27015 Landriano (PV)

Description	:	Sweet semi-solid preparation based on citrus and sugar and cooked for a long time.
Application	:	Confectionery and food industries.
(In which food product may be used)		
List of ingredients *(In decreasing order by weight)*	:	Glucose-fructose syrup, Sugar, orange purée (35%), gelling agents: Pectin E440, acidifier: Citric acid E330, thickener: Sodium alginate E401
Amount of product dispensed	:	10-15g

Nutritional value for 100 g (if solid) / 100 ml (if liquid)	:	*(Average values referred to 100g of product)*	
- Energy	:	*213,17 Kcal (904,67 KJ)*	
- Fats	:	0,40	g
-- of which: saturated fatty acids	:	0,00	g
- Carbohydrates	:	52,96	g
-- of which: sugar	:	52,79	g
- Protein	:	2,33	g

- Fibre : 1,92 g
- Salt : 0,23 g

Sensory features

- Colour : Orange
- Smell : Typical of orange
- Taste : Typical of orange
- Appearance : Semi-solid

Microbiological parameters : *(Max values expressed as CFU/g)*

		LIMITS	U.M
- Total bacterial count	<	10.000	CFU/g
- Yeasts Moulds	<	1.000	CFU/g
- Enterobacteria	<	100	CFU/g
- E.Coli	<	10	CFU/g
- Staphylococcus aureus	<	10	CFU/g
- Salmonella spp.		Absent/25g	
- Listeria monocytogenes		Absent/25g	
- Foreign bodies		Absent/100g	

Chemical parameters : Product in compliance with Reg. EC no. 2023/915 and s.m.i and Reg. EC no.396/2005 s.m.i

GMO : This product does not contain, is not made of or obtained from genetically modified organisms, in compliance with EC Regulations no. 1829 and 1830 of 2003

Allergens : **None**
In compliance with Reg. 2000/13 /EC, D.lgs no. 114 dated 08/02/2006, Reg. 1169/2011 and following amendments, related to product labelling.

Allergens		YES	NO	Cross–contamination
Cereals containing gluten *	:		x	
Crustaceans and crustacean-based products	:		x	
Eggs and egg-based products	:		x	
Fish and fish-based products	:		x	
Peanuts and peanut-based products	:		x	
Soy and soy-based products	:		x	
Milk and milk-based products (including lactose)	:		x	
Nuts **	:		x	
Celery and celery-based products	:		x	
Mustard and mustard-based products	:		x	
Sesame and sesame-based products	:		x	
Sulphites E220 - E227 (> 10 mg/kg of SO2)	:		x	
Lupins and lupin-based products	:		x	
Molluscs and mollusc-based products	:		x	
* wheat, rye, barley, oats, spelt, kamut or their hydrated strains				

** almonds (*Amygdalus communis L.*), hazelnuts (*Corylus Avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale)*, Pecans [*Carya illinoiesis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), Pistachios (*Pistacia vera*), Macadamia nuts (*Macadamia ternifolia*) and derivatives.

Packaging :

Type	Unit Weight
Jar	2 Kg
Box	12 Kg

Preservation method : Store in a cool and dry place. Keep away from sources of heat and light sources.

Shelf Life : When stored in the recommended conditions in the original sealed packaging, maintains its characteristics for at least 24 months.

Precautions: : If the product shows any anomalies, visible defects or does not have the usual sensory features, do not use, keep it in an isolated place and contact the reseller or producer to decide upon what steps to take.