

## FROZEN PEAR PUREE 10% SUGAR

| 1. Descrizione del prodotto/<br>Product description                 | Purea surgelata zuccherata/ Frozen Puree with sugar<br>Processo: le pere vengono lavate, selezionate, triturate in purea, la purea ottenuta subisce trattamento termico, raffreddamento, confezionata, surgelata, etichettata e spedita /Process: washing, selection, heat treatment, refining, cooling, freezing ,packaging.<br>Ingredienti: pera 90%; zucchero 10% / Ingredients: pear 90%; sugar 10%.                                                                                                     |               |  |                   |  |  |           |     |               |        |                        |               |
|---------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|--|-------------------|--|--|-----------|-----|---------------|--------|------------------------|---------------|
| 2. Caratteristiche chimiche/Chemical characteristics                | Brix: >20<br><br>pH 3,1-4,1<br><br>Acidity (in citric acid): 1– 2,5 %                                                                                                                                                                                                                                                                                                                                                                                                                                        |               |  |                   |  |  |           |     |               |        |                        |               |
| 3. Caratteristiche fisiche/<br>Physical characteristics             | <i>Aspetto: purea omogenea, senza semi/</i> Appeareance: homogeneous puree without seeds<br><br><i>Colore: tipico/</i> Colour: Typical<br><br><i>Sapore e Odore: tipico/</i> Flavour-odour: typical<br><br><i>Consistenza: tipica/</i> Texture: typical<br><table border="1"><thead><tr><th colspan="3">Foreign materials</th></tr></thead><tbody><tr><td>Vegetable</td><td>Evm</td><td>Not permitted</td></tr><tr><td>Animal</td><td>Insects, worms, larvae</td><td>Not permitted</td></tr></tbody></table> |               |  | Foreign materials |  |  | Vegetable | Evm | Not permitted | Animal | Insects, worms, larvae | Not permitted |
| Foreign materials                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |               |  |                   |  |  |           |     |               |        |                        |               |
| Vegetable                                                           | Evm                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Not permitted |  |                   |  |  |           |     |               |        |                        |               |
| Animal                                                              | Insects, worms, larvae                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Not permitted |  |                   |  |  |           |     |               |        |                        |               |
| 4. Caratteristiche microbiologiche/ Microbiological characteristics | <i>Carica microbica totale/</i> Total plate count: < 50.000 cfu/g<br><i>Coliformi totali/</i> Total coliforms: absent<br><i>Lieviti/</i> Yeasts: <1.000 cfu/g<br><i>Muffe/</i> Moulds: < 1.000 cfu/g<br>Salmonella: absent<br>Listeria: absent                                                                                                                                                                                                                                                               |               |  |                   |  |  |           |     |               |        |                        |               |
| 5. Valori nutrizionali/ Nutritional values (100gr)                  | <i>Energia/</i> Energy: 85 kcal/361 kJ<br><i>Lipidi /</i> Fats: 0,09gr<br><i>Acidi grassi saturi/</i> Saturated fatty acids: 0gr<br><i>Carboidrati/</i> carbohydrates: 20,06 gr<br><i>Zuccheri solubili/</i> Zuccheri; 13,84 gr<br><i>Proteine/</i> Proteins: 0,32 gr<br><i>Sale/</i> salt (NaCl): 0mg                                                                                                                                                                                                       |               |  |                   |  |  |           |     |               |        |                        |               |
| 6. Pesticidi e metalli pesanti/<br>Pesticides and Heavy metals      | <i>Contaminanti (metalli pesanti, pesticidi, micotossine, radioattività, diossina) conformi ai limiti definiti dai Regolamenti Europei/</i> Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European directives and regulation limits.                                                                                                                                                                                                                           |               |  |                   |  |  |           |     |               |        |                        |               |
| 7. Confezionamento/ Packaging                                       | <i>Confezionamento primario (per le vaschette): vaschette di plastica idonee al contatto con alimenti, senza elementi metallici, in accordo con il Regolamento 1935/04/CE e successivi aggiornamenti/</i> Primary packaging (for trays): plastic tray suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and                                                                                                                                                     |               |  |                   |  |  |           |     |               |        |                        |               |

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|                                  | <p>subsequent amendments.</p> <p><i>Confezionamento secondario (per le vaschette): cartoni senza parti metalliche, chiusi con nastro adesivo blu./Secondary packaging (for trays): carton box without staples or other metallic items, closed with blue tape.</i></p> <p><i>Confezionamento primario (per I pani): sacchi di plastica idonea al contatto con alimenti, senza elementi metallici, in accordo con il Regolamento 1935/04/CE e successivi aggiornamenti/ Primary packaging (for block frozen): plastic tray suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments.</i></p> <p><i>Pallettizzazione: pallet EPAL 80x120cm/Pallettization: Epal pallet 80x120cm.</i></p>                               |
| 8. <i>Peso netto</i> /Net weight | 1 kg per box and 5 kg per carton<br>10kg                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| 9. <i>Shelf life</i>             | 24 mesi dopo la data di produzione/ 24 months after production date                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| 10. <i>Stoccaggio</i> /Storage   | -18°C                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| 11. <i>Altro</i> / Other         | <p><i>In accordo con la legislazione Europea, questo prodotto non contiene ingredienti, materie prime da OGM, contenenti Ogm o prodotte da OGM. Non contiene inoltre allergeni, come da Reg CE 1169/2011, all. II, ne come ingredienti ne da cross contamination. Il fornitore assicura che il prodotto e le materie prime non sono state trattate con radiazioni ionizzanti./</i></p> <p>According to European law, this product does not contain ingredients, raw material made of GMOs or containing GMOs or produced from GMOs; futhermore does not contain allergens indicated in Reg EC 1169/2011 with current amendment, neither ingredients nor cross contamination. The supplier assures that the product and raw material are not treated with ionising irradiations.</p> |
| Rev / Date                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| 01 / 22/08/16                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |