	PRODUCT TECHNICAL SCHEDULE	Sigla documento: STP-018
		Revisione: 8
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		Filename: STP-018 rev8 FdF Ribes Nero inglese
STP: FIORDIFRUTTA BLACK CURRANT		

PRODUCT: organic fruit (black currant) spread

INGREDIENTS

Organic black currant 45 %
Organic apple juice concentrate
Gelling agent: Pectin

Does not consist of, nor contains, genetically modified organisms (GMOs) and are not produced from GMOs.

Does not contain allergens

Product naturally gluten free.

ORGANOLEPTIC CHARACTERISTICS

Consistence: spreadable

Pieces: berries and pieces of fruit with appropriate dimensions and consistence

Colour: characteristic

Flavour: characteristic

Taste: characteristic

CHEMICAL, PHYSICAL AND RHEOLOGICAL CHARACTERISTICS

PARAMETER	MEAN VALUE	ACCEPTANCE
➤ Brix Degrees	38	+/- 2
➤ pH	3.1	+/- 0.2
➤ Acidity (meq)	1.5	+/- 0.4
➤ Consistence: Bostwick cm/min	2.5	+/- 2


In accordance to the Council Regulation (EC) n° 834/2007 for pesticide residues and heavy metals on organic production.

MICROBIOLOGICAL CHARACTERISTICS

Total Count: <100 UFC/g

Mould : <100 UFC/g

Yeast: <100 UFC/g

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Nutritional information

Nutritional information				
Typical values per	100g		20g 1 serving	
energy	664	kJ	133	kJ
	157	kcal	31	kcal
Fat	0	g	0	g
Of which saturates	0	g	0	g
Carbohydrate	38	g	7,6	g
Of which sugars	36	g	7.2	g
Fibre	3.3	g	0,7	g
Protein	0	g	0	g
Salt	0,13	g	0,03	g

EXPIRING TIME: 36 months from the date of production

LOT CODIFICATION: L. 1 = n° line of production
xxx = n° of day of the Julian calendar
yy = year
zz = n° of batch

CERTIFICATIONS:

ORGANIC CERTIFICATION	Release by Bioagricert S.r.l. code IT BIO 007 Reg. EC 834/2007 operator n°A99G
KOSHER CERTIFICATION	Star-K-Kosher Certification – Baltimore (Usa)
CERTIFICAZIONE VEGAN	Vegan Certification Europe Italia

WARNING: Keep in a dry warehouse at temperature below 25°

**Rigoni di Asiago
Quality Manager
Marina Panozzo**