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|  | PRODUCT TECHNICAL SCHEDULE | Sigla documento: STP-069 |
| | | Revisione: 2 |
| | | Data: 30/01/2019 |
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| | | Filename: STP-069 rev2 FdF Sambuco fiori di sambuco |
| STP Title: FIORDIFRUTTA Elderberries and Elderflowers | | |

PRODUCT: organic fruit (elderberries) spread with elderflower extract

INGREDIENTS

Organic Elderberries 55%
Organic apple juice concentrate
Organic Elderflower extract
Gelling agent: Pectin

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

Does not contain allergens
gluten free.

ORGANOLEPTIC CHARACTERISTICS

Consistence: spreadable

Pieces: 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 | 3.6 | +/- 0.2 |
| ➤ Acidity (meq) | 1.0 | +/- 0.3 |
| ➤ Consistence: Bostwick cm/min | 2.5 | +/- 2 |


In accordance to the Council Regulation (EC) n° 834/2007 for pesticide residues 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 | 613 | kJ | 123 | kJ |
| | 144 | kcal | 29 | kcal |
| Fat | 0 | g | 0 | g |
| Of which saturates | 0 | g | 0 | g |
| Carbohydrate | 34 | g | 6.8 | g |
| Of which sugars | 33 | g | 6.7 | g |
| Fibre | 2.2 | g | 0 | g |
| Protein | 0 | g | 0 | g |
| Salt | 0 | g | 0 | 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**