
	TECHNICAL DATA SHEET			Rev. 03 29/04/2021 Cod: PO 10/F1, Rev0	
	RED COCKTAIL CHERRIES WITH STEMS PCK2B3E9P6561072				
PRODUCT DESCRIPTION	RAFFAELA Maraschino cherries with stems are produced from cherries (Prunus avium). The cherries are subjected into a candying process in special tanks, respecting the good manufacturing practices. The product is packaged in a plastic jar with a lid with a sealed inner lining and a pre-printed label.				
COUNTRY OF ORIGIN	Romania	ASPECT			
CERTIFICATIONS	Quality: IFS FOOD 7				
	Religious: Kosher, Halal				
	Social/Ethical: SMETA				
INGREDIENTS	Cherries, water,glucose syrup, sugar, acid: citric acid, flavour, colour: allura red (FD&C Red #40), preservatives: potassium sorbate, sodium benzoate				
WARNINGS	May contain pits or fragments				
	Contain sulphur dioxide (EU Legislation) Allura red: may have an adverse effect on activity and attention in children				
INTENDED USE	It is ideal for decoration of cocktail, ice cream, sundae, puddings, cake, desserts and yoghurt.				
ALLERGENS	Sulphur dioxide				
GMO	Product free from any GMO ingredients				
PESTICIDE RESIDUE	Conform to the limits of Regulation (EC) No. 396/2005				
HEAVY METAL	Conform to the limits of Regulation (EC) No. 1881/2006				
PACKAGING	In accordance with Regulations (EC) No. 1935/2004, 1895/2005 and 10/2011				
NUTRITION VALUES (for 100g of product)		ORGANOLEPTIC CHARACTERISTICS			
Energy	656kJ/154kcal	Appearance	Whole pitted cherries with stem sizes 18/20, 20/22, 22/24 mm		
Fat	0,0 g				
- of which saturates	0,0 g	Color	Typical, uniform, intense red		
Carbohydrate	38,6 g	Texture	Firm but not tough		
- of which sugars	32,9 g	Taste	Sweet and typical		
Fiber	0,0 g	Flavour	Hint of almond without foreign odors		
Protein	0,0 g	SHELF LIFE			
Salt	0,12 g	12 months from production date when stored in a dry environment in original and unopened packaging			
CHEMICAL-PHYSICAL CHARACTERISTICS					
Parameter	U.M.	Target	Min	Max	Analysis method
Refractometric °Bx	%	38	36	40	Refractometer
pH	[H ⁺]	3,2	3,0	3,4	Potentiometric
Acidity as citric acid	%	0,5	0,3	0,7	DM 03/02/1989 SO GU n°168 20/07/1989
Total sulphur dioxide	ppm	≤100	-	-	Reg.EU 2676/90
Broken cherries	%	≤5	-	-	Internal method
Blemished cherries	%	≤10	-	-	Internal method
Cherries with conform size	%	90	-	-	Internal method
Cherries without stem	%	≤15	-	-	Internal method
Pits/fragments	%	1 pit / 1000 pcs	-	-	Internal method
MICROBIOLOGICAL CHARACTERISTICS					
Parameter	U.M.	Value	Analysis method		Compliant with Order n. 27 dated 16/06/2011 (Romanian regulation)
Yeast and Mold	cfu/g	≤ 100	SR ISO 21527/1		
Enterobacteriaceae	cfu/g	≤5	ISO 21528-2:2017		
CHERRY SIZE, COUNT PER JAR					

SIZE +/-	TARGET	RANGE	CHERRY WEIGHT (g)																		
Medium 18/20	240	±15	4,2±0,2																		
Large 20/22	190	±15	5,3±0,2																		
Jumbo-Extra Large 22/24	155	±15	6,5±0,2																		
STORE CONDITIONS																					
Keep in a cool and dry place away from direct sunlight.																					
Refrigerate after opening.																					
PACKAGING INFORMATION																					
Primary packaging (jar)	Net Weight	Secondary packaging (carton case)																			
1500 ml PET plastic jar (0.5 US Gal)	1750 g	white carton case																			
Palletization: PALLET 100x120 cm																					
Declaration of Product Specifications Acceptance																					
By signing this technical specification sheet, you agree to accept and use the product following the declared characteristics and established intended uses by our Company.																					
Signature and Stamp:		Date																			
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