



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product

WHOLE APRICOTS OF PIEDMONT IN SYRUP



Code:

CSC229

Ean Code:

8015312774169

Net Weight:

420g

Drained Weight:

270g

Gross Weight:

(packaging included)

690g

Jar details

glass jar ml 410

Twist Off Deep cap

cm 8,5x9,5h

Product description

Whole apricots with stone in syrup

How to use

An ideal dessert or for breakfast. To garnish cakes, ice creams, yogurt and cocktails. To make mixed fruit salads.

Allergens
in the product

Absent

GLUTEN
FREE



INGREDIENTS

apricots, water, cane sugar 10%. It contains the fruits' stone.

The product doesn't contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: < 4,2

BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 100 ufc/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by pasteurization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: typical orange of apricot

Smell: typical

Taste: typical, particular almond flavouring due to the presence of stone

STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.

Lasts max 3 days in fridge at 4°C once opened.

Shelf life

from the production date: 36 months

guaranteed at the departure: 24 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

aggiornamento del

18/05/2021



PRODUCT SPECIFICATION

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Selling unit

CARTON (CRT) cm 37x27x11h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	120	120	210
CRT x layer	15	15	14
Layers x pallet	8	8	15
Gross weight of the pallet	1056	1043	1820

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES FOR
100g OF DRAINED PRODUCT

Energy	kJ	kcal
	272	64
Fat	<0,5	g
of which saturates	<0,1	g
Carbohydrate	13	g
of which sugars	11	g
Fibre	1,8	g
Proteins	1,3	g
Salt	<0,01	g

AUTHORIZED PERSON Sarotto Paola (RGQ)

aggiornamento del 18/05/2021