



PRODUCT SPECIFICATION

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

Mod. 033

Product **WHOLE CHESTNUT IN SYRUP**



Code:

CSC283

Ean Code:

Net Weight:

230g

Drained Weight:

100g

Gross Weight:
(packaging included)

372g

Jar details

glass jar ml 220
Twist Off Deep cap
cm 7x7,8h

Product description Chestnut in cane sugar 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

Chestnuts, water, sugar cane 33%, lemon juice, salt, flavourings.

The product does not contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: 5+/-0,2

BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 1000 ufc/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by sterilization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: typical

Smell: typical

Taste: typical

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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PAG. 2 / 2

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Product

WHOLE CHESTNUT IN SYRUP

Selling unit

CARTON (CRT) cm 31x23x10h

| | Wooden pallet cm 120x80 | Plastic pallet cm 120x80 | Plastic pallet cm 120x100 |
|----------------------------|----------------------------|--------------------------|---------------------------|
| Pieces x CRT | 12 | 12 | 12 |
| CRT x pallet | 195 | 195 | 255 |
| CRT x layer | 13 | 13 | 17 |
| Layers x pallet | 15 | 15 | 15 |
| Gross weight of the pallet | 920 | 903 | 1180 |

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES FOR
100g OF DRAINED PRODUCT

| Energy | kJ | kcal |
|--------------------|-----|------|
| | 856 | 202 |
| Fat | 1,2 | g |
| of which saturates | 0,2 | g |
| Carbohydrate | 44 | g |
| of which sugars | 11 | g |
| Fibre | 4,5 | g |
| Proteins | 1,6 | g |
| Salt | 0 | g |

AUTHORIZED PERSON Sarotto Paola (RGQ)

aggiornamento del 18/05/2021