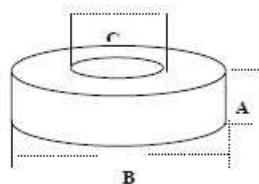


IDAV spa**INDUSTRIA DOLCIARIA ALIMENTARE VESUVIANA**
CONFETTI - CANDITI - CONFETTURE PER PASTICCERIA**SCHEMA TECNICA****PRODOTTO: ANANAS SCIROPATE 8 FETTE**

| | | | |
|---|---|--|------------------------|
| Drain Weight (g.) | 490 (minimum) | pH | 3.50 - 4.10 |
| Net Weight (g.) | 850 (minimum) | Media | Light syrup |
| Vacuum (in.Hg) | 5 - 15 | Brix | 14-17 |
| %Acidity | 0.35 - 0.65 | Count | 8 |
| Shelf life | 24 month from production date (at ambient temperature) | GMOs | none |
| Foreign material | none | Allergens | none |
| Pesticide and Herbicide | According to EU Regulation | Blemishes | Not more than 2 slices |
| Core | Not more than 7% by drain weight | Excessive trim | Not more than 1 slice |
| Flavour | Normal flavour and odour free from flavours or odours foreign to the product. | | |
| Color of pineapple | Normal for the varietal type, White radiating streaks may be present. | | |
| Texture | Reasonably good texture, reasonably compact in structure and the product are fairly free from porosity. | | |
| Microbiological | <i>- Staphylococcus aureus</i> <i>Less than 10 CFU/g.</i> <i>- Salmonella sp.</i> <i>Not detected/25 g.</i> <i>- E. coli.</i> <i>Less than 3 MPN/g.</i> | | |
| Contaminants | <i>- Lead (Pb)</i> 0.1 mg/kg.(max) <i>- Tin (Sn)</i> 200 mg/kg.(max) <i>- Cadmium (Cd)</i> 0.05 mg/kg.(max) <i>- Mercury (Hg.)</i> 0.02 mg/kg.(max) | <i>- Arsenic (As)</i> 2 mg/kg.(max) <i>- Zinc (Zn)</i> 100 mg/kg.(max) <i>- Copper (Cu)</i> 20 mg/kg.(max) | |
| % Ingredient | Packaging | | |
| Pineapple 57.65% | Can type | Tinplate steel (3P Beaded can) | |
| Water 25.95% | Body (In:Ex) | Tinplate : Tinplate | |
| Sugar 16.00% | End (In:Ex) | Lacquer : Lacquer | |
| Citric acid 0.40% | | | |

Diameter of fresh fruit size 95 mm.

Dimension of fruit after process



A = 10-12

B = 84-90

C = 32-35

EMMISSIONE: 01/01/2017

LUIGI AMBROSIO
 RESPONSABILE ASSICURAZIONE QUALITÀ