

 UN PATTO CON LA NATURA Via San Zuane 4/a 31059 Scandolara di Zero Branco (Treviso) ITALY Cod. Fisc. e P. IVA: 01595020270 Tel. +39 0422 488178 - Fax +39 0422 488213 www.albertgelati.com - info@albertgelati.com	TECHNICAL SHEET	Product code	T3ALB
		Rev. Number	0
		Rev. Date	07.12.2021
		 QUALITA' CERTIFICATA ISO 9001 	

PRODUCT NAME

TUTTAFRUTTA ALBICOCCA

DESCRIPTION

TUTTAFRUTTA ALBICOCCA is a puree obtained by sieving the fresh fruit, carefully chosen and selected.

The puree is packed aseptically, a technology that guarantees excellent preservation of the sensorial characteristics, safety on hygiene and the immense advantage of the storage at room temperature.

TUTTAFRUTTA ALBICOCCA is recommended for the preparation of ice creams, sorbets, drinks, slushes and for all those preparations to which you want to give the taste of apricot.

SENSORY PROPERTIES

Yellow liquid puree with the typical smell and taste of apricot.

INGREDIENTS

100% apricot puree.

DOSAGE

at your will

Semi-finished product intended exclusively for industry, whose sale for direct consumption is prohibited. Made in Italy

ASEPTIC PACKAGED PRODUCT

AVERAGE NUTRITIONAL VALUES for 100 g di TUTTAFRUTTA ALBICOCCA (by calculation):

	Grams	kCal	kJ
Energy		57,11	241,23
Carbohydrates	11,00	44,00	187,00
of which Sugars	9,20		
Total fats	0,39	3,51	14,43
of which Saturated	0,00		
Fiber	2,00	4,00	16,00
Proteins	1,40	5,60	23,80
Salt	0,00		

MICROBIOLOGICAL VALUES

Total plate count 30°C UFC/g	< 10 UFC/g
Total Coliforms	< 10 UFC/g
Molds and Yeasts	0 UFC/ 0,4 g

CHEMICAL-PHYSICAL PARAMETERS

pH	3,4 ± 0,3
Bx°	12 ± 0,5

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G.M.O. STATMENT

The product does not derive from GMO ingredients, and complies with EC regulations n ° 1829/2003 of 22/09/2003 relating to the traceability and labeling of genetically modified foods (based on the declarations and documentation of our raw material suppliers).

IONIZING RADIATIONS STATMENT

The product and its ingredients have not been treated with ionizing radiation. (Reg 1830/2003)

GLUTEN-FREE STATMENT

The product is to be considered gluten-free as, according to EC Regulation 41/2009, the gluten content is less than 20 ppm.

Gluten is also absent due to "cross contamination" with cereals containing gluten or products with gluten in the production process.

HACCP DECLARATION

Albert declares to have adopted a self-monitoring system of hygiene and health in compliance with the regulation EC Reg. 852/2004 in question.

Furthermore, the raw materials and products supplied are prepared, conditioned and stored in compliance with current regulations.

STORAGE

If stored according to the indications, the product has a shelf life of 24 months. Once opened, if the package is not completely consumed, store it in the refrigerator at + 4 / + 6 ° C and use within 4-5 days.

CUSTOMS CODE

20079939

PACKAGE

Polylaminate composed of polyethylene both on the outside and in contact with the food and, aluminum and polyester in the middle. The material is suitable for contact with foodstuffs (DM 73 of 21.03.1973, Reg. CE 1935/2004, Reg. CE 1895/2005, Reg. CE 2023/2006, Reg. CE 282/2008, Reg. CE 450 / 2009, EC Reg. 10/2011, Legislative Decree 29/2017 and subsequent amendments).

NOTE

The product must be stored in a cool and dry place. Transportation must take place at a temperature not exceeding 25 ° C. Higher temperatures, only for short periods of the day.

PALLETIZATION

Net weight	1,5 kg
Packages per carton	8 bags
carton dimensions	cm 40,50x26,20x20,50
Net weight of the carton	12 kg
Gross weight of the carton	13,14 kg
Carton per pallet	54
Pallet dimension (EUR)	80x120x150 (h)
Pallet	not stackable

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ALLERGENS STATEMENT**

	Present	Present in the same production line	Present in the same production site
Cereals containing gluten (i.e. wheat, rye, oats, spelled, kamut or their hybridized strains) and products thereof***	NO	NO	YES
Crustaceans or crustacean products***	NO	NO	NO
Eggs and egg products***	NO	YES	YES
Fish and fish products***	NO	NO	NO
Peanuts and peanut products***	NO	NO	NO
Soy and soy products***	NO	NO	NO
Milk and milk-by products (including lactose)***	NO	YES	YES
Nuts, i.e. almonds (<i>Amigdalus Communis L.</i>), hazelnuts (<i>Corylus Avellana</i>), walnuts (<i>Juglans Regia</i>), cashew nuts (<i>Anacardium Occidentale</i>), pecan nuts [<i>Carya Illinoiesis (Wangenh.) K. Koch</i>], Brazil nuts (<i>Bertholletia Excelsa</i>), pistachio nuts (<i>Pistacia Vera</i>), Macadamia or Queensland nuts (<i>Macadamia Ternifolia</i>) and products thereof***	NO	YES	YES
Celery and celery-based products***	NO	NO	NO
Senape e prodotti a base di senape***	NO	NO	NO
Mustard and mustard products***	NO	NO	NO
Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / L expressed as SO ₂ ***	NO	NO	NO
Lupins and lupine-based products***	NO	NO	NO
Molluscs and shellfish-based products***	NO	NO	NO
Legend: NO = Absent; YES = Present or may contains traces			

**see Annex III bis directive 2007/68/CE e s.m.i.

***Regulation 1169/2011 and subsequent amendments

The information contained in this sheet, while being accurate and drawn up to the best of our current knowledge, is of an informative nature only and relieves us of any responsibility regarding the use of the product in question. The House may make changes to the composition without prior notice.

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