

# **DATA SHEET**

Code: 01030411 FRUTTIDOR PERA 3.3

State: Approved by RAQ on 31/07/2024

# **Product description**

fruit preparation based on pears in pieces with high baking and freezing stability. FRUTTIDOR PEAR is ready to use for all filling and decoration purposes.

## Legal denomination

semifinished product for bakery uses.

## **Ingredients**

pears (85%), sugar, modified starch, acidifier: E330, preservative: E202, flavour.

# **Microbiological standards**

aerobic plate count (1)	5000 CFU/g max.
yeasts (2)	25 CFU/g max.
molds (2)	25 CFU/g max.
coliforms (3)	none detected/g
E.coli (4)	none detected/g
salmonella (5)	none detected/25 g

(1) ISO 4833:91

(2) ISO 7954:87

(3) ISO 4832:91

(4) ISO 16649-2:01

(5) ISO 6579:93

# Storage & shelf-life

13 months in a cool environment (max. 20°C).

The product has a natural tendency to brown on the surface; to best preserve its characteristics, it should be stored at temperatures below 10°C.

After opening, store in the refrigerator/cold room at between 0°C and 4°C, and use within a maximum of 14 days.

## **Packaging**

3.3 kg (net) plastic pails.



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## **Nutritional information**

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g (OBTAINED BY CALCULATION)

1. Energy	94 kcal
	397 kJ
2. Protein (N*6.25)	0.3 g
3. Carbohydrate	21.8 g
of which sugars	19.5 g
4. Fat	0.08 g
of which saturated	0 g
5. Food fibre	2.4 g
6. Salt	0 g

# **Allergens**

The table indicates allergens in compliance with Reg. 1169/2011.

In compliance with regulation, we cannot provide, nor can guarantee, a quantitative limit of allergens present in cross-contamination products (except for gluten, sulfur dioxide and sulfites).

$\neg \Gamma$		
		П
		П
	Γ	П
	Γ	П
T		П
		П
		П
	Γ	П
T	Γ	П
T	Γ	П
		П
1		П

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.



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## Certifications

Preferential Origin for European Customs Code

All GFSI certificates are available for download on Irca website. Certification section.

#### **Statements**

#### **GMO Statement**

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

#### **HACCP Statement**

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

### <u>Ionizing Radiation and Nanotechnologies Statement</u>

The product was not treated with ionising radiation at any stage of production.

Furthermore, the raw materials used are authorised for the purpose and are not subject to nanotechnology (EU Reg 2022/C/229/01).

#### <u>Stratement on Packaging Materials</u>

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequest amendments and additions.

### Traceability Statement

Product traceability is made according to Regulation (EC) 178/2002.

#### Safety data sheet Statement

The product is not classified as hazardous according to Reg. 1272/2008 (CLP) and Reg. 1907/2006 (REACH); therefore no Safety Data Sheet is required.

# Contaminants Statements

The product is compliant to the Reg. 915/2023/CE and 396/2005/CE.

## **Disclaimers**

Irca's products comply with EU regulations.

Irca S.p.A. suggests that you check the regulatory requirements in force in the country where the product will be marketed.

The information provided is based on our best knowledge; we recommend users to carry out the necessary tests to determine whether the product is suitable for their particular purposes under their operating conditions.

The data sheet is not updated except as a result of formulation changes or regulatory changes; the validity status is confirmed from the date of printing.

This document is generated electronically and consequently not signed.

All information is valid until revisions are issued.

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