

CANDIED ORANGE PEELS

TECHNICAL SPECIFICATION

PRODUCT: CANDY ORANGE STRIP mm. 9 (NAVEL PEEL)

COUNTRY OF ORIGIN: Italy

DESCRIPTION: Orange peel are cut fresh in strips, cooked and washed. After candy using sugar, glucose syrup and citric acid.

INGREDIENTS: Orange peel strip, glucose syrup, sugar, acidity adjuster: citric acid E/330, Potassium Sorbate, Sulphur dioxide (as residual)

PHYSICAL CHARACTERISTICS:

Cutting Size – width mm. 9

Length mm. min. 90 – max 110

Residual syrup w/w: 5% max

Broken strip w/w max 8%

Other foreign bodies: absent

CHEMICAL CHARACTERISTICS:

OPTIC RESIDUAL @ 20°C brix min. 74 max 76

PH @ 20°C min. 3,00 – max. 3,50

Sulphur dioxide E220 (traces) max 20 p.p.m.

Pesticides residuals within EU limits

MICROBIOLOGICAL CHARACTERISTICS:

TVC in gr.1: max 5.000

Yeasts and moulds in gr.1: max 1.000

Salmonella 25gr.: ABSENT

Coliforms 25 gr.: ABSENT

PACKING:

Polyethylene-lined cardboard cartons of kg. 10 kg or kg.15

SHELF LIFE:

Storage temperature: room temperature min. +5°C max +20°C

Shelf life : 18 months from production date

CANDIED ORANGE PEELS

INGREDIENTS: Orange strips, glucose syrup, sugar, citric acid, potassium sorbate, sulphur dioxide

Nutrition Facts	
Serving Size	100g (3.5 oz)
Servings Per Container	varies
Amount per Serving	
Calories 300	Calories from Fat Less than 1
% Daily Value*	
Fat <0.1 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 103 mg	4%
Potassium 6 mg	Less than 1%
Carbohydrate 75 g	25%
Dietary Fiber 6 g	24%
Sugars 47 g	
Protein <1 g	
Vitamin A	2%
Vitamin C	2%
Calcium	4%
Iron	4%

*Percent Daily Values are based on a 2,000 calorie diet.