



	<b>Data sheet</b>		<b>DS.EN-DC18CFT380</b>	Ed. 2	Rev. 1
	<b>DARK CHOCOLATE CHERRY</b>			dated 04/03/2019 updated 06/07/2022	
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Ingredients	<div><div>Candied cherries60/62%</div><div>Dark chocolate38/40%</div><div>(sugar, 47%, cocoa mass 45.5%, cocoa butter 7.2%, Emulsifier: soy lecithin 0.5%, natural vanilla flavor)</div></div>	
Features Product and Process	Product obtained from sour cherries preserved in saline solution with sulfur dioxide, pitted and candied with sugar syrup, covered with dark chocolate (sugar, 47%, cocoa mass 45.5%, cocoa butter 7.2%, Emulsifier: soy lecithin 0.5%, natural vanilla flavor). They are the result of the union of the sweet taste of black cherries and the explosion of energy of dark chocolate.	
Origin of black cherries	Italy	
Appearance	Typical of dark chocolate.	
Physical characteristics		
Humidity	Max 2 %	
Rancidity (Kreiss reaction)	Negativa	
F.F.A. in % Oleic Acid	Max 2 %	
Fats	58 - 62%	
Number of Peroxides	max 2,2 meq di O <sub>2</sub> / kg	
Defects		
Chemical characteristics		
Heavy metals	EC Reg. 1881/2006 and subsequent amendments <ul style="list-style-type: none"><li>• lead Pb: max 0.1 ppm</li><li>• cadmium Cd: max 0.05 ppm</li></ul>	
Pesticide residues	Limits from EC Reg. 396/2005 as integrated by EC Reg. 178/2006 which introduces annex I (list of substances) and by EC Reg. 149/2008 which introduces annexes II, III and IV on the MRLs of pesticides	
GMOs	The product does not contain Genetically Modified Organisms, nor has it undergone manipulations or processes that require its use (Reg. CE 1829-1830 of 2003).	
Microbiological characteristics		
Total battery charge	max 10.000 ufc/g (linea guida Reg. Piemonte)	
Enterobacteriaceae	<100 ufc/g (linea guida Reg. Piemonte)	
Yeasts and moulds	max 100 ufc/g (linea guida Reg. Piemonte)	
E. Coli	Absent/25g (legge 283/1962)	
Listeria monocytogenes	Absent/25g (legge 283/1962)	
Salmonella	Absent/25 g	
Organoleptic characteristics and presentation		
Parameters		Characteristics / Values

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Smell		Typical (absence of extraneous odors)
Taste		Characteristic (absence of extraneous flavors)
Color		Typical, Homogeneous
Shelf Life	12 months from packaging if stored in the manner described below	
Stocked product		
Methods of storage and conservation	It is recommended to keep the intact packages stored in a cool, dry place, away from heat sources and direct exposure to sunlight, at a temperature between +15°C and +18°C. Once opened, the package must be stored at the same temperature, properly closed and in a short time	
Intended use	Sweet snack or ingredient of desserts and ice cream.	
Dangers associated with improper use	Product not suitable for consumption under 36 months of age, and for subjects intolerant / allergic to milk, gluten, soy, nuts.	
Transport	Standard (temperature ≤ 15°C).	
Packaging	500g; 1Kg; 5kg; 10 Kgs.	
Packaging	PP bucket in various formats or LDPE bag.	
Palletization	Standard	
Nutritional values per 100 g of edible product		
Energy value	kcal	442,12
	kJ	1.853,00
Fats	20,41	g
Of which saturated fatty acids	10,61	g
Carbohydrates	67,99	g
Of which sugars	59,74	g
Fibers	5,42	g
Proteins	4,57	g
Salt	1,27	mg

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**Allergens:-**When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	YES	NO	NO	YES
SOYA BEANS or derivatives	YES	YES	YES	YES	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES	NO	NO	YES
NUTS , tree nuts:	NO	YES	YES	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES (as residue)	YES	YES	YES (as residue)	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO