

LA JALANCINA - JAMS AND SYRUPS

TECHNICAL DATA SHEET PEAR HALVES WITH RED WINE



Health registration: 21.00244/V

Ingredients: Pear, red wine, sugar, cloves, cinnamon and acidulant (citric acid).

Stages of the manufacturing process:

The fruits are selected with extra quality, developing products in traditional way. The product is packed and placed in glass jars manually with the adequately size. The glass jar is closed in a continuous process and is obtained an optimal vacuum.

With pasteurization is achieved product sterility. This process consists in a heat treatment which maintains the product with high temperature for a time and then it is cooled.

Format: Glass jars 720 ml.

Net weight/Drained weight: 700 gr. / 350 gr.

Storage: Keep product to temperatures below 25° C and with normal relative humidity conditions (less than 80%). Preserve of sunlight. In case of being exposed to sunlight, can be detected changes in tonality. Once open, store in refrigerator.

Information allergens / GMOs: No contains other external allergens / No contains GMOs.

Organoleptic characteristics

.- Odor / Color / Texture / Taste: Typical / Ruby red / Compact, without breaking the fruit / Typical

Microbiological characteristics

.- Incubation 7 days at 55° C / Incubation 21 days at 37° C: Unchanged / Unchanged

.- Mesophilic aerobic / Mesophilic anaerobic / Molds and yeasts: < 10 CFU/g / < 10 CFU/g / < 10 CFU/g

.- Escherichia coli / Salmonella / Total coliforms: Absence/g / Absence/25g / Absence/g

Physical chemical characteristics

.- PH / Vacuum / Headspace / Degrees Brix: 3,65-3,70 / More than 10 cm of HG / Maximum 10% / 18-22

.- Dyes / Closure / Safety of the closure: Absence / Between 3 and 8 mm / > 0

.- Superposition / Compactness: > 45% / > 75%

Nutritional value per 100 grams of product:

.- Energy value (KJ/Kcal): 352 KJ / 83 Kcal

.- Proteins / Carbohydrates / Fats / Ethyl alcohol: 0,3 grams / 17,0 grams / 0,0 grams / 2,0 grams

Logistic: Units per box / Boxes per pallet / Units per pallet: 6 / 133 / 798