

PRODUCT SPECIFICATION

Articol number: 873315

Articol name: PINA COLADA PASTE

Use	Food industry – ice cream The product is intended for the manufacture of food and not for direct consumption.
Recommended Dosage	Cca. 80 g : 1 kg
Ingredients	Glucose syrup, water, sugar, pineapple juice from concentrate, modified starch, acidifier: tartaric acid, colours: lutein, titanium dioxide; flavors, preservative potassium sorbate.
Senzorial characteristics (at 20°C)	Appearance: viscous, homogeneous paste; Colour: yellow; Smell: typical; Taste: typical.
Physical – chemical parameters (at 20°C)	Brix (refractometer): 64,0°Bx ± 3; pH: 4,4 ± 0,5.
Nutrition Declaration Average values/ 100 g product	Energy: 1016,3 kJ / 239,1 kcal Fat: 0 g; Of which saturated fatty acids: 0 g; Carbohydrate: 59,6 g; Of which sugars: 44,1 g; Fiber: 0,01 g; Protein: < 0,1 g; Salt: 0,192 g.
Microbiology	NTG: max. 1000 cfu/ g; Enterobacteria: max. 1 cfu/ g; Yeasts and moulds: max. 100 cfu/ g.
Contaminants	Complies with (CE) Regulation No. 1881/2006.
Packaging	Food grade PE sealed buckets/ bottle.
Storage	Store in original unopened packaging, in a cool, dry place, away from direct sunlight, between 5 - 25°C. After opening store in cold rooms (0 - 8°C). Close packaging after each usage.
Shelf life	24 months from the production date at the recommended storage conditions and original packaging.
Transport conditions	Transport with dry, clean, odourless, hygienic and covered means of transport, keep them away from pollution and contamination.

This information is correct to the best of our knowledge. It is the responsibility of the user to assess the work place risks and to determinate safe working conditions. Expertarom cannot assume liability for claims resulting from improper use of this product.



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Allergens

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES*.

Allergens	Allergen Substances	Raw materials (ingredients)	Possible traces from cross contamination
Cereals (1) with gluten content and derivatives	No		No
Crustaceans and derivatives	No		No
Eggs and derivatives	No		No
Fish and derivatives	No		No
Peanuts and derivatives	No		No
Soy and derivatives	No		No
Milk and derivatives	No		No
Nuts and derivatives (2)	No		No
Celery and derivatives	No		No
Mustard and derivatives	No		No
Sesam seeds and derivatives	No		No
Sulfur dioxide or sulphite as SO ₂ (3)	No		No
Lupine and derivatives	No		No
Molluscs and derivatives	No		No

(1)- wheat, rye, barley, oats, or other hybrids;

(2)- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*);

(3)- According REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg/kg or 10 mg/l (as SO₂) located in the food.

GMO Declaration

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE.

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

Packaging material

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/ National legislation, at the date of this document preparing.

This replaces the previous specification.

Issued by:

CTC Engineer: Zbarciog Laura

Date: 24. 06. 2019



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