

Technical Specification: MC 1131 – AMARENA CHERRIES SYRUP – 6 x 720

ml

General Information

Code	1131
Description	Amarena cherries in sugar syrup
Origin	Italy
Shelf Life	36 months
Packaging	Glass jar
Units per carton	6 x 890 g
Cartons per pallet	144
Cartons per layer	12
Layer per pallet	12
Net weight	890 g
Drained weight	500 g

Organoleptic Parameters

Description	Red rubin cherries
Colour	Uniformly colored bright cherry red rubin , typical of product
Flavour	Typical sour cherry flavour with no off odour and flavour
Odour	Typical of sour cherry

Product Specific Information

Size	20/22 mm
Brix	$65^{\circ} < X < 71^{\circ}$
pH	$2.6 < X < 3.4$
Moisture	32.5 g

Ingredient List

Ingredients	Function
Pitted cherries	
Sugar	
Glucose	
Water	
Concentrated carrot juice	
Sour cherry concentrated juice	
Citric acid E330	Acidity corrector
Flavor	

Defect Tolerance

Foreign material	Absent
Broken cherries	Max. 1%
Stones and fragment	Max. 1 pit/10kg

Microbiology (at production)

Total bacterial count	Max. 500 ufc/g
Moulds	Max. 20 ufc/g
Yeasts	Max. 10 ufc/g
Salmonella	absent in 25 g
Enterobacteriaceae	Max. 5 ufc/g
E. coli	Max. 1 ufc/g
S. aureus	Max. 5 ufc/g

Physical and chemical characteristics

Sulphur dioxide as a residue	< 100 ppm
Acidity	0.1 % < X < 0.2 %

Nutritional Values

Average NV	Per 100 g
Energy	1121 kJ / 268 kcal
Fat	0 g
Of which saturated	0 g
Carbohydrates	67 g
Of which sugars	67 g
Fibre	0.5 g
Protein	0.2 g
Salt	0.01 g

The nutritional values above can vary from the labels.

Storage Conditions

Keep unopened (36 months) below 25°C and open (30 days) below 5°C.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Able to cross contaminate the product?			
	Yes	No	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X		X
Crustaceans and products thereof		X		X
Eggs and products thereof		X		X
Fish and products thereof		X		X
Peanuts and products thereof (inc. oil)		X		X
Soybeans and products thereof (inc. lecithin)		X		X
Milk and products thereof (inc. lactose)		X		X
Nuts and products thereof (incl. oil)				
- Hazelnut		X		X
- Walnut		X		X
- Almond		X		X
- Cashew		X		X
- Pecan nut		X		X
- Brazil nut		X		X
- Pistachio nut		X		X
- Macadamia nut		X		X
Celery and products thereof		X		X
Mustard and products thereof		X		X
Sesame and products thereof (inc. oil)		X		X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂	X			
Lupine and products thereof		X		X
Molluscs and products thereof		X		X

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 02/07/2025	Date: 02/07/2025
Version Number	V07.2025