



# COMPOSTA DI ALBICOCCHE

## PHYSICAL CHARACTERISTICS

ASPECT: thick compote

COLOR: typical of the fruit

TASTE: typical

FRUIT CONTENT: 130 g in 100 g

TOTAL SUGARS: 50 g in 100 g

MADE BY MIXING APRICOT PULP, FORMERLY CALLED "ARPELLINI" THROUGHOUT THE VENETO REGION, WITH FRUIT SUGAR.

IT IS THICKENED USING PECTIN, WHICH IS ALSO OBTAINED FROM FRUIT. THE PULP CONCENTRATION IS 130 G EACH 100 G OF PRODUCT.

THE PRODUCTION PROCESS INCLUDES A SHORT EXPOSURE TO HIGH TEMPERATURES, A LOW SUGAR CONCENTRATION AND A HIGH CONTENT OF FRUIT.

## INGREDIENTS

APRICOTS, FRUIT SUGAR, GELLING AGENT (PECTINE FROM CITRUS FRUIT), ACIDITY REGULATOR (LEMON JUICE).

## CHEMICAL CHARACTERISTICS

PARAMETER	U.M.	VALUES	NOTES
Acidity	pH	2,7-3,5	potentiometric
Dry Residue	Brix	45-55	optical refractometer

## MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	U.M.	VALUES	NOTES
Total microbial	ufc/g	<1000	Detection on culture
Staphylococci	ufc/g	none	Detection on culture
Moulds	ufc/g	<100	Detection on culture
Yeasts	ufc/g	<20	Detection on culture
Coliforms	ufc/g	<10	Detection on culture

## WRAPPING AND PACKING

cardboard box with 12 glass jars per 250 g

## STORAGE

Store in dry and cool place, keep away from light and heat

## SHELF-LIFE

36 months if in the original and complete wrapping