



# SALSA DI PERE

## PHYSICAL CHARACTERISTICS

ASPECT: thick sauce

COLOR: pear yellow

TASTE: spicy sweet

THICK SAUCE MADE BY MIXING PEARS AND SUGAR, PROPERLY FLAVORED IN ORDER TO GIVE THE CHARACTERISTIC SWEET AND SPICY TASTE.

## INGREDIENTS

PEARS, GLUCOSE-FRUCTOSE SYRUP, SUGAR, WATER, ACIDITY REGULATOR (CITRIC ACID), MUSTARD FLAVORING, FLAVORINGS, ANTIOXIDANT (SULFUR DIOXIDE).

Allergens Dir. CE 68/2007: sulfure dioxide

## CHEMICAL CHARACTERISTICS

PARAMETER	VALUES
Refractometric Optical Residue (20°C)	75 +/- 3 Brix
pH (20°C)	3.0 - 5.0
Sulfure dioxide	< 100 ppm

## MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	U.M.	VALUES	NOTES
Total microbial	ufc/g	<5000	Detection on culture
Yeasts and moulds	ufc/g	<500	Detection on culture
Coliforms	ufc/g	none	Detection on culture
Salmonella	25gUFC	none	Detection on culture

## WRAPPING AND PACKING

cardboard box with 12 glass jars per 240 g

## STORAGE

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

## SHELF-LIFE

24 months if in the original and complete wrapping