



# PRODUCT SPECIFICATION

Rev. 04  
12/12/2016  
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Mod. 033

Product **LEMON MARMALADE**



Code:	CSC326
Ean Code:	8015312774275
Net Weight:	340g
Drained Weight:	
Gross Weight: (packaging included)	540g
Jar details	
glass jar ml	310
Twist Off Deep cap cm	7x10,5h

Product description Marmalade made with pieces of fruit and sugar.

How to use To spread on bread. To make jam cakes or fill croissants. To enrich white yogurt. To pair with soft cheese and ricotta cheese.

Allergens in the product Absent  
May contain: fish, eggs, celery, soy, milk, nuts, mustard

GLUTEN FREE

## INGREDIENTS

Lemons, cane sugar.  
Total sugar content 49g per 100g. Prepared with 45g of lemons per 100g.  
The percentage of total sugars and fruits used may vary depending on the production lot.  
The product does not contain Genetically Modified Organism (GMO free)

## PHYSICAL AND CHEMICAL PARAMETERS

PH < 4,50 - RO > 40 - USED FRUITS >40g/100g

## BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 100/g  
Total coliforms: absent/g  
Stafilococcus p.p.: absent/g  
Salmonella: absent/25g

Product stabilized by pasteurization heat treatment.

## ORGANOLEPTIC CHARACTERISTICS

Colour: typical  
Smell: typical  
Taste: sweet

## STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.  
Lasts max 3 days in fridge at 4°C once opened.

Shelf life from the production date: 36 months  
guaranteed at the departure: 24 months

AUTHORIZED PERSON Sarotto Paola (RGQ) aggiornamento del 22/06/2022



# PRODUCT SPECIFICATION

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Product **LEMON MARMALADE**

Selling unit

CARTON (CRT) cm 32x23x13h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	156	156	208
CRT x layer	12	12	16
Layers x pallet	13	13	13
Gross weight of the pallet	1055	1140	1141

## Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN  
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES  
FOR 100g OF PRODUCT

Energy	kj	kcal
	965	227
Fat	<0,5	g
of which saturates	<0,1	g
Carbohydrate	55	g
of which sugars	53	g
Fibre	1,1	g
Proteins	<0,5	g
Salt	<0,01	g

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aggiornamento del 22/06/2022