

**CASA BERTINI**

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CREMOTTI DI CEDRO

NAME OF THE PRODUCT:

CREMOTTI DI CEDRO

SALES DESCRIPTION:

Candied fruit covered with chocolate.

MADE AND PACKAGED BY:

Bertini Group srls - Via F. Principe N. 25 - 87100 Cosenza - ITALIA

DESCRIPTION OF THE PRODUCT:

Candied and grinded cedars amalgamated with liquor and covered with extra dark chocolate.

DESTINATED FOR:

The product is edible for all customers apart from people with specific allergies or pathologies (diabetes).

INGREDIENTS:

Cedars (75%), sugar, glucose-fructoses syrup, Acidifier E330 Citric Acid. Preservatives: E220 sulfur dioxide (residual).

Aroma Lacrime D'Oro (70% VOL.).

In the covering (25%): cocoa mass, sugar, cocoa butter, soy lecithin emulsifier, natural vanilla extract, cocoa (min 62%).

Alcol strength by mass 0,06%.

COMPOSITION AND ASPECTS OF THE RAW MATERIALS:

The product is composed of candied and chopped orange peels, treated with the liquor "Aroma Lacrime D'oro" and covered with Belgium chocolate. All the inner ingredients originate from Italy. All raw materials are periodically checked according to our HACCP plan.

HOW THE PRODUCTS ARE MADE:

The production of Cremotti di Cedro takes place in several semi-automatic steps. The candied cedars paste is amalgamated with the liquor inside a stainless-steel kneader. Subsequently, the mixture is poured into a machine that chops it in small squares which fall directly onto a stainless-steel conveyor belt. From there, the squares travel through a fall of liquified, extra dark chocolate coating them completely. The squares next travel through a cooling tunnel. After being cooled, the Cremotti di Cedro, are manually put in a proper bowl to be weighed and sealed with food PVC. This cover keeps the product's fragrance unaltered. In the final step, the bowl is inserted in its case.

ORGANOLEPTIC FEATURES:

ASPECT

The “Cremotti di Cedro” have a square shape with an overcoat of chocolate.

COLOR

Brown, typical colour of extra dark chocolate.

SMELL

Gentle, the typical odor of cedar mixed with liquor and extra dark chocolate.

TASTE

It taste like cedar and extra dark chocolate.

TEXTURE

Solid on the outside because of the coverage, soft on the inside.

SHAPE AND SIZE (AVERAGE):

The product has a squared shape with an average size in cm: 2,6 x 2,8 x h. 0,8.

EUROPEAN NUTRITIONAL COMPOSITION / AVERAGE NUTRITIONAL VALUES PER 100G OF PRODUCT:

Energy value	Kjoule	1599
Energy value	Kcal	380
Fat	gr.	10,3
Of which saturated	gr.	6,2
Carbohydrate	gr.	67,5
Of which sugars	gr.	57,5
Fiber	gr.	5,2
Protein	gr.	1,8
Salt	gr.	0,38

MICROBIOLOGICAL CHARACTERISTICS:

Microbial count at 30°C	UNI EN ISO 4833-1:2013	9,0 E+01	UFC/g
Escherichia Coli	ISO 16649 -2:2001	< 10	UFC/g
<i>β- glucoronidasi positive count</i>			
Staphylococci	UNI EN ISO 6888-1:2004	< 10	UFC/g
<i>Coagulasi-positive count</i>			
ph	ISO 11289:1993	5,67	Unità di pH
Mold count	ISO 21527-1:2008	<10	UFC/g
Yeasts count	ISO 21527-1:2008	<10	UFC/g
Salmonella analyses	UNI EN ISO 6579-1:2017 (except p.9.5.6)	absent	in 25 gr

PIECES PER PACK:

On average the pack is composed of 32/34 pieces (the variation of pieces are due to the thickness of cremotti).

STORAGE CONDITIONS:

The product should be kept at a temperature between 4° and 18° C. In these condition the product can be stored for 12 month.

PRODUCTION LINE BATCH:

The production batch is composed of an L, two number and a letter.

The L means lot.

The two number denote the day of production.

The letter denote the typology of the product.

PACKAGING CHARACTERISTICS:

The product is put inside a PVC bowl, wrapped with a coextruded polypropylene film.

The bowl is inserted in a specific case whose label is printed on the back.

The rectangular case's dimensions in cm. are: 19 x 16 x h. 3,4 cm of depth.

FOOD SUITABILITY:

All the storage materials used are in compliance with both Italian and European laws.

PACKAGING:

Packaging	Cardboard box
Items per packaging	28
Pallet's composition	See technical logistical cards