

**CASA BERTINI**

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DELIZIE DI CILIEGIE

NAME OF THE PRODUCT:

DELIZIE DI CILIEGIE

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:

Pitted and candied cherries, soaked in Rhum 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:

Pitted cherries (72,5%), glucose syrup, acidifier E330 Citric Acid, preservative E202, potassium sorbate, food colouring E127 erythrosine, preservative E220 sulphur dioxide.

Aroma Mambo Dry (70 Vol.).

In the covering (27,5%): cocoa mass, sugar, cocoa butter, soy lecithin emulsifier, natural vanilla extract. Cocoa (min 62%).

Alcol strength by mass 0,02%.

COMPOSITION AND ASPECTS OF THE RAW MATERIALS:

The product is composed of candied and pitted cherries, 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 Delizie di Ciliegie takes place in several semi-automatic steps. The candied cherry 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 Delizie di Ciliegie, 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 "Delizie di Ciliegie" have the typical rounded shape of cherries, with an overcoat of chocolate.

COLOR

Brown, typical color of extra dark chocolate.

SMELL

Gentle the typical odor of cherries and extra dark chocolate mixed with the strong odor of Rhum.

TASTE

It taste like cherries soaked in Rhum, and covered with extra dark chocolate.

TEXTURE

Solid on the outside because of the coverage, full bodied on the inside.

SHAPE AND SIZE (AVERAGE):

Rounded shape with an average diameter of 2 cm.

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

Energy value	Kjoule	899,78
Energy value	Kcal	215,9
Fat	gr.	11,5
Of which saturated	gr.	6,9
Carbohydrate	gr.	20,6
Of which sugars	gr.	19,3
Fiber	gr.	3,8
Protein	gr.	2,5
Salt	gr.	0,01

MICROBIOLOGICAL CHARACTERISTICS:

Microbial count at 30°C	UNI EN ISO 4833-1:2013	63 Estimate	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	3,63	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 35/37 pieces (the variation of pieces are due to the size of cherries).

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 inserted in a PVC container, wrapped by a film of coextruded polypropylene.

The container is inserted in a specific case whose label is printed on the bottom.

The case has a rectangular shape, whose dimensions in cm. are: 19 x 16 x h. 3,4.

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