

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela torbido
Produktbeschreibung	Apfeldirektsaft naturtrüb
Product description	Cloudy apple juice

Ingredients
Apple juice, anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy apple juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,8-5
Turbidity	NTU	400-2000
pH		<4
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bag in 200 L drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 L box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy apple juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela limpido
Produktbeschreibung	Apfeldirektsaft blank
Product description	Clear apple juice

Ingredients
Apple juice, anti-oxidant: ascorbic acid

Sensory proprieties
The clear apple juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,8-5
Turbidity	NTU	<10
pH		<4
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The clear apple juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela torbido biologico
Produktbeschreibung	Bio-Apfeldirektsaft naturtrüb
Product description	Organic cloudy apple juice

Ingredients
Apple juice*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic cloudy apple juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,8-5
Turbidity	NTU	400-2000
pH		<4
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The organic cloudy apple juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela torbido Demeter
Produktbeschreibung	Demeter-Apfeldirektsaft naturtrüb
Product description	Demeter cloudy apple juice

Ingredients
Apple juice*, *from organic and biodynamic agriculture

Sensory proprieties
The demeter cloudy apple juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,8-5
Turbidity	NTU	400-2000
pH		<4
Pulp	%	<0,3

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The Demeter cloudy apple juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. The production follows organic Reg. (CE) N.834/2007 and (CE) N.889/2008 and the biodynamic guidelines –Norme direttive (Standard) per il conseguimento dell'autorizzazione all'uso del marchio Demeter. Trasformazione-giugno 2007- and -Norme direttive (Standard) per l'etichettatura dei prodotti Demeter

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela limpido 20 brix
Produktbeschreibung	Apfeldirektsaft blank 20 Brix
Product description	Clear apple juice 20 brix

Ingredients
Apple juice, anti-oxidant: ascorbic acid

Sensory proprieties
The clear apple juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>19
Acidity (tartaric acid at pH 7.0)	g/kg	>2.5
Turbidity	NTU	<10
pH		<4
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The clear apple juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela limpido 40 brix
Produktbeschreibung	Apfeldirektsaft blank 40 Brix
Product description	Clear apple juice 40 brix

Ingredients
Clear apple juice concentrate

Sensory proprieties
The clear apple juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>40
Acidity (tartaric acid at pH 7.0)	g/kg	15-30
Turbidity	NTU	<10
pH		<4

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The clear apple juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela Cripps Pink torbido
Produktbeschreibung	Cripps Pink Apfeldirektsaft naturtrüb
Product description	Cripps Pink cloudy apple juice

Ingredients
Cripps Pink apple juice, anti-oxidant: ascorbic acid

Sensory proprieties
The Cripps Pink cloudy apple juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11.8
Acidity (tartaric acid at pH 7.0)	g/kg	>3.8
Turbidity	NTU	400-2000
pH		<4
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The Cripps Pink cloudy apple juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di pera torbido
Produktbeschreibung	Birnendirektsaft naturtrüb
Product description	Cloudy pear juice

Ingredients
Pear juice, anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy pear juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-14
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
Turbidity	NTU	500-2000
pH		<4,8
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy pear juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008. The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di pera Williams torbido
Produktbeschreibung	Williamsbirnendirektsaft naturtrüb
Product description	Cloudy Williams pear juice

Ingredients
Pear juice, anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy Williams pear juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-14
Acidity (tartaric acid at pH 7.0)	g/kg	2-4
Turbidity	NTU	500-2000
pH		<4,2
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The cloudy Williams pear juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008. The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di pera Williams torbido biologico
Produktbeschreibung	Bio-Williamsbirnendirektsaft naturtrüb
Product description	Organic cloudy pear juice Williams

Ingredients
Pear juice*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic cloudy Williams pear juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-14
Acidity (tartaric acid at pH 7.0)	g/kg	2-4
Turbidity	NTU	500-2000
pH		<4,2
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic cloudy pear juice Williams is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008. The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di pera torbido biologico
Produktbeschreibung	Bio-Birnendirektsaft naturtrüb
Product description	Organic cloudy pear juice

Ingredients
Pear juice*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic cloudy pear juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-14
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
Turbidity	NTU	500-2000
pH		<4,8
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The organic cloudy pear juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008.</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di pera torbido da agricoltura biodinamica Demeter
Produktbeschreibung	Demeter-Birnendirektsaft naturtrüb
Product description	Demeter cloudy pear juice

Ingredients
Pear juice*, *from organic and biodynamic agriculture

Sensory proprieties
The Demeter cloudy pear juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-14
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
Turbidity	NTU	500-2000
pH		<4,8
Pulp	%	<0,3

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The Demeter cloudy pear juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic/biodynamic production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the guide line for Demeter production (Norme direttive (Standard) per il conseguimento dell'autorizzazione all'uso del marchio Demeter. Trasformazione.-giugno 2007- Norme direttive (Standard) per l'etichettatura dei prodotti Demeter con il nuovo logo Demeter)</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di pesca torbido
Produktbeschreibung	Pfirsichdirektsaft naturtrüb
Product description	Cloudy peach juice

Ingredients
Peach juice, anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy peach juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
Acidity (tartaric acid at pH 7.0)	g/kg	>6
Turbidity	NTU	>400
pH		<4
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy peach juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di albicocca torbido
Produktbeschreibung	Aprikosendirektsaft naturtrüb
Product description	Cloudy apricot juice

Ingredients
Apricot juice, anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy apricot juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
Acidity (tartaric acid at pH 7.0)	g/kg	>8
Turbidity	NTU	>400
pH		<4
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy apricot juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mirtillo torbido
Produktbeschreibung	Himbeerendirektsaft naturtrüb
Product description	Cloudy blueberry juice

Ingredients
Blueberry juice, anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy blueberry juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>8
Acidity (tartaric acid at pH 7.0)	g/kg	12-16
Turbidity	NTU	>400
pH		<3.6
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy blueberry juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di uva rossa o bianca
Produktbeschreibung	Roter oder weißer Traubendirektsaft
Product description	Red or white grape juice

Ingredients
Grape juice,

Sensory proprieties
Grape juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	Degrees	16-18
pH		<3.8
Acidity (tartaric acid at pH 7.0)	g/kg	>5
Sulfur dioxide	mg/l	<10

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>Grape juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di uva rossa o bianca biologico
Produktbeschreibung	Bio-Roter oder weißer Traubendirektsaft
Product description	Organic red or white grape juice

Ingredients
Grape juice*, *from organic agriculture,

Sensory proprieties
The organic grape juice has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	Degrees	16-18
pH		<3.8
Acidity (tartaric acid at pH 7.0)	g/kg	>5
Sulfur dioxide	mg/l	<10

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic grape juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008. The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela e lampone torbido
Produktbeschreibung	Apfel- Himbeerdirektsaft naturtrüb
Product description	Cloudy apple raspberry juice

Ingredients
Apple juice (80%), raspberry juice (20%); anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy apple and raspberry juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	4-8
Turbidity	NTU	500-2000
pH		<4
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	8 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	8 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	8 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy apple and raspberry juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo concentrato di ciliegia
Produktbeschreibung	Süßkirschsaftkonzentrat
Product description	Cherry juice concentrate

Ingredients
Cherry juice concentrate

Sensory proprieties
The cherry juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>65
Acidity (tartaric acid at pH 7.0)	g/kg	>40
Turbidity	NTU	<10
pH		<3.8

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The cherry juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera
Produktbeschreibung	Birnenmark aus Süßbirnen
Product description	Pear puree

Ingredients
Pear puree, anti-oxidant: ascorbic acid

Sensory proprieties
The pear puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
pH		<4,5
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera biologica
Produktbeschreibung	Bio-Birnenmark aus Süßbirnen
Product description	Organic pear puree

Ingredients
Pear puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic pear puree has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
pH		<4,5
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera Demeter
Produktbeschreibung	Birnenmark aus Süßbirnen Demeter
Product description	Pear puree Demeter

Ingredients
Pear puree* *from organic and biodynamic agriculture

Sensory proprieties
The pear puree Demeter has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
pH		<4,5
Bostwick	cm/30''	<10
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The pear puree Demeter is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Demeter production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the Demeter directives The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera 20 brix
Produktbeschreibung	Birnenmark aus Süßbirnen 20 Brix
Product description	Pear puree 20 brix

Ingredients
Pear puree, anti-oxidant: ascorbic acid

Sensory proprieties
The pear puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	20-22
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
pH		<4,5
Bostwick	cm/30''	<12
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera 30 brix
Produktbeschreibung	Birnenmark aus Süßbirnen 30 Brix
Product description	Pear puree 30 brix

Ingredients
Pear puree, anti-oxidant: ascorbic acid

Sensory proprieties
The pear puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	30-33
Acidity (tartaric acid at pH 7.0)	g/kg	3-8
pH		<4,5
Bostwick	cm/30''	<8
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera densa
Produktbeschreibung	Dickflüßiges Birnenmark aus Süßbirnen
Product description	Thick pear puree

Ingredients
Pear puree, anti-oxidant: ascorbic acid

Sensory proprieties
The thick pear puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10,5
Acidity (tartaric acid at pH 7.0)	g/kg	1-3.5
pH		<4,5
Bostwick	cm/30''	<5
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The thick pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera William
Produktbeschreibung	Birnenmark Williams Christ
Product description	William pear puree

Ingredients
William pear puree, anti-oxidant: ascorbic acid

Sensory proprieties
The William pear puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>12
Acidity (tartaric acid at pH 7.0)	g/kg	2-4
pH		<4,1
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The William pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera William biologica
Produktbeschreibung	Bio-Birnenmark Williams Christ
Product description	Organic william pear puree

Ingredients
Williams pear puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic Williams pear puree has good colour, taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>12
Acidity (tartaric acid at pH 7.0)	g/kg	2-4
pH		<4,1
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The organic William pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera Williams Demeter
Produktbeschreibung	Birnenmark aus Williams Christ Demeter
Product description	Pear puree Williams Demeter

Ingredients
Pear puree demeter

Sensory proprieties
The pear puree Williams Demeter has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>12
Acidity (tartaric acid at pH 7.0)	g/kg	2-4
pH		<4,1
Bostwick	cm/30''	<10
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The pear puree Williams Demeter is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Demeter production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the Demeter directives</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pera Williams densa
Produktbeschreibung	Dickflüssiges Birnenmark Williams Christ
Product description	Thick William pear puree

Ingredients
William pear puree, anti-oxidant: ascorbic acid

Sensory proprieties
The thick William pear puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10,5
Acidity (tartaric acid at pH 7.0)	g/kg	2-4
pH		<4,1
Bostwick	cm/30''	<5
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The thick William pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

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Descrizione prodotto	Purea di pera 70% Williams, 30% pera dolce
Produktbeschreibung	Birnenmark 70% Williams Christ, 30% Süßbirnen
Product description	Pear puree 70% Williams, 30% sweet pear

Ingredients
pear puree, anti-oxidant: ascorbic acid

Sensory proprieties
The pear puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>12
Acidity (tartaric acid at pH 7.0)	g/kg	>2
pH		<4,3
Bostwick	cm/30''	<12
Ascorbic acid	ppm	100-400
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The pear puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

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Descrizione prodotto	Purea di mela
Produktbeschreibung	Apfelmark
Product description	Apple puree

Ingredients
Apple puree, anti-oxidant: ascorbic acid

Sensory proprieties
The apple puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,5-4
pH		<4
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The apple puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

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Descrizione prodotto	Purea di mela Golden Delicious monovarietale
Produktbeschreibung	Apfelmark Golden Delicious sortenrein
Product description	Apple puree Golden Delicious monovarietal

Ingredients
Apple puree Golden Delicious, anti-oxidant: ascorbic acid

Sensory proprieties
The apple puree Golden Delicious has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,5-4
pH		<4
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The apple puree Golden Delicious is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela Demeter
Produktbeschreibung	Apfelmark Demeter
Product description	Apple puree Demeter

Ingredients
Apple puree* *from organic and biodynamic agriculture

Sensory proprieties
The apple puree Demeter has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,5-4
pH		<4
Bostwick	cm/30''	<10
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The apple puree Demeter is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Demeter production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the Demeter directives The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela biologica
Produktbeschreibung	Bio-Apfelmark
Product description	Organic apple puree

Ingredients
Apple puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic apple puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	11,2-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,5-4
pH		<4
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The organic apple puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation or to treatment with gases.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela Granny Smith
Produktbeschreibung	Apfelmark aus Granny Smith
Product description	Apple puree Granny Smith

Ingredients
Apple puree, anti-oxidant: ascorbic acid

Sensory proprieties
The apple puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11,2
Acidity (tartaric acid at pH 7.0)	g/kg	> 4,5
pH		<4
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The apple puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003 and do not contain allergens according to Reg CE 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela 20 brix
Produktbeschreibung	Apfelmark 20 Brix
Product description	Apple puree 20 brix

Ingredients
Apple puree, anti-oxidant: ascorbic acid

Sensory proprieties
The apple puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	20-22
Acidity (tartaric acid at pH 7.0)	g/kg	2,5-4
pH		<4
Bostwick	cm/30''	<10
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The apple puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela 30 brix
Produktbeschreibung	Apfelmark 30 Brix
Product description	Apple puree 30 brix

Ingredients
Apple puree, anti-oxidant: ascorbic acid

Sensory proprieties
The apple puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	30-33
Acidity (tartaric acid at pH 7.0)	g/kg	7-12
pH		<4
Bostwick	cm/30''	<8
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The apple puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela densa
Produktbeschreibung	Dickflüssiges Apfelmark
Product description	Thick apple puree

Ingredients
Apple puree, anti-oxidant: ascorbic acid

Sensory proprieties
The thickapple puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	10.5-13
Acidity (tartaric acid at pH 7.0)	g/kg	2,5-4
pH		<4
Bostwick	cm/30''	<5
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The thick apple puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela controllata
Produktbeschreibung	Apfelmark V.O.
Product description	Apple puree spray controlled

Ingredients
Apple puree, anti-oxidant: ascorbic acid

Sensory proprieties
The apple puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	12-14
Acidity (citric acid at pH 8.1)	g/kg	<7
pH		<4
Bostwick	cm/30''	8-10
Sieve	mm	0.5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The apple puree spray controlled is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>The product is designated for baby food</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di albicocca
Produktbeschreibung	Aprikosenmark
Product description	Apricot puree

Ingredients
Apricot puree, anti-oxidant: ascorbic acid

Sensory proprieties
The apricot puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11.2
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,8
Bostwick	cm/30''	<15
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The apricot puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di albicocca biologica
Produktbeschreibung	Bio-Aprikosenmark
Product description	Organic apricot puree

Ingredients
Apricot puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic apricot puree has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11.2
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,8
Bostwick	cm/30''	<15
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic apricot puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di albicocca Demeter
Produktbeschreibung	Demeter-Aprikosenmark
Product description	Demeter apricot puree

Ingredients
Apricot puree* *from organic and biodynamic agriculture

Sensory proprieties
The apricot puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11.2
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,8
Bostwick	cm/30''	<15
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The Demeter apricot puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. The production follows organic Reg. (CE) N.834/2007 and (CE) N.889/2008 and the biodynamic guidelines –Norme direttive (Standard) per il conseguimento dell'autorizzazione all'uso del marchio Demeter.Trasformazione-giugno 2007- and -Norme direttive (Standard) per l'etichettatura dei prodotti Demeter

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Descrizione prodotto	Purea di pesca
Produktbeschreibung	Pfirsichmark
Product description	Peach puree

Ingredients
Peach puree, anti-oxidant: ascorbic acid

Sensory proprieties
The peach puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>9
Acidity (tartaric acid at pH 7.0)	g/kg	>5
pH		<3,8
Bostwick	cm/30''	<15
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The peach puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pesca biologica
Produktbeschreibung	Bio-Pfirsichmark
Product description	Organic peach puree

Ingredients
Peach puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The peach puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>9
Acidity (tartaric acid at pH 7.0)	g/kg	>5
pH		<3,8
Bostwick	cm/30''	<15
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic peach puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. Organic production follows Reg. (CE) N.834/2007and Reg. (CE) N.889/2008

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di nettarina biologica
Produktbeschreibung	Bio-Nektarinenmark
Product description	Organic nectarine puree

Ingredients	
Nectarine puree*, anti-oxidant: ascorbic acid	
*from organic agriculture	

Sensory proprieties	
The peach puree has good colour and taste and smell typical of high quality fruits	

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>9
Acidity (tartaric acid at pH 7.0)	g/kg	>5
pH		<3,8
Bostwick	cm/30''	<15
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The organic nectarine puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation.</p> <p>Organic production follows Reg. (CE) N.834/2007and Reg. (CE) N.889/2008</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di pesca Demeter
Produktbeschreibung	Pfirsichmark Demeter
Product description	Peach puree Demeter

Ingredients
Peach puree* *from organic and biodynamic agriculture

Sensory proprieties
The peach puree Demeter has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>9
Acidity (tartaric acid at pH 7.0)	g/kg	>5
pH		<3,8
Bostwick	cm/30''	<15
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The peach puree Demeter is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Demeter production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the Demeter directives The product is not exposed to ionizing radiation.

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Descrizione prodotto	Purea di prugna
Produktbeschreibung	Pflaumenmark
Product description	Plum puree

Ingredients
Plum puree, anti-oxidant: ascorbic acid

Sensory proprieties
The plum puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11
Acidity (tartaric acid at pH 7.0)	g/kg	5-9
pH		<3,8
Bostwick	cm/30''	<14
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The plum puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di prugna biologica
Produktbeschreibung	Bio-Pflaumenmark
Product description	Plum puree organic

Ingredients
Plum puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The plum puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11
Acidity (tartaric acid at pH 7.0)	g/kg	5-9
pH		<3,8
Bostwick	cm/30''	<14
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic plum puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. Organic production follows Reg. (CE) N.834/2007and Reg. (CE) N.889/2008

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mirtillo
Produktbeschreibung	Heidelbeermark
Product description	Blueberry puree

Ingredients
Blueberry puree,

Sensory proprieties
The blue berry puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>9
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,6
Bostwick	cm/30''	<20

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
The blueberry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mirtillo biologico
Produktbeschreibung	Bio-Heidelbeermark
Product description	Blueberry puree organic

Ingredients
Blue berry puree* *from organic agriculture

Sensory proprieties
The blue berry puree organic has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>9
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,6
Bostwick	cm/30''	<20

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
The organic blueberry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di kiwi
Produktbeschreibung	Kiwimark
Product description	Kiwi puree

Ingredients
Kiwi puree, anti-oxidant: ascorbic acid

Sensory proprieties
The kiwi puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,6
Bostwick	cm/30''	<16
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature of 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
<p>The kiwi puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di kiwi biologica
Produktbeschreibung	Bio-Kiwimark
Product description	Organic kiwi puree

Ingredients
Kiwi puree* *from organic agriculture

Sensory proprieties
The organic kiwi puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,6
Bostwick	cm/30''	<16
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature of -20°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
The organic kiwi puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di kiwi demeter
Produktbeschreibung	Demeter-Kiwimark
Product description	Demeter kiwi puree

Ingredients
Kiwi puree*
*from organic and biodynamic agriculture

Sensory proprieties
The demeter kiwi puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3,6
Bostwick	cm/30''	<16
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature of -20°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation	
<p>The demeter kiwi puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. Demeter production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the Demeter directives The product is not exposed to ionizing radiation.</p>	
	Scheda tecnica prodotto finito

	Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di fragola
Produktbeschreibung	Erdbeermark
Product description	Strawberry puree

Ingredients
Strawberry puree, anti-oxidant: ascorbic acid

Sensory proprieties
The strawberry puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>6.5
Acidity (tartaric acid at pH 7.0)	g/kg	>7
pH		<4
Bostwick	cm/30''	<18
Ascorbic acid	ppm	100-500
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
<p>The strawberry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di fragola bio
Produktbeschreibung	Bio-Erdbeermark
Product description	Organic strawberry puree

Ingredients
Strawberry puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic strawberry puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>6.5
Acidity (tartaric acid at pH 7.0)	g/kg	>7
pH		<4
Bostwick	cm/30''	<18
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
The organic strawberry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di fragola demeter
Produktbeschreibung	Demeter-Erdbeermark
Product description	Demeter strawberry puree

Ingredients
Strawberry puree* *from organic and biodynamic agriculture

Sensory proprieties
The demeter strawberry puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>6.5
Acidity (tartaric acid at pH 7.0)	g/kg	>7
pH		<4
Bostwick	cm/30''	<18
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature of 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
<p>The demeter strawberry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation.</p> <p>Demeter production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the Demeter directives</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di lampone
Produktbeschreibung	Himbeermark
Product description	Raspberry puree

Ingredients
Raspberry puree,

Sensory proprieties
The raspberry puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>7.5
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3.5
Bostwick	cm/30''	<14
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
The raspberry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di lampone biologica
Produktbeschreibung	Bio-Himbeermark
Product description	Raspberry puree organic

Ingredients
Raspberry puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The raspberry puree organic has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>7,5
Acidity (tartaric acid at pH 7.0)	g/kg	>10
pH		<3.5
Bostwick	cm/30''	<14
Sieve	mm	0,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
The organic raspberry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008

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Descrizione prodotto	Purea di banana
Produktbeschreibung	Bananenmark
Product description	Banana puree

Ingredients
Banana puree, acidifier: citric acid (0.5%), anti-oxidant: ascorbic acid

Sensory proprieties
The banana puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	22+-2
Acidity (tartaric acid at pH 7.0)	g/kg	3.5-7
pH		<5
Bostwick	cm/30''	2.5-6.5
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The banana puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant and citric acid for pH adjustment. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

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Descrizione prodotto	Purea di mango
Produktbeschreibung	Mangomark
Product description	Mango puree

Ingredients
Mango puree

Sensory proprieties
The mango puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>14
Acidity (tartaric acid at pH 7.0)	g/kg	5-7
pH		3.5-4
Bostwick	cm/30''	8-13

Delivery	
Packaging	Best before end
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
Mango puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

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Descrizione prodotto	Purea di mela cotogna
Produktbeschreibung	Quittenmark
Product description	Quince puree

Ingredients
Quince puree; antioxidant: ascorbic acid

Sensory proprieties
The quince puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>12
Acidity (tartaric acid at pH 7.0)	g/kg	>7
pH		<3.8
Bostwick	cm/30''	<8
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
<p>Quince puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Purea di mela cotogna biologica
Produktbeschreibung	Bio-Quittenmark
Product description	Organic quince puree

Ingredients
Quince puree*, anti-oxidant: ascorbic acid *from organic agriculture

Sensory proprieties
The organic quince puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>12
Acidity (tartaric acid at pH 7.0)	g/kg	>7
pH		<3.8
Bostwick	cm/30''	<8
Ascorbic acid	ppm	100-500
Sieve	mm	0,5-1,2

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The organic quince puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13.</p> <p>Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation or to treatment with gases.</p>

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Descrizione prodotto	Purea di amarena
Produktbeschreibung	Sauerkirschmark
Product description	Sour cherry puree

Ingredients
Sour cherry puree

Sensory proprieties
The sour cherry puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>12.4
Acidity (tartaric acid at pH 7.0)	g/kg	14-20
pH		<3.9

Delivery	
Packaging	Best before end
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-5°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
The sour cherry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

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Descrizione prodotto	Purea di carota demeter
Produktbeschreibung	Demeter-Karottenmark
Product description	Demeter carrot puree

Ingredients
Carrot puree*(99%), lemon juice concentrate **(1%) *from organic and biodynamic agriculture, **from organic agriculture

Sensory proprieties
The demeter carrot puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>6.5
Acidity (tartaric acid at pH 7.0)	g/kg	1-3
pH		<5
Bostwick	cm/30''	<15

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature of -20°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-5°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-5°C

Raw material und legislation
<p>The demeter carrot puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation.</p> <p>Demeter production follows the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 and the Demeter directives</p> <p>The product is not exposed to ionizing radiation.</p>

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Descrizione prodotto	Purea di ribes nero
Produktbeschreibung	Schwarze Johannisbeermark
Product description	Blackcurrant puree

Ingredients
Blackcurrant puree,

Sensory proprieties
The blackcurrant puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	10.5-16
Acidity (citric acid at pH 8.1)	g/kg	26.7-40.1
pH		<3.2
Bostwick	cm/30''	>20

Delivery	
Packaging	Best before end
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in 1000 lt octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The blackcurrant puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

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Descrizione prodotto	Purea di ciliegia corniola biologica
Produktbeschreibung	Bio-Kornellkirschmark
Product description	Cornel cherry puree organic

Ingredients
Cornel cherry puree* *from organic agriculture

Sensory proprieties
The organic Cornel cherry puree has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	Degrees	>10
pH		<3.3
Acidity (tartaric acid at pH 7.0)	g/kg	>15
Bostwick	cm/30''	<20

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic polyethylene bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic cornel cherry puree is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation or to treatment with gases.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Macinato di mela
Produktbeschreibung	Apfelmaische
Product description	Apple pulp

Ingredients
Apple pulp

Sensory proprieties
The apple pulp has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11
pH		<4

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C

Raw material und legislation
The apple pulp is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Macinato di pera
Produktbeschreibung	Birnenmaische
Product description	Pear pulp

Ingredients
Pear pulp

Sensory proprieties
The pear pulp has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>11
pH		<4,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C

Raw material und legislation
The pear pulp is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. The product is not exposed to ionizing radiation.

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	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Macinato di pesca
Produktbeschreibung	Pfirsichmaische
Product description	Peach pulp

Ingredients
Peach pulp

Sensory proprieties
The peach pulp has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
pH		<3,8

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C

Raw material und legislation
The peach pulp is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Macinato di albicocca
Produktbeschreibung	Aprikosenmaische
Product description	Apricot pulp

Ingredients
Apricot pulp

Sensory proprieties
The apricot pulp has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
pH		<3,8

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C

Raw material und legislation
<p>The apricot pulp is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Macinato di kiwi
Produktbeschreibung	Kiwimaische
Product description	Kiwi pulp

Ingredients
Kiwi pulp

Sensory proprieties
The kiwi pulp has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
pH		<3,6

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C

Raw material und legislation
<p>The kiwi pulp is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Macinato di fragole
Produktbeschreibung	Erdbeerenmaische
Product description	Strawberry pulp

Ingredients
Strawberry pulp

Sensory proprieties
The strawberry pulp has good colour and taste and smell typical of high quality fruits

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>7
pH		<3,8

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C

Raw material und legislation
The strawberry pulp is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo concentrato di pera limpido
Produktbeschreibung	Birnensaftkonzentrat blank
Product description	Pear juice concentrate clear

Ingredients
Pear juice concentrate

Sensory proprieties
The pear juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	70 +/- 0.5
Acidity (tartaric acid at pH 7.0)	g/kg	10-25
Turbidity (11.2 brix)	NTU	<5
pH		<4,5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	6 months if stored at 0-5°C
Aseptic bags in 200 lt drums	1 year after production date at temperature 0-5°C

Raw material und legislation
The pear juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo concentrato di mela limpido
Produktbeschreibung	Apfelsaftkonzentrat blank
Product description	Apple juice concentrate clear

Ingredients
Apple juice concentrate

Sensory proprieties
The apple juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	70 +- 0.5
Acidity (tartaric acid at pH 7.0)	g/kg	10-30
Turbidity (11.2 brix)	NTU	<10
pH		<4

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	6 months if stored at 0-5°C
Aseptic bags in 200 lt drums	1 year after production date at temperature 0-5°C

Raw material und legislation
The apple juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo concentrato di mela limpido biologico
Produktbeschreibung	Bio-Apfelsaftkonzentrat blank
Product description	Organic apple juice concentrate clear

Ingredients
Apple juice concentrate* *from organic agriculture

Sensory proprieties
The organic apple juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	70 +- 0.5
Acidity (tartaric acid at pH 7.0)	g/kg	10-30
Turbidity (11.2 brix)	NTU	<10
pH		<4

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	6 months if stored at 0-5°C
Aseptic bags in 200 lt drums	1 year after production date at temperature 0-5°C

Raw material und legislation
The organic apple juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo concentrato di mela limpido alta acidità
Produktbeschreibung	Apfelsaftkonzentrat blank hochsäurig
Product description	Apple juice concentrate clear high acidity

Ingredients
Apple juice concentrate

Sensory proprieties
The apple juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	70 +/- 0.5
Acidity (tartaric acid at pH 7.0)	g/kg	25-35
Turbidity (11.2 brix)	NTU	<10
pH		<4

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	6 months if stored at 0-5°C
Aseptic bags in 200 lt drums	1 year after production date at temperature 0-5°C

Raw material und legislation
The apple juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo concentrato di mela limpido biologico alta acidità
Produktbeschreibung	Bio-Apfelsaftkonzentrat blank hochsäurig
Product description	Organic apple juice concentrate clear high acidity

Ingredients
Apple juice concentrate* *from organic agriculture

Sensory proprieties
The apple juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	70 +- 0.5
Acidity (tartaric acid at pH 7.0)	g/kg	25-35
Turbidity (11.2 brix)	NTU	<10
pH		<4

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	6 months if stored at 0-5°C
Aseptic bags in 200 lt drums	1 year after production date at temperature 0-5°C

Raw material und legislation
The organic apple juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production follows Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di fragola concentrato
Produktbeschreibung	Erdbeersaftkonzentrat
Product description	Strawberry juice concentrate

Ingredients
Strawberry juice concentrate

Sensory proprieties
The strawberry juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>65
Acidity (tartaric acid at pH 7.0)	g/kg	80-90
Turbidity (11.2 brix)	NTU	<5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	1 year after production date at temperature 0-5°C

Raw material und legislation
<p>The strawberry juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di amarena concentrato
Produktbeschreibung	Sauerkirschsaftkonzentrat
Product description	Black cherry juice concentrate

Ingredients
Black cherry juice concentrate

Sensory proprieties
The black cherry juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>65
Acidity (tartaric acid at pH 7.0)	g/kg	60-75
Turbidity (11.2 brix)	NTU	<5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	1 year after production date at temperature 0-5°C

Raw material und legislation
The black cherry juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo d'uva bianco concentrato
Produktbeschreibung	Weißes Traubensaftkonzentrat
Product description	White grape juice concentrate

Ingredients
White grape juice concentrate

Sensory proprieties
The white grape juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	65+- 0.5
Acidity (tartaric acid at pH 7.0)	g/kg	12-14
Turbidity (16 brix)	NTU	<10
pH (16 brix)		<4
sulphur dioxide	mg/kg	<40

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	6 months if stored at 0-5°C
Aseptic bags in 200 lt drums	1 year after production date at temperature 0-5°C

Raw material und legislation
The white grape juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di kiwi concentrato
Produktbeschreibung	Kiwisaftkonzentrat
Product description	Kiwi juice concentrate

Ingredients
Kiwi juice concentrate

Sensory proprieties
The kiwi juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	Degrees	65+-1
pH		<3.8
Acidity (tartaric acid at pH 7.0)	g/kg	55-75
Turbidity (11.2 brix)	NTU	<10

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	1 year after production date at temperature 0-5°C

Raw material und legislation
<p>The kiwi juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di melograno concentrato
Produktbeschreibung	Granatäpfelkonzentrat
Product description	Pomegranate juice concentrate

Ingredients
Pomegranate juice concentrate

Sensory proprieties
The pomegranate juice concentrate has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	Degrees	>65
pH		<4
Acidity (citric acid at pH 8.1)	w/w	2.8-9
Turbidity (16 brix)		<200
Colour (160 brix, 430 nm)	Abs	<0.150

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	1 year after production date at temperature 0-5°C

Raw material und legislation
<p>The pomegranate juice concentrate is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di carota torbido
Produktbeschreibung	Karottendirektsaft naturtrüb
Product description	Cloudy carrot juice

Ingredients
Carrot juice, lemon juice concentrate

Sensory proprieties
The cloudy carrot juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	7-9
Acidity (tartaric acid at pH 7.0)	g/kg	1-2
Turbidity	NTU	<5000
pH		5-5.3

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bag in 200 L drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 L box	12 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy carrot juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms (as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di carota biologico
Produktbeschreibung	Bio-Karottendirektsaft naturtrüb
Product description	Organic cloudy carrot juice

Ingredients
Carrot juice*, organic lemon juice nfc (1%) *from organic agriculture

Sensory proprieties
The organic carrot juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	7-9
Acidity (tartaric acid at pH 7.0)	g/kg	1-2
Turbidity	NTU	<5000
pH		5-5.3

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The organic carrot juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). Ascorbic acid is normally added as anti-oxidant. Depending on customer's requirements a production without ascorbic acid is possible. According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production follows Reg. (CE) N.834/2007and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di carota demeter
Produktbeschreibung	Demeter-Karottendirektsaft naturtrüb
Product description	Demeter cloudy carrot juice

Ingredients
Carrot juice*, organic lemon juice nfc **(1%) *from organic and biodynamic agriculture, **from organic agriculture

Sensory proprieties
The demeter carrot juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	7-9
Acidity (tartaric acid at pH 7.0)	g/kg	1-2
Turbidity	NTU	<5000
pH		<5

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	12 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	12 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	12 months after production date at temperature 0-25°C

Raw material und legislation
The Demeter cloudy carrot juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. The product is not exposed to ionizing radiation. The production follows organic Reg. (CE) N.834/2007 and (CE) N.889/2008 and the biodynamic guidelines –Norme direttive (Standard) per il conseguimento dell'autorizzazione all'uso del marchio Demeter.Trasformazione-giugno 2007- and -Norme direttive (Standard) per l'etichettatura dei prodotti Demeter

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela e carota torbido
Produktbeschreibung	Apfel- Karottendirektsaft naturtrüb
Product description	Cloudy apple and carrot juice

Ingredients
Apple juice (80%), carrot juice (20%); anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy apple and carrot juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>10
Acidity (tartaric acid at pH 7.0)	g/kg	2-4
Turbidity	NTU	500-2000
pH		<4
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	8 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	8 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	8 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy apple and carrot juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di mela e bergamotto torbido
Produktbeschreibung	Apfel- Bergamottodirektsaft naturtrüb
Product description	Cloudy apple and bergamotto juice

Ingredients
Apple juice (80%), bergamotto juice (20%); anti-oxidant: ascorbic acid

Sensory proprieties
The cloudy apple and bergamotto juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	>9
Acidity (tartaric acid at pH 7.0)	g/kg	>4
Turbidity	NTU	500-2000
pH		<3.8
Pulp	%	<0,3
Ascorbic acid	ppm	100-500

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	6 months after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	6 months after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	6 months after production date at temperature 0-25°C

Raw material und legislation
<p>The cloudy apple and bergamotto juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852).</p> <p>Ascorbic acid is normally added as anti-oxidant.</p> <p>Depending on customer's requirements a production without ascorbic acid is possible.</p> <p>According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13.</p> <p>Organic production is possible according to the Reg. (CE) N.834/2007 and Reg. (CE) N.889/2008</p> <p>The product is not exposed to ionizing radiation.</p>

	Scheda tecnica prodotto finito Fertigproduktspezifikation Final product specification	
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Descrizione prodotto	Succo di bergamotto torbido
Produktbeschreibung	Bergamottodirektsaft naturtrüb
Product description	Cloudy bergamotto juice

Ingredients
bergamotto juice

Sensory proprieties
The cloudy bergamotto juice has good colour and taste and smell typical of high quality fruits.

Chemical-physical parameters		
Analyses	Unit	Range
Brix	degrees	7-9
Acidity (tartaric acid at pH 7.0)	g/kg	30-40
Acidity (citric acid at pH 8.1)	g/kg	27-37
Turbidity	NTU	>1000
pH		<3
Pulp	%	<0,3

Delivery	
Packaging	Best before end
Bulk product sent in isolated tanks at temperature 0-5°C	5 days if stored at 0-5°C
Aseptic bags in 200 lt drums	2 years after production date at temperature 0-25°C
Aseptic bags in octabins or arcabins	2 years after production date at temperature 0-25°C
Aseptic bag in 3 or 5 lt box	1 year after production date at temperature 0-25°C

Raw material und legislation
The cloudy bergamotto juice is prepared from fresh and healthy fruits according to good manufacturing practices and under sanitary conditions appropriate to foodstuffs (Reg. EC 2004/852). According to suppliers' declarations fruits and process aids do not derive from or contain genetically modified organisms as defined by Reg. CE.1829/2003 and 1830/2003) and do not contain allergens according to The EU Regulation 2000/13. Organic production is possible according to the Reg. (CE) N.834/2007and Reg. (CE) N.889/2008 The product is not exposed to ionizing radiation.