



F. MORENO CANDIED FRUITS SLU

# ESPECIFICACIÓN TÉCNICA/ TECHNICAL SPECIFICATION PIEL DE NARANJA CON AZÚCAR GLASE ORANGE PEEL WITH ICING GLACE

CÓDIGO/CODE:

ET-NRJPIELGLA.ST.C/04

|            |            |
|------------|------------|
| FECHA/DATE | 15/04/2021 |
| Rev.       | 04         |
| STANDARD   | X          |
| SPECIFIC   |            |
| CLIENT     |            |

| DESCRIPCIÓN                                                                                                                                                                                                                                                              |                                                                                   |         |                                                                                   | DESCRIPTION                                                                                                                                                                                                                      |       |          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|---------|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|----------|
| La piel de naranja se acondiciona para su presentación comercial (tiras, trozos o cubos) y se cuecen con almíbar hasta conseguir un grado Brix de 73-75°. Una vez terminado el confitado se bañan en azúcar glasé para conseguir la textura característica del producto. |                                                                                   |         |                                                                                   | Orange peel is prepared for its comercial presentation (strips, pieces and diced) and they are boiled in syrup till getting 73-75° Brix. Candied orange strips are drained and covered with icing sugar before final inspection. |       |          |
| CARACTERÍSTICAS ORGANOLÉPTICAS                                                                                                                                                                                                                                           |                                                                                   |         |                                                                                   | ORGANOLEPTIC CHARACTERISTICS                                                                                                                                                                                                     |       |          |
| Color                                                                                                                                                                                                                                                                    |                                                                                   | Sabor   |                                                                                   | Colour                                                                                                                                                                                                                           |       | Flavour  |
| Típico del producto                                                                                                                                                                                                                                                      |                                                                                   | Naranja |                                                                                   | Typical of product                                                                                                                                                                                                               |       | Orange   |
| Corte/Cut                                                                                                                                                                                                                                                                |  |         |  |                                                                                                                                               |       |          |
|                                                                                                                                                                                                                                                                          | Tiras/Strips                                                                      |         |                                                                                   |                                                                                                                                                                                                                                  |       |          |
| Tamaño/Size                                                                                                                                                                                                                                                              | 6x80mm                                                                            | 6x60 mm | 2x1 cm                                                                            | 4x4mm                                                                                                                                                                                                                            | 6x6mm | 10X10 mm |

| CARACTERÍSTICAS FÍSICO-QUÍMICAS                                    |       |                                                                                                                                                                      |               | PHYSICO CHEMICAL CHARACTERISTICS                                  |        |                                                                                                                                                    |               |
|--------------------------------------------------------------------|-------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|-------------------------------------------------------------------|--------|----------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Ingredientes:                                                      |       | Piel de naranja confitada (Piel de naranja ( <b>Sulfitos</b> ), jarabe de glucosa-fructosa, antioxidante (E-330) y conservador (E-202)) y cobertura de azúcar glass. |               | Ingredientes:                                                     |        | Candied Orange peel (Orange peel ( <b>sulphites</b> ), glucose-fructose syrup, antioxidant (E-330) & preservatives (E-202)) and sugar glass cover. |               |
| Concentración máxima<br>(Reglam. (CE) 1333/2008. Anexo II 4. y 5.) |       | Sulfitos: <100 ppm<br>E-202: 1000 ppm<br>E-330: Quantum satis                                                                                                        |               | Maximum Concentration<br>Regul. (EC) 1333/2008. Annex II 4. y 5.) |        | Sulphites: <100 ppm<br>E-202: 1000 ppm<br>E-330: Quantum satis                                                                                     |               |
| Ácido cítrico (E-330)                                              |       | Su adición en el producto dependerá de la acidez del mismo                                                                                                           |               | Citric acid (E-330)                                               |        | Its addition will depend on the acidity of the product                                                                                             |               |
| Reseña etiquetado                                                  |       | SULFITOS                                                                                                                                                             |               | Labelled review                                                   |        | SULPHITES                                                                                                                                          |               |
|                                                                    | Rango | Tolerancia                                                                                                                                                           | Método        |                                                                   | Target | Tolerance                                                                                                                                          | Method        |
| °Brix:                                                             | 78    | ± 2                                                                                                                                                                  | Refractómetro | °Brix:                                                            | 78     | ± 2                                                                                                                                                | Refractometer |
| pH                                                                 | 3,7   | ± 0,3                                                                                                                                                                | pH-metro      | pH                                                                | 3.7    | ± 0.3                                                                                                                                              | pH-meter      |

| CARACTERÍSTICAS MICROBIOLÓGICAS |                   |                      | MICROBIOLOGY CHARACTERISTICS |                 |                    |
|---------------------------------|-------------------|----------------------|------------------------------|-----------------|--------------------|
| Aerobios totales                | Levaduras y Mohos | Coliformes y E. Coli | Total Count Plate            | Yeast and Mould | Coliform & E. Coli |
| Max 2000 ufc/g                  | Max. 200 ufc/g    | <10 ufc/g            | Max. 2000 cfu/g              | Max. 200 cfu/g  | <10 cfu/g          |

| ENVASES, ALMACENAMIENTO                                     |          |          |            | PACKAGING, STORAGE                                            |         |         |            |
|-------------------------------------------------------------|----------|----------|------------|---------------------------------------------------------------|---------|---------|------------|
| Envases: Ver ficha logística                                |          |          |            | Packaging: See logistic data sheet                            |         |         |            |
| Almacenamiento: Tª óptima 8-15 °C (en lugar fresco y seco). |          |          |            | Storage: Optimal temperature 8-15°C (in a dry and cool place) |         |         |            |
| FECHA DE CONSUMO PREFERENTE                                 |          |          |            | BEST BEFORE DATE                                              |         |         |            |
| Escurreido: 18 meses (si está correctamente almacenado)     |          |          |            | Drained: 18 month (if correctly stored )                      |         |         |            |
| ALERGENOS, GLÚTEN, OMG, NO IRRADIAIOS                       |          |          |            | ALLERGENS, GLUTEN, GMO, NON IRRADIATED                        |         |         |            |
| Alérgenos                                                   | Glúten   | OMG      | Irradiados | Allergens                                                     | Gluten  | GMO     | Irradiated |
| SO <sub>2</sub>                                             | Ausencia | Ausencia | No         | SO <sub>2</sub>                                               | Absence | Absence | No         |
| REQUISITOS LEGALES INFORMACIÓN REGLAMENTARIA                |          |          |            | LEGAL & REGULATORY INFORMATION REQUIREMENTS                   |         |         |            |
| El producto está elaborado de acuerdo con la Legislación UE |          |          |            | Product is manufactured according to the EU legislation       |         |         |            |
| REGISTRO SANITARIO                                          |          |          |            | HEALTH REGISTRATION                                           |         |         |            |
| 21.033019/LO                                                |          |          |            | 21.033019/LO                                                  |         |         |            |

| USOS Y CONSUMIDOR DE DESTINO                                                             |  |              | EXPECTED USES AND FINAL CONSUMER                                                                       |                         |               |
|------------------------------------------------------------------------------------------|--|--------------|--------------------------------------------------------------------------------------------------------|-------------------------|---------------|
| Adornos, coberturas,... para alimentación humana dirigido a toda la población en general |  |              | Decoration, coatings,... suitable for human consumption directed to all kind of population in general. |                         |               |
| DIETAS/ DIETS                                                                            |  |              |                                                                                                        |                         |               |
| Halal                                                                                    |  | Kosher       | Orgánica/ Organic                                                                                      | Vegetariana/ Vegetarian | Vegana/ Vegan |
| Apto/Fit                                                                                 |  | certificable | No apto/ Unfit                                                                                         | Apto/ Fit               | Apto/ Fit     |

| INFORMACIÓN NUTRICIONAL / NUTRITIONAL INFORMATION          |                   |             |
|------------------------------------------------------------|-------------------|-------------|
| Valores medios por 100g de producto – per 100 g of product |                   | % de la IDR |
| Valor energético/ Nutritional Value                        | 1573 KJ/ 371 Kcal |             |
| Grasas/Fat                                                 | <0.50 g           |             |
| De los cuales ácidos grasos saturados / Of which fats      | 0.12 g            |             |
| Hidratos de carbono/ Carbohydrates                         | 90.0 g            |             |
| De los cuales azúcares/ Of which sugars                    | 72.7 g            |             |
| Fibra alimentaria/ Fibre                                   | 3.1 g             |             |
| Proteínas/ Proteins                                        | 0.4 g             |             |
| Sal/ Salt                                                  | 0.0 g             |             |

\* No se ha establecido el IDR/ Non established the RDI

| Especificación revisada y aprobada/Specification reviewed and approved                                                           |                                                              |
|----------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| F. Moreno Candied Fruits S.L.<br>Firma, fecha y sello:<br>Signature, date and stamp:<br>EVA MARTINEZ CIRAUQUI<br>QUALITY MANAGER | CLIENT:<br>Firma, fecha y sello:<br>Signature, date y stamp: |