

PRODUCT - SPECIFICATION

1.Product Name:

Maraschino cocktail cherries

2.Product No:

Maraschino cocktail cherries with stems
370,720,1700ml jars

3.Brand:

LUCIANO

4.Contact Name:

Gaetano Luciano

5.Supplier Name and Address:

Luciano S.r.l.
Via Carmignano N°116
83021 Avella AV

6.Production Site (if different):

7.Category: Candy Cherries.

8.General Product Description:

Candied cherries in sugar syrup are used for cocktails, or on the top of cakes and for dessert.

9.Shelf Life:

Theoretical:	42 Months	stated (Best before end)	36 Months
unopened	36 Months	at	°C less than 20 +/- 5 °C
open	15 Days	at	°C less than 5 +/- 2 °C

10.Ingredient Listing:

Declaration: List of ingredients and additives in decreasing sequence (specify in weight Percent %)

Jars	370ml	720ml	1700ml
Cherries	54	56	52
Syrup (sugar + water)	45	43	47
Flavors	a.t.a.g.t.	a.t.a.g.t.	a.t.a.g.t.
Citric acid (E330)	till PH 3,5 and 0,2% like citric acid	till PH 3,5 and 0,2% like citric acid	till PH 3,5 and 0,2% like citric acid
Colour	Red: E129 Green E133 + E100 Blue E133 Yellow E100	Red: E129 Green E133 + E100 Blue E133 Yellow E100	Red: E129 Green E133 + E100 Blue E133 Yellow E100

11.Additives By Carry-Over:

Name

E-Number carry-Over causing ingredient

Sulphur dioxide

E 220 < 100ppm



12. List imported ingredients (if applicable) and country of origin of each:

Ingredient	Country of Origin
Cherries	Italy
Water	Italy
Sugar	Italy/Germany
Colours	Italy
Citric acid	Belgium
Flavours	Italy

13.Compliance with Legal Regulation tested for:

Labels: D.Lgs 92/109 Directive 89/395 And 89/396

Additives: EC 1333/2008, 1129/2011

Packing: EC 1935/2004 + 596/2009

Food security: EC 178/2002 + 1642/2003 + 575/2006 + 202/2008 + 596/2009.

14.Seasonal Availability: All the years

15.Average Lead Time: 15 Days

16.Packaging:

(see enclosure)

Specifications: Tin, label, tray/carton, foil, etc.

a) Primary Packaging:

Type:

Material: jars

EAN-Code:

Lot-Code: on the cup

Production Date: (Example)

Best before end: (Example)

Product Code: (Example)

b) Secondary Packaging:

Type:

Material: carton

EAN-Code:

Lot-Code:

Production Date:

Best before end:

Product Code:

Product Name:

17. Packaging Weight Details:

a) Sales Units

Unit	Crt 12x370ml	Crt 12x720ml	Crt 4x1700ml
Net	4380g.	9000g.	7600g.
Drained	2280g.	5040g.	4000g.
Gross	6780g.	12850g.	11000g.
Dimension Case cm	31l x 14h x 22w	37l x 16,5h x 28w	24l x 20h x 24w
Number of case per pallets 120x100cm	170	80	120

b) Individual Packet:

Unit	370ml	720ml	1700ml
Net	365g.	750g.	1900g.
Drained	190g.	420g.	1000g.
Gross	550g.	1050g.	2700g.

Garnish as stated on Label:

b) Weight Tolerances (according to FPVO)

TU1

TU2

Total
Garnish

handle feeling of cherries and syrup at volume

18. Sensory Product Properties:

Appearance	Red, green, blue, yellow cherries
Colour	Red, green, blue, yellow,
Smell	Almond, mint, tropical, lemon
Taste	Typical
Consistency	Typical
Dimension	size 20/22 or 22/24
Stranger material	Absent
Percent of broken cherries	Max 1%
Percent of stones and fragment	Max 1%

19. Chemical + Physical Values

Property	Method	Unit	Target	Min.	Max.
RR	refractometer	brix	40°	38°	43°
PH	PH meter	ph	3.5	3.2	3.8
ACIDITY	PH meter + titolation percent		0.2	0.12	0.22

20. Radiation

The final product and its component have not been irradiated

21. Nutritional Information for 100g.

Serving Size: 1 Cherry (5,0 g.)

Analisis	for 100g. of drained product	In one cherries of 5g.
Energetic value Kcal/Kj	160/669	8/32
Proteins g.	0,2	<0,1
Carbohydrate g.	39,2	2,0
Saccharose g.	10	0,5
Glucose + fructose g.	29,2	1,5
Fat g.	0	0
Cholesterol mg	0	0
Ash g.	0,2	<0,1
Dietary fiber g.	0,6	<0,1
Moisture g.	60,0	2,7
Vitamin C mg.	0	0
Calcium mg.	32	2
Salt mg.	95	5

- The salt content is exclusively due to sodium naturally present in the product.

a) Miscellaneous Nutritional Information

(Tick box if applicable)

Suitable for:

Vegetarians	Y
Vegans	Y
Lactose	N
Gluten	N
Preservatives	N
Artificial/NI flavours	Y

Please state any other relevant information:

22. Microbiological Values commercial sterility

Property	Method	Unit	Tolerance
Total microbial count	ISO4833:2004	ufc/g	< 500
Yeast/ mould	ISO 7954:1987	ufc/g	< 200
Escherichia coli	ISO 16649-2/2001	ufc/g	< 1

23. Quality Assurance Procedure

Full details on test, frequency, recording, standards used.

a) Raw Materials

Packaging:	tanks 200 Kg.	bags 10 Kg.	bottles	bags
Ingredients:	cherries	citric acid	flavours	colours

b) Process

(Attach schematic diagram of manufacturing process and indicate critical control points).

See report

c) Finished Goods

Incubation:	40 Days
Attribute-Control	Microbiologic control quality

24. Approval and Authorization

We confirm that:

- 1) the product complies with all legal requirements (LMBG + additional ordinances, directives and EC-Guide Lines)
- 2) the product is manufactured in compliance with the principles GHP/GMP, applying the HACCP-Concept.
- 3) details on this specification are not to be changed without prior agreement with the quality department - Campbell Grocery GmbH

Manufacturer: LUCIANO S.r.l.

Name: Dott. Gaetano Luciano

Position: Quality Control Chief

Signature:

Date: 22.02.2017

Checked by: Dott. Gaetano Luciano

Approved by: Dott. Gaetano Luciano

Date: 22.02.2017

SPECIFICATION OF QUALITY

MARASCHINO CHERRIES ARE PREPARED FROM MATURE SWEET CHERRIES,
FIRM AND WELL FORNED.

THEY ARE INITIALLY SULPHUR-BRINED AND SUBSEQUENTLY PITTED, COLOURED
AND SYRUPED IN A THERMAL PLACE.

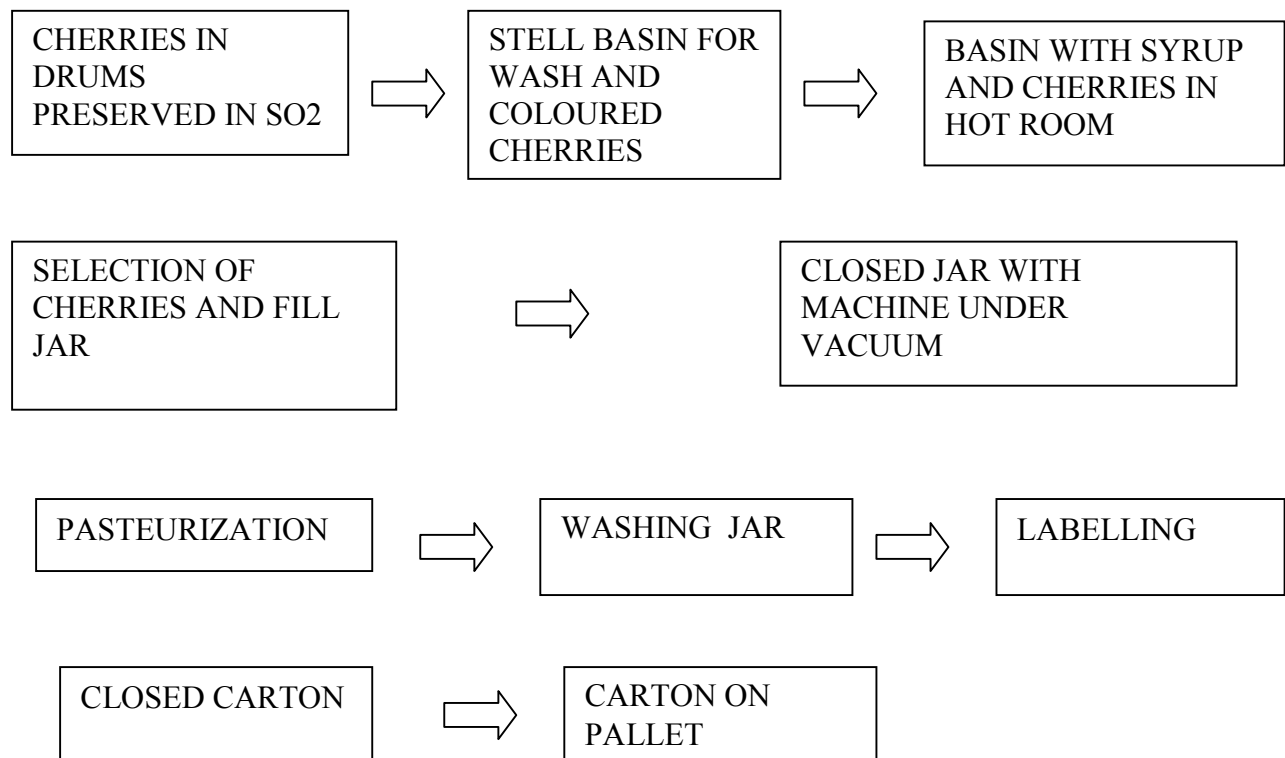
THEN ARE SELECTED AND BOTTLED.

ALL PRODUCT IS PASTEURIZED TO INSURE FRESHNESS AND SHELF LIFE.

ALL SYRUP IS FILTERED THROUGH A 100 MICRON POLISHING FILTER WHICH REMOVES
ANY FRUIT SOLIDS, THEN LABELLED AND PACKED IN CARTONS.

WE CONFIRM THAT:

- a) THE PRODUCT IS CONFIRM WITH ALL LEGAL REQUIREMENTS
- b) THE PRODUCT IS MANUFACTURED APPLYING THE HACCP CONCEPT.



O.G.M. CERTIFICATE

**SUBJECT: Declaration of conformity 'Genetically Modified Organisms (GMO FREE)
(Reg. 1829/2003 - 1830/2003 - 65/2004 - 641/2004).**

In reference to the rules in force relating to genetically modified foods, the statements of our suppliers, and the analysis carried out on the basis of information in our possession, we inform you that the products supplied do not contain, they are not made and are not produced from GMOs.

Please also be advised that it is not our intention to implement a policy aimed the use of GMOs or ingredients produced from GMOs. We will keep you updated on any changes in this "status".

SINCERELY.

Avella 22.02.2017

Quality control Chief

Dott. Gaetano Luciano

Usage of ingredients, technical additives, carriers and additives with allergenic potential regarding directives 2000/13/EG, 2003/89/EG, 2006/142/EG, 2007/68/EG

		Ingredient regarding recipe?			Used on the same line		
		No	Yes	If yes, please specify:	No	Yes	If yes, please specify:
1.	Gluten containing grains (wheat, Rhye, Barley, Oats, German wheat, Kamut) and products thereof	X			X		
2.	Crustaceans and products thereof	X			X		
3.	Eggs and products thereof	X			X		
4.	fish and products thereof	X			X		
5.	Peanuts and products thereof	X			X		
6.	Soy and products thereof	X			X		
7.	Milk and products thereof (incl. Lactose)	X			X		
8.	Tree nuts (Almond, hazelnut, walnut, Cashew nut, peanut, Para nut, pistachio, Macadamia nut, Queensland nut) and products thereof	X			X		
9.	Celery and products thereof	X			X		
10.	Mustard and products thereof	X			X		
11.	Sesame and products thereof	X			X		
12.	Sulfurdioxid and Sulfites (if >10ppm)	X		In the raw material(cherries)	X		
13.	Lupines and products thereof	X			X		
14.	Molluscs and products thereof	X			X		

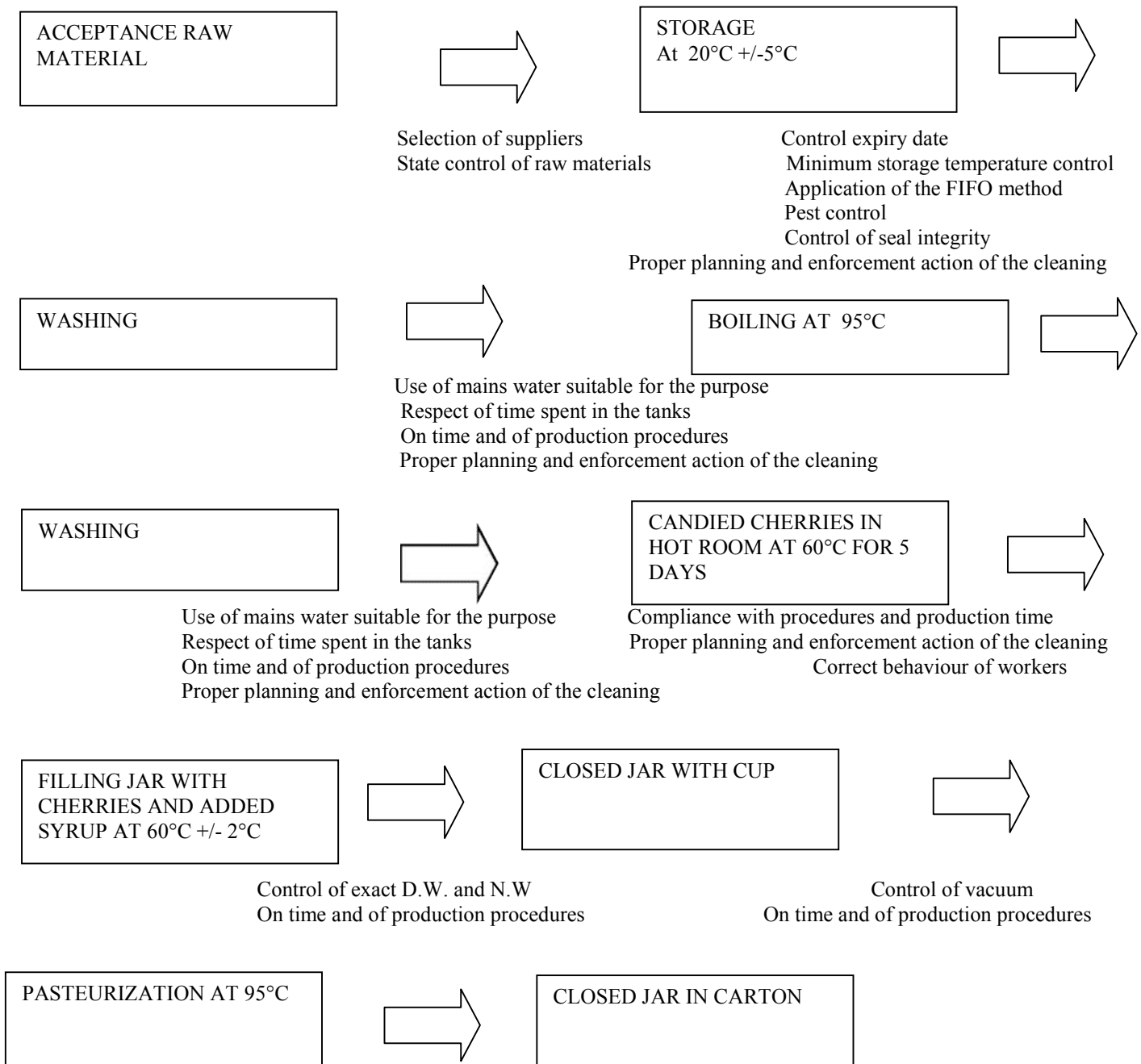
Usage of ingredients, technical additives, carriers and additives with allergenic potential regarding ALBA List

	Ingredient regarding recipe?	Used on the same line			Ingredient regarding recipe?		
		Yes	No	If yes, please specify	No	Yes	If yes, please specify
15.	Unrefined Soy-oil		X		X		
16.	Soyoil (refined), Lecithine		X		X		
17.	beef		X		X		
18.	pork		X		X		
19.	chicken		X		X		
20.	Maize		X		X		
21.	Yeast		X		X		
22.	Other legumes (beans, peas etc.)		X		X		
23.	Nutoil refined		X		X		
24.	Glutamate		X		X		
25.	cinnamon		X		X		
26.	Vanilline		X		X		
27.	Rice		X		X		
28.	Cayennepepper/Chilies		X		X		
29.	Curry		X		X		
30.	Paprika		X		X		
31.	Rapeseed		X		X		
32.	Cotton-seeds		X		X		
33.	Maize-germ-oil		X		X		
34.	Palmoil		X		X		
35.	Rapeseedoil		X		X		
36.	Sunflower-oil		X		X		
37.	Preservatives		X		X		
38.	Sweeteners		X				
39.	Thickening agents		X		X		
40.	Natural Dyes		X		X		
41.	Azo-Dyes , E-number		X		X		
42.	Other synthetic Dyes		X			X	E129+E133+E100
43.	Taste enhancers		X		X		
44.	Jodine (addition)		X		X		
45.	Phosphate (addition)		X		X		
46.	Citric Acid (addition)		X			X	
47.	Perubalsam		X		X		
48.	Other not declarable ingredients, additives, solvents, especially if flavours are used		X		X		

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Quality Control Chief
Dr. Gaetano Luciano

HACCP FLOW DIAGRAM: Maraschino Cherries With/Without Stems



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Quality Control Chief
Dott. Gaetano Luciano