



TECHNICAL SPECIFICATION

Name: GOURMET DESSERT SAUCE STRAWBERRY - 224 g

Internal Code: f.9408018.5387045.0221078

Net Weight: NET WT 7.9 oz (224 g)

INGREDIENTS

- glucose syrup
- sugar
- strawberries
- water
- fruit and vegetable juice for color
- citric acid
- natural and artificial flavor
- pectin
- sodium citrate

Contains: wheat

Suggestion for use: store in a cool, dry place. Shake before use.

PRODUCT OF ITALY

GMO (Genetically Modified Organism)

Reg. EC 1829/2003 and Reg. EC 1830/2003

Fabbri 1905 S.p.A. attests that, regarding the raw materials used in its own production and considered under risk of contamination by GMOs, it has obtained, from its own suppliers, certified documented guarantees of production line control and batch traceability to ensure the full respect of the dispositions mentioned above.

Based on these guarantees and on its own periodical inspections, Fabbri 1905 S.p.A. can declare that it does not use materials containing, consisting of, or derived from GMOs.



Nutrition Facts Servings: about 5,
Serv. size: 2 tbsp (41g), Amount per
serving: **Calories 120**, **Total Fat** 0g
(0% DV), **Sodium** 15mg (1% DV), **Total Carb.**
30g (11% DV), **Total Sugars** 24g (Incl. 24g
Added Sugars, 48% DV), **Protein** 0g.
Not a significant source of sat. fat, *trans* fat,
cholest., fiber, vit. D, calcium, iron and potas.
% DV = % Daily Value.

CHEMICAL PHYSICAL SPECIFICATIONS

Refractometric dry matter, °Bx: 75 ± 1

Humidity, %: -

Acidity (as monohydrated citric acid, %): 0,8

Alcoholic degree, %: -

SHELF LIFE

Shelf Life: Best before 36 months

Storage: room temperature

MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count (CFU): <1000/g

Yeasts (CFU): <100/g

Moulds (CFU): <100/g

Coliforms (CFU): <100/g

Salmonella (CFU): abs/25g

Quality Standards: ISO 9001:2015, ISO 14001:2015, BRC, IFS

Religious and Ethical Certifications

Kosher: [] - Dairy: [X] - UkdCode: []

Halal: [] - Vegan: [] - Organic: []

Rules, regulations or UE directives:

Decree Law 18/2023 transposing EU Directive 2020/2184, Consolidated Environmental Law Decree 152/06, Reg. (EC) n. 1333/08, Reg. (EC) n. 1334/08, Reg. (EC) No 1332/08, Decree 27 February 2008 - Reg. (EC)



No 380/2012, Reg. (EC) No 232/2012, Reg. (EC) 609/2013 ,Reg. (EC) No 828/2014, Reg (EC) No 1169/11, Reg. (EU) 231/2017, Reg. (EC) 915/2023 , Reg. (EC) 396/2005 s.m.i, Reg (EC) 149/08, Reg (EC) 432/2012, Regulation 91/2011/EU in OJ L 334 Reg (EC) No 1924/06, Reg. (EU) 848/2018, Reg (EC) 858/2013, Reg (EC) No 852/04 and subsequent amendments, Reg. (EC) 625/2017, Reg (EC) 1282/11, Reg (EC) 1935/04 - Reg (EC) 2023/06, D.M. 11 November 2013, n. 140, Reg (EC) n.1441/07, Reg (EC) 1829/03 - Reg (EC) 1830/03, D.L. 110/1992, Reg (EC) n.178/02, D.L. 193/2007 'Guidelines for the operational management of alert systems of 13 November 2008'.

Packaging: Bottle: plastic (HDPE) Cap: plastic (PP) Cap sealing: multilayer film (Polyester-Polyolefin-Alu)

The materials used in our packaging that come into direct contact with food are suitable for contact with food, in accordance with the current Italian and EU legislation in force: - Italian laws: Ministerial Decree dated 21.03.1973, Ministerial decree dated 18.02.1984, Ministerial decree n.140 dated 11.11.2013 and its updates, - UE regulations: Reg EC 1935/2004, Reg. 1895/2005/EC, Reg 10/2011/EC, Dir 2023/2006/EC and updates as instructions by the suppliers of packaging materials available upon request

The company shall suitably inform its clients should any variations to the currents declaration take place.

IRRADIATED TREATMENT (Directives 1999/2/UE and 1999/3/UE - reg.CE 1169/11): not applicable

Print Date: 10/10/2024

Revision n° 0

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