

		<b>TECHNICAL SPECIFICATION</b>	
<b>Product name</b>	<b>Caviat LEMON pearls pasteurized. Fruit processing product</b>		
<b>Ingredients (allergens are in bold)</b>	Apple juice, sugar, lemon juice, gelling agent: sodium alginate; thickeners: modified corn starch, flavoring, stabilizer: calcium chloride; colorants curcumin; acidity regulator: citric acid; preservative: sodium benzoate		
<b>Packing process and heat treatment</b>	Automatic sealed packaging, pasteurization and refrigerator storage		
<b>Organoleptic characteristics</b>	The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from light yellow to bright yellow, uniform throughout. The taste is bright, concentrated, sour with a light sweet taste. The taste, smell and color are identical to lemon, clean, without foreign taste and odor		
<b>Recommendations for use</b>	The product is ready for use. After separation from the syrup (if necessary), the product can be used as a filler for: fermented milk products, confectionery products, culinary products; non-alcohol and alcohol drinks, refreshing and hot drinks. Can be used as a main recipe component, as well as a decoration. The product is adapted to traditional technological techniques and methods of processing; stable in the temperature range from -18°C to +200°C	<b>Allergens</b>	No
<b>Shelf life</b>	12 months After opening, store for 7 days	<b>Storage conditions</b>	At temperatures from 2°C to 8°C and relative humidity of no more than 75%
<b>GMO</b>	Does not contain or originate from genetically modified organisms	<b>Gluten</b>	Gluten-free
<b>Country of origin</b>	Spain	<b>Sanitary number</b>	RGSEAA 26.016722/

MICROBIOLOGICAL CHARACTERISTICS		
Index	Acceptable Value	Unit of measurement
<i>Aerobic Viable Count, 30°C</i>	<100	cfu/g
<i>Escherichia coli</i>	not identified	in 0.1g
<i>Salmonella spp</i>	not identified	in 25g
<i>Staphylococcus aureus</i>	not identified	in 1.0 g
<i>Proteus</i>	not identified	in 0.1g
<i>Yeast and Mold</i>	< 50	cfu/g
<i>Total number of anaerobic microbes</i>	< 10	cfu/g

NUTRITIONAL VALUE (AVERAGE VALUES PER 100 G)			
Energy value		248.0 kJ/ 58.5 kcal	
Fats, g	<0.5	of which are saturated	<0.1
Carbohydrates, g	13.0	of which is sugar	9.2
Protein, g	<0.5	Salt*, g	0.12
* The salt content is due exclusively to the amount of sodium, which has a natural origin, and is not added during the production of the product			

Trademark	Type of consumer packaging	Net weight (g)	Quantity in the box, pcs	Number of boxes per pallet
–	Glass jar with metal lid	100	6/24	by agreement
–	Glass jar with metal lid	180	12	by agreement

SUPPLIER DATA			
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