



TECHNICAL SPECIFICATION

Product name	Caviat BLACKCURRANT pearls pasteurized. Fruit processing product		
Ingredients (allergens are in bold)	Apple juice, sugar, blackcurrant puree, gelling agent: sodium alginate; thickeners: modified corn starch, flavoring, stabilizer: calcium chloride; colorant: blackcurrant; acidity regulator: citric acid; preservative: sodium benzoate		
Packing process and heat treatment	Automatic sealed packaging, pasteurization and refrigerator storage		
Organoleptic characteristics	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 dark burgundy to dark purple, uniform throughout. Dark inclusions are allowed (crushed blackcurrant seeds) The taste is bright, concentrated, sour and sweet. The taste, smell and color are identical to blackcurrant, clean, without foreign taste and odor		
Recommendations for use	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	Allergens	No
Shelf life	12 months After opening, store for 7 days	Storage conditions	At temperatures from 2°C to 8°C and relative humidity of no more than 75%
GMO	Does not contain or originate from genetically modified organisms	Gluten	Gluten-free
Country of origin	Spain	Sanitary number	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		367.0 kJ/ 86.5 kcal	
Fats, g	<0.5	of which are saturated	<0.1
Carbohydrates, g	20.0	of which is sugar	17.8
Protein, g	<0.5	Salt*, g	0.1
* 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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