

REGISTERED AND PRODUCTION PREMISES: Via Ingegno z.i. snc 84087 Sarno- Salerno Tel.: 081-5136466-965230 fax 081-967980 P.IVA: 02766621219

www.arcasrl.com e-mail:info@arcasrl.com

PRODUCT SPECIFICATIONS	Code 01130	Rev.1 dat. 19/09/2023			
BERRIES MOUSSE					

Product name	Berries mousse						
	Without hydrogenated fats.						
Di-4i	Product cooked and frozen.						
Description	semi-finished product for professional use.						
Ingredients	Sponge cake ingredients: sugar, "0" soft wheat flour, WHEAT starch, glucose syrup powder, raising agents: E500ii, E450i, E575, emulsifiers: E472b, E475, lean MILK powder, flavoring.  CREAM: (water, non-hydrogenated palm kernel oil, sugar, MILK proteins, stabilizer (sorbitol syrup (E420ii), hydroxypropyl cellulose (E463)), emulsifier (mono esters and diacetyltartaricates of mono and diglycerides of fatty acids (E472e), lecithin of SOY (E322), polysorbate 60 (E435)), salt, flavorings, color (beta-carotene (E160a (ii))); Biscuit ingredients: WHEAT flour, sugar, EGGS, margarine: refined vegetable oil (palm, sunflower, rapeseed), water, emulsifiers (SOYA lecithin (E322), mono-and diglycerides of fatty acids (E471) [palm], salt iodate (0.28%) acidifier (citric acid) (E330)), sorbic acid preservative (E200), potassium sorbate (E202), antioxidant (alphatocopherol (E307)), flavoring, coloring (carotenes (E160a)); NOCCIOLA pasta. Custard: (sugar, starch, E1414, whole MILK powder, skimmed MILK powder, gelling agent: E339, E450i, E516, preservative: E202, thickener: E401, flavorings, blackcurrant, redcurrant. glucose-fructose, water, sucrose, gelling agent: pectin: preservative: potassium sorbate E202.  Wild berries pasta: strawberry juice and pulp, currants, blueberries, blackberries, sugar, glucose, E330, thickener E440; Thickener E440, colorants E122 - E163 - flavors, contains E122, can negatively affect the activity and attention of children.						
Shelf life	May contain traces of: SULFUR DIOXIDE.  12 months from the date of manufacture, best end before the date on the label.						
Storage and trasportation	If refrigerated at T \(\leq -18^\circ\) (***): use within the minimum estimated durability. If refrigerated at T \(\leq -12^\circ\) (**): use within a month or by the durability date if prior. If refrigerated at T \(\leq -6^\circ\) (*): use within a week. If refrigerated at T 0-4 \(\circ\) (*): use within 72 hours. After thawing the product, do not refreeze.						
Usage				0/120 minute	es away from heat sources.		
Primary packaging					1/EEC, Reg. EU 10/2011)		
Secondary packaging							
Weight per piece g	White Kraft carton. Composition: KBSSFSSK/22263/EB; dimension:38x25x19 1200 c.a.						
No. of pieces per carton	1						
Net weight kg	1.2 c.a.						
Label	Self-adhesive on the carton, without defects, exact, in compliance with the laws in force, with indications about the product, ingredients and usage, net weight, codification.						
T. 11	Ct x St	Str x Plt	Ct x Plt	H Plt	EAN Barcode		
Palletization diagram	10	15	150	180	8051414185564		

# MICROBIOLOGICAL FEATURES:

	THE CONTROL OF THE CO								
TBC – Total Bacterial Count < 10 <sup>6</sup> U		< 10 <sup>6</sup> UFC/gr.	Salmonella	Absent in 25 gr.					
Total Coliform < 10 <sup>3</sup> UFC/gr.		Listeria monocytogenes	Absent in 25 gr.						
	Staphylococcus coagulase +	< 10 <sup>2</sup> UFC/gr.	Mould	< 10 <sup>3</sup> UFC/gr					
	Escherichia Coli	< 10 <sup>2</sup> UFC/gr.	Yeasts	< 10 <sup>3</sup> UFC/gr					
	Bacillus Cereus	< 5x10 UFC/gr.							
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Sample analysis performed by an external laboratory recognized by Campania Region and accredited by ACCREDIA.

The microbiological parameters are to be considered just as an indication since the product must be eaten after cooking.



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## NUTRITION INFORMATION:

Total calories = 319 Kcal = 1335 Kj	Proteins 3 g					
Carbohydrate 52g (of which sugar 35 g)	Fats 10 g (of which saturated 8 g)					
Fiber 0.6 g Salt 1 g						
Average values for 100 g of product as it is						

ALLERGENIC INGREDIENTS INFORMATION (DIR.2003/89/CE and subsequent alterations)

ALLERGENE	PRESENT	ABSENT	INCIDENTAL CROSS- CONTAMINATION
Cereals containing gluten			
Crustaceans and crustacean-based products			
Eggs and egg-based products			
Fish and fish-based products			
Peanuts and peanut-based products			
Soya and soya-based products			
Milk and milk-based products (lactose included)			
Shell-fruit and shell-fruit by-products			
Celery and celery-based products			
Sesame seeds and sesame-based products			
Mustard and mustard-based products			
Sulphur dioxide and sulphites in conc. higher than		_	
$10 \text{mg/kg (SO}_2)$		•	
Lupin and lupin-based products			
Shellfish and shellfish-based products			

### **OGM INFORMATION**

On the basis of the information provided by our raw material suppliers, we inform you that our products are not regulated by the REGULATION (EC) No. 1829/2003 and 1830/2003 regarding traceability and labelling of genetically modified organisms and food by-products.

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### **COMPANY INFORMATION**

STAMP UE No.	IT 9-3171/L							
CERTIFICATES	UNI EN ISO 9001:2015	UNI EN ISO 9001:2015   UNI EN ISO 14001:2015   BRC CERTIFICATE						
FIRST ISSUE DATE	26/01/2004	07/06/2021						
CERTIFICATION BODY	SGS ITA	DNV						