

**VACUUM PACKED COOKED CHESTNUTS
400G X 12**

INGREDIENTS

cooked peeled chestnuts, vacuum packed 100%

VARIETY / ORIGIN

Variety / origin Castanae sativa / Spain, Portugal, France
Made in France

MICROBIOLOGICAL FEATURES - As per quality control plan

Total germ content	< 1000/g	Per batch number
Enteric bacteria	<1/g	Per batch number
Yeasts	<100/g	Per batch number
Moulds	<100/g	Per batch number
E. coli	<10/g	Per batch number
Listeria	Not detected in 25g	Per month & per type of product
Salmonella	Not detected in 25g	Per month & per type of product

RADIOACTIVITY

In compliance with the regulations EC n° 737/90 and 1635/2006 and its modifications

PESTICIDES AND HEAVY METALS

Pesticides In compliance with the regulation EC n° 396/2005 of February 23rd 2005 and its modifications
Heavy metals In compliance with the regulation EC n° 1881/2006 of December 19th 2006 and its modifications
Aflatoxines

CERTIFICATIONS

IFS (upper level) and BRC (grade A)

Kosher and Halal	
GMO	No use of genetically modified substances or of substances produced from GMO
Ionization	Absence
Allergens	Does not contain voluntarily introduced allergens
suitable for	Ovo - lacto vegetarians : Yes Vegans : Yes

THERMIC PROCESS

Sterilization

CONTROLS CARRIED OUT ON OUR PRODUCTS ALL OVER PRODUCTION PROCESS

At reception	Visual controls of raw materials (size, sanitary condition).
During the production	Quality control (size, colour, sanitary condition)
On the finished product	Weight control. Bacteriological control. Tasting and visual control. Detection of foreign bodies.

PACKAGING

Pack of 2 divisible bags of 200g
12 packs per carton
112 cartons per pallet 100x120
98 cartons per pallet 80x120
Carton weight : Net weight : 4.8 kg

PRIMARY PACKAGING (BOX, BAG, BUCKET, BOTTLE)

Dimensions 113 x 43 x 212 mm
EAN 13 Code 3228170025860
HS Code 20081999

SECONDARY PACKAGING (CARTON)

Carton outside dimensions 268 x 235 x 226 mm
Carton volume /
EAN 14 Code 13228170026208

NUTRITIONAL VALUES (AVERAGE PER 100G) ACCORDING TO (EU) REGULATION N°1169/2011

Energetic value in KJ/ 100g	751
Energetic value in Kcal / 100g	178
Fat	1
including saturated fat	0
including Trans fat	0
Carbohydrates	36
including sugars	7
Proteins	3
Salt	0
Fibers	6,1
Humidity	53
Dry extracts	47

CONSERVATION AND SUSTAINABLE USE

Storage and transport temperature : Room temperature

Total shelf life (best before date or use-by-date) Use-by-date: 456 days


Preparation tips:

- Bain marie: plunge the bag into boiling water for 5 min. Open and Serve
- Microwaves: pierce the bag, and place it in the oven. Heat for 2 min (max. power level). Open and Serve
- Pan: Separate the chestnuts roughly and cook over low heat with a little bit fat.

Store in a cool place.

After opening, keep in the fridge and use within 3 days.

Already cooked, they are ready-to-use for the preparation of dishes, pastries or sweets. They are usually served with meat and poultry. They are also added to salads, with pine-nuts or walnuts, dried duck-breast or gizzards.
Tender and tasty, they remain whole after being heated.

Issue date	Review date	Review index	Signatures	
17/09/2020	15/10/2020	FTCOM 002620-B	General Manager 	Quality Manager 