



FRANTOIO GHIGLIONE & C. SAS
Via Ciancergo,25 18020 Dolcedo -Imperia-

TECHNICAL SHEET		
SALE DENOMINATION	COMPOTE OF FIGS	
EAN CODE	8017735002713	
PRODUCT USE AND STORAGE	As well as for breakfast, it is an excellent ingredient for cakes, ice creams and omelettes. After opening, keep refrigerated and consume within 7 days.	
INGREDIENTS	Figs (110 g of figs are used for 100 g of finished product) Concentrated grape juice. It contains only fruit sugars. Acidity regulator: citric acid	
SHELF LIFE	Three years from production date.	
NET WEIGHT	230 g.	
ALLERGEN INFO: No allergens		The product does not contain GMOs.
PRODUCT CHARACTERISTICS		
MICROBIOLOGICAL CHARACTERISTICS	Aerobic microbial load at 30°C Yeasts Moulds Ph	U.F.C./g < 10.000 U.F.C./g < 1.000 U.F.C./g < 1.000 < 4.50
ORGANOLEPTICAL CHARACTERISTICS	Appearance: Texture: Colors: Odor/Taste:	Typical of jam Soft Dark red Typical of figs
NUTRITIONAL VALUES (g x 100 g of product)	Kcal / Kj Fats of which saturated Carbohydrates Sugars Proteins Salt	133 / 563 < 0.5 g < 0.1 g 30 g 27 g 0.8 g < 0.01 g

LOGISTIC DATA

PRODUCT PACKAGING	Glass jar	230 gr
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	box 12
PALETTE CHARACTERISTICS	Palette type Boxes per plan Plan per palette	Euro cm.80x120 12 10