

ITEM CODE: FB0005



PIEMONTE

## Castagne sciropate

Poured from their syrup and served on a mixed platter of cold cuts, they are an excellent appetizer; sautéed with balsamic vinegar, they are a delicate side dish for meat and game. Exceptional combination with the cheese cart; excellent dessert alone, with ice cream, to garnish desserts. Very suitable for creating the famous Montebianco dessert.

### INGREDIENTS:

Chestnuts (50%), sugar, water, acidity corrector: citric acid.

SHAPE: jars 314  
Net weight: 350 g  
Drained weight: 175 g



## NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	782 KJ/182 kcal
Fats	1.3 g - with a saturated fat content: 0.2 g-
Carbohydrates	41 g -with a sugars content of: 39 g-
Protein	1.9 g
Salt	0.02 g

ALLERGENS: nuts

STORAGE: room temperature, once opened, store at 0-4 ° C

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
110 g	12	On demand	On demand	//	2 years

\*The packaging material used complies with current legislation

## Technical sheet



### *Microbiological characteristics:*

Enterobacteriaceae: <10 ufc / g

CBT: <10 ufc / g

Anaerobic Sporigines: <100 ufc / g

### *Chemical Characteristics*

AW: <0.95

Ph: 4.70

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### *Production technologies*

Chestnuts are roasted in special machines to allow peeling; after an adequate storage the fruit is carefully selected. Place in the jar with the addition of the syrup created separately.

### *Organoleptic characteristic*

Appetizing and delicate

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