

DARK CHERRIES

without stones, in syrup



Serving suggestion



P. Guintrand®

**CANNED
GOODS**

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DARK CHERRIES

in syrup, without stones

Definition: These canned black cherries are prepared from fresh, healthy and ripe fruit, washed and trimmed. All defective fruit is eliminated. After removal of the stones and stems, the fruit is put into hermetic cans with a sugar syrup.

Variety: late varieties from Provence and the Rhône Valley.

Manufacturing period: July

Syrup: a mixture of potable water and top quality sugars. The fruit must be completely covered with the syrup.

- Concentration: normal - which means between 17° and 20° refractometric upon opening, at least 1 month after production. A difference of 1∞ is tolerated on the upper range.
- Colour: blood red.

SIZE	PACKING										PALETTISATION												
	VOLUME (ml)		TOTAL NET WEIGHT (g)		DRAINED NET WEIGHT (g)		CASE SIZE L X I X h (mm)		Nbr of sales units per case		CASE WEIGHT (kg)		Nbr of SALES UNITS per PALLETTE		Nbr of LAYERS per PALLETTE		EUROPEAN PALETTES 80 X 120 (height cm)		WEIGHT of one PALLETTE (kg)		EXPIRATION DATE (years)		BAR CODE
3/1	2650	2650	1375	470x315x160	6	18	300	50	10	5	175	900	4	3443543112002									
4/4	850	850	440	315x211x241	12	12	864	72	6	12	158	864	4	3443544412002									

Fruits:

Texture: firm

Average size: 35 fruits (+/- 5) per 100 g

Large size: 20 fruits (+/- 5) per 100 g

Colour: very dark red tending to black

Food colouring: Alura red

Stone tolerance:

• 3 per 100 g for the large size

• 6 per 100 g for the average size

This is an average tolerance and not a maximum tolerance.

Ingredients: dark cherries without their stones, E 129 food colouring, acidifier (E 330).

Internal pressure: between -50 and -200 mb.

pH: between 3.5 and 3.8.

COMMON CHARACTERISTICS FOR THE ABOVE PRODUCTS:

Stability: Packaging sealing is correct after baking • Stable after incubation at 37° for 7 days, with no observation of pH above 0.5 units as compared to control • No modification in product texture, appearance and smell • No variation in microbial flora after baking.