



AGRICULTURAL COOPERATIVE OF PELLA
TECHNICAL SPECIFICATION CANNED PEACH HALVES 1KG STANDARD BRIX 14-17



GENERAL INFORMATION	
PRODUCT NAME:	Canned Peach Halves 1 Kg in Syrup Brix 14-17% ,Count 9-10 pieces or 10-12 pieces Quality Standard ,Crop 2015
TECHNICAL FEATURES:	Canned yellow cling peaches halves ,peeled without core, produced out of fresh ,mature and sound fruits of the latest domestic crop ,sorted by Size Filled with syrup without preservatives Tightly closed in normal Tin Produced with thermal treatment for conservation at least 3 Years after the close of the Tin
PRODUCT PACKAGING:	Canned Peaches Halves Closed in Metal Box Tinplate
PRODUCT USE:	Supply to the final customer
INTENDED USE:	Enjoyed without further processing within the expiry date and in accordance with the instructions contained in packaging
AVOIDANCE OF BAD USE:	Product intended for consumption by all groups consumer including vulnerable groups (Eldery, Children, Pregnant Women, People who have allergies)
COMMERCIAL SELF LIFE:	Do not leave cans in warm places, Consumption of up to 3 days after the opening of the box . Place the contents of the box to another container and keep it in the fridge after opening
TRANSFER & STORAGE INFORMATION	3 years after production Moved into environment temperature Stored in a cool & shady part
TECHNICAL INFORMATION	
MATERIALS CONTAINED IN FINAL PRODUCT	Cling Peach Halves 58,54 % (Greek) Water (E.C 98/83 Potable) 33,0 % (Greek) Sugar 8,30 % (Greek) Citric Acid(E330) 0,16 % (China)
ORGANOLEPTIC CHARACTERISTICS	Colour: Equally orange-yellow No brown areas No red prints or pits inside the halves Smell: Characteristic peach smell Taste: Characteristic taste of peach, no strange components Flavour : Normal flavour and characteristic odour Texture: Variable in tenderness ,firm to the bite Consistency :max 10% of the weight too hard or too soft Size: smallest half :largest half =1 :1,5 Maximum , 1:1,4 usually
WEIGHT SPECIFICATIONS IN ONE CAN	Size of Tin : 850 ml Net Weight: 820 gr Drained Weight:480 gr Count : 9-10 Pieces or 10-12 pieces per Tin
TOTAL DEFECTS IN 20-23 PIECES DRAINED HALVES (1000 GRAMS)	Pit Fragment < 0,5 mm 2 max Pit Fragment >2 mm None Green /unripe fruit halves :2 max Seam: 2 max Skin Residue: 1 max Softness: 1 max Crushed: None Minor Blemishes : 2 max Mechanically damaged :1 max Stem Roots :None Three minimum – Five maximum defect total (three to five pieces) from these per 20-23 Pieces (1000 grams drained halves)

9 D.M. PAPADOPOULOU STR. - GREECE

CANNERY N. MYLOTOPOS

TEL: +302382022203-FAX:+30 2382028344 TEL: +302382051899/52000 - FAX: +302382051755

E-mail: eascannery@gmail.com

Certified with Quality & Safety Systems EN ISO 22000:2005 ,EN ISO 9001:2008 ,BRC ,IFS
 Written by Seretoulis Michael Quality Manager A.C PELLAS Approved by Amperiadis Maximos Head Officer A.C PELLAS



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OTHER CHARACTERISTICS	BRIX:14-17 % pH: 3,60-4,0 Closing Temperature :65° C Sterilizer Temperature : 92,5° C-94,5° C Center Temperature : >88,5° C Vacuum :4 inches Hg minimum according CAMPDEN System-English Quality Control standard Head Space:4-6 mm according CAMPDEN System-English Quality Control Standard
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MICROBIOLOGICAL CHARACTERISTICS Directive 2073/2005 E.C 1441/2007 E.C	Microorganisms	Refernce Method	Tolerance
	Total Mesophilic Clora	ISO 4833:2003	<10
	Enterobacteriaceae	ISO 21528-2:2004	<10
	Coliforms	ISO 4832:2006	<10
	Esherichia Coli	ISO 16649-2:2001	<10
	Yeasts & Moulds	ISO 6888-2:1999	<10
	Staphylococcus Aureus	ISO 215247-1:2008	<100
	Salmonella Spp	AFNOR n BIO 12/16-09/05	Absence
	Listeria Monocytogenes	AFNOR n BIO 12/9 – 07/02	Absence

THERMAL PROCESS-MICROBIOLOGICAL CHARACTERISTICS :Absence of pathogenic microorganisms causing deterioration of the product or otherwise improper manipulation. After 10 days of incubation at 35 ° C there shall be no signs of alterations to the container , nor any physical ,chemical or organoleptic changes in the product indicating deterioration. Product is stored at least for 14 days by the law

ALLERGENS IN FINAL PRODUCT:	Absence Directive Regulation 200/13 E.C, 2003/89 E.C
GENETICALLY MODIFIED MICROORGANISMS IN FINAL PRODUCT	Absence GMOs Directive Regulation 1829/2003 E.C 1830/2003 E.C
PESTICIDE RESIDUES IN FINAL PRODUCT	C.L.X Directive Regulation 396/2005 E.C ,149/2008 E.C, 839/2008 E.C
HEAVY METALS IN FINAL PRODUCT	Pb<0,10 mg/kg Directive regulation 1821/2006 E.C Cd<0,050 mg/kg Directive regulation 1821/2006 E.C Sn< 200 mg/Kg Directive regulation 1821/2006 E.C
USED PACKAGING MATERIALS	Directive Regulation 10/2011 E.C
LABELING	Label due to buyer's requirements & according 1169/2011 E.C

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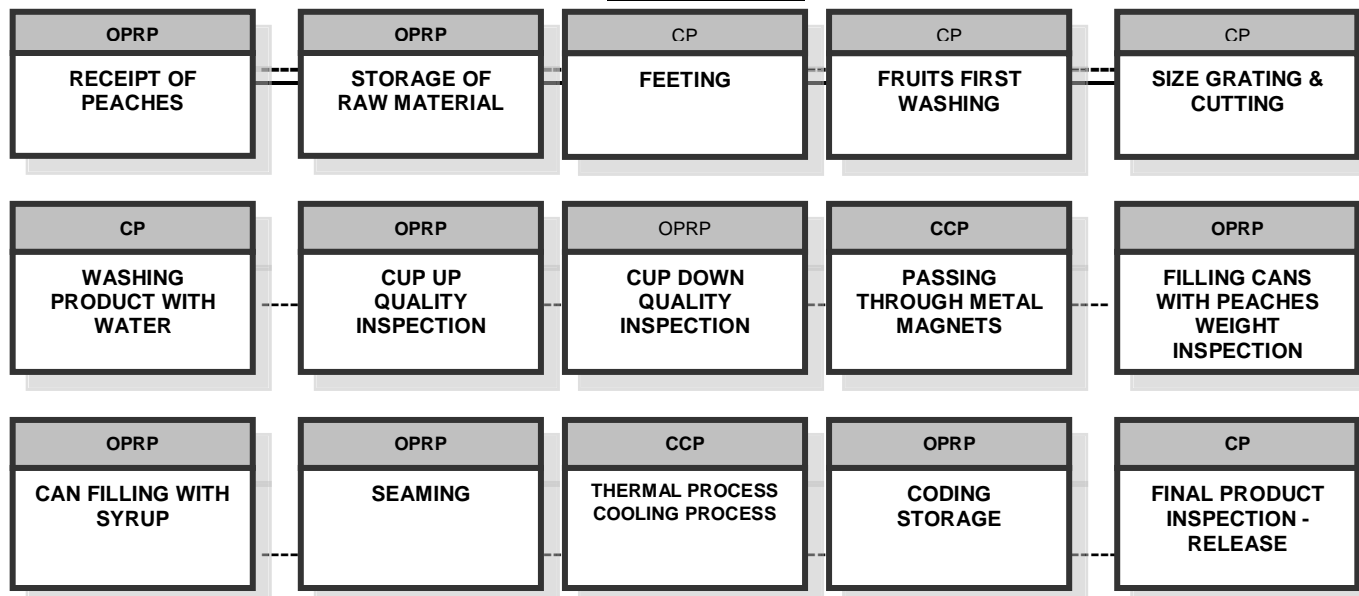
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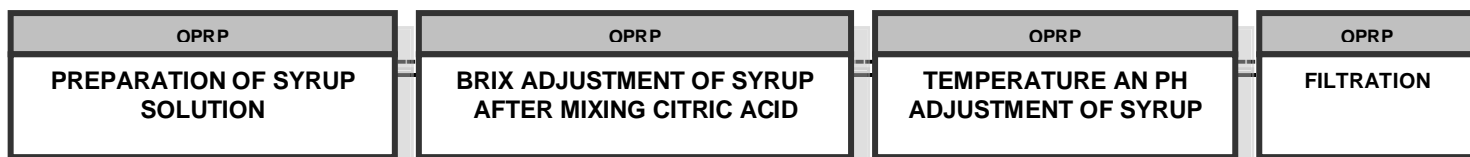
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FLOW CHART



FLOW CHART FOR PREPARATION SYRUP 14-17 BRUX



LOGISTIC INFORMATION'S

VOLUME	850ML
Size	1kg
Weight in oz	29
Can Metric Dimension in mm	99x119
Drained Weight (gr)	480
Net Weight (gr)	820
Units per carton	24 or 12
Units per pallet	6 or 12
	30 (24x1) or
	66 (12x1)
Trays per pallet	66 (12x1) or
	132 (6x1)
Cartons/trays per 20'FCL	900 (24x1) or
	1800 (12x1)
Cartons/trays per truck	940 (24x1) or
	1875 (12x1) or
	3740 (6x1)

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Allergen List

Allergens	Presence or absence	Cross Contamination
Cereals containing gluten (wheat ,rye, barley, oats, spelt, Kamut or their hybridized) and cereal products	Absence	NO
Crustaceans and crustacean product	Absence	NO
Eggs and egg products	Absence	NO
Fish and products	Absence	NO
Peanuts and peanuts products	Absence	NO
Soy-bean and soy-bean products	Absence	NO
Milk and milk products(lactose included)	Absence	NO
Fruit with shell: (Amigdalus communis L.) nuts(Corylus avellana ,Juglans regia, Anacardium occidentale ,Carya illinoiesis ,Wangehn K.Koch ,Bertholletia excelsa ,Macadamia ternifolia) ,pistachios (Pistacia vera) and nuts products.	Absence	NO
Celery and celery products	Absence	NO
Mustard and mustard products	Absence	NO
Sesame seeds and products thereof	Absence	NO
Sulfur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	Absence	NO
Lupin and products thereof	Absence	NO
Molluscs and products thereof	Absence	NO

**FROM THE PRODUCTION DEPARTMENT
OF A.C PELLAS
SERETOULIS MICHAEL
BS FOOD SCIENTIST-AGRICULTURIST**

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