



AGRICULTURAL COOPERATIVE OF PELLA
TECHNICAL SPECIFICATION CANNED PEACH HALVES 1KG CHOICE BRIX 17-19



| GENERAL INFORMATION | |
|---|--|
| PRODUCT NAME: | Canned Peach Halves 1 Kg in Syrup Brix 17-19% ,Count 7-9 pieces or 9-10 pieces Quality Choice ,Crop 2015 |
| TECHNICAL FEATURES: | <p>Canned yellow cling peaches halves ,peeled without core, produced out of fresh ,mature and sound fruits of the latest domestic crop ,sorted by Size</p> <p>Filled with syrup without preservatives</p> <p>Tightly closed in easy open Tin</p> <p>Produced with thermal treatment for conservation at least 3 Years after the close of the Tin</p> |
| 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 | <p>Cling Peach Halves 58,54 % (Greek)</p> <p>Water (E.C 98/83 Potable) 30,97 % (Greek)</p> <p>Sugar 10,36% (Greek)</p> <p>Citric Acid(E330) 0,13 % (China)</p> |
| ORGANOLEPTIC CHARACTERISTICS | <p>Colour: Equally orange-yellow</p> <p>No green and or brown areas</p> <p>No red prints or pits inside the halves</p> <p>Smell: Characteristic peach smell</p> <p>Taste: Characteristic taste of peach, no strange components</p> <p>Flavour : Normal flavour and characteristic odour</p> <p>Texture: Variable in tenderness ,firm to the bite</p> <p>Consistency :max 10% of the weight too hard or too soft</p> <p>Size: smallest half :largest half =1 :1,3</p> |
| WEIGHT SPECIFICATIONS IN ONE CAN | <p>Size of Tin : 850 ml</p> <p>Net Weight: 820 gr</p> <p>Drained Weight:480 gr</p> <p>Count : 7-9 Pieces or 9-10 pieces per Tin</p> |
| TOTAL DEFECTS IN 20 PIECES DRAINED HALVES (1000 GRAMS) | <p>Pit Fragment < 0,5 mm 1 max</p> <p>Pit Fragment >2 mm None</p> <p>Off-Colour :1 max</p> <p>Seam: 1 max</p> <p>Skin Residue: 1 max</p> <p>Softness: None</p> <p>Crushed: None</p> <p>Minor Blemishes : 1 max</p> <p>Mechanically damaged :None</p> <p>Two defect total from these maximum per 20 Pieces (1000 grams drained halves)</p> |

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 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:17-19 % pH: 3,70-4,0 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 |
|------------------------------|---|

| 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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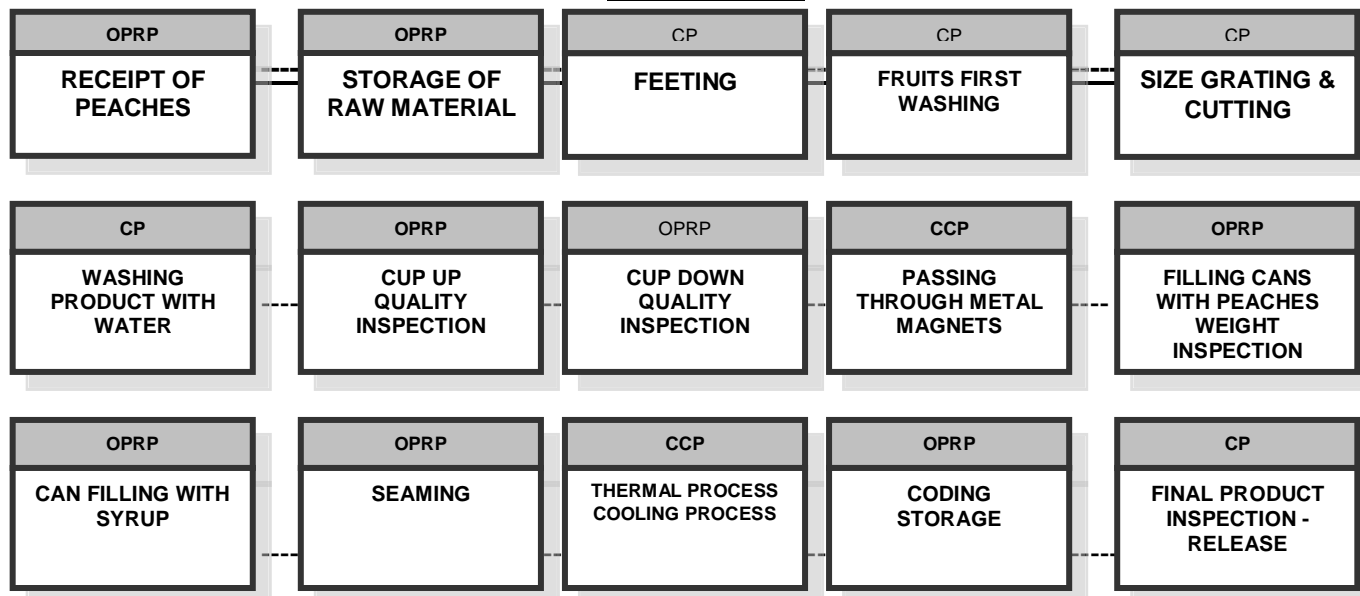
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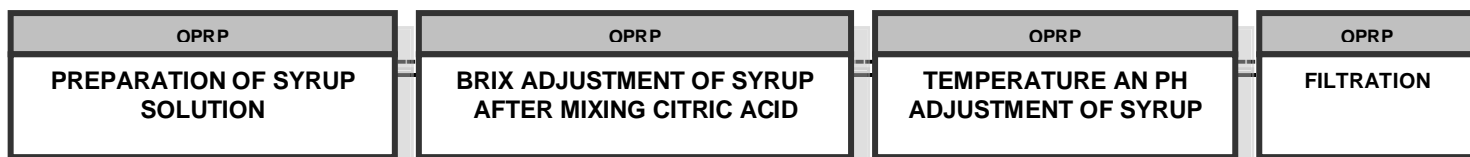
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FLOW CHART



FLOW CHART FOR PREPARATION SYRUP 17-19 BRIX



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-beaj 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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