



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



GENERAL INFORMATION	
<b>PRODUCT NAME:</b>	Canned Peach Halves 1 Kg in Syrup Brix 14-17% ,Count 7-9 pieces or 10-12 pieces Quality Good Standard ,Crop 2015
<b>TECHNICAL FEATURES:</b>	<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 normal Tin</p> <p>Produced with thermal treatment for conservation at least 3 Years after the close of the Tin</p>
<b>PRODUCT PACKAGING:</b>	Canned Peaches Halves Closed in Metal Box Tins
<b>PRODUCT USE:</b>	Supply to the final customer
<b>INTENDED USE:</b>	Enjoyed without further processing within the expiry date and in accordance with the instructions contained in packaging
<b>AVOIDANCE OF BAD USE:</b>	Product intended for consumption by all groups consumer including vulnerable groups (Eldery, Children, Pregnant Women, People who have allergies )
<b>COMMERCIAL SELF LIFE:</b>	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
<b>TRANSFER &amp; STORAGE INFORMATION</b>	3 years after production
	Moved into environment temperature Stored in a cool & shady part
TECHNICAL INFORMATION	
<b>MATERIALS CONTAINED IN FINAL PRODUCT</b>	<p>Cling Peach Halves 58,54 % ( Greek)</p> <p>Water (E.C 98/83 Potable) 33,0 % (Greek)</p> <p>Sugar 8,30 % (Greek)</p> <p>Citric Acid(E330) 0,16 % ( China)</p>
<b>ORGANOLEPTIC CHARACTERISTICS</b>	<p>Colour: Equally orange-yellow</p> <p>No brown areas</p> <p>No red prints 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 :1,4 maximum usually 1:1,3</p>
<b>WEIGHT SPECIFICATIONS IN ONE CAN</b>	<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 10-12 pieces per Tin</p>
<b>TOTAL DEFECTS IN 20 PIECES DRAINED HALVES (1000 GRAMS)</b>	<p>Pit Fragment &lt; 0,5 mm 1 max</p> <p>Pit Fragment &gt;2 mm None</p> <p>Off-Colour :1 max</p> <p>Seam: 2 max</p> <p>Skin Residue: 1 max</p> <p>Softness: 1 max</p> <p>Crushed: None</p> <p>Minor Blemishes : 1 max</p> <p>Mechanically damaged :None</p> <p>Stem Roots :None</p> <p>Three defect total (three pieces) 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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<b>OTHER CHARACTERISTICS</b>	<b>BRIX:14-17 %</b> <b>pH: 3,60-4,0</b> <b>Closing Temperature :65° C</b> <b>Sterilizer Temperature : 92,5° C-94,5° C</b> <b>Center Temperature : &gt;88,5° C</b> <b>Vacuum :4 inches Hg minimum according CAMPDEN System-English Quality Control standard</b> <b>Head Space:4-6 mm according CAMPDEN System-English Quality Control Standard</b>
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<b>MICROBIOLOGICAL CHARACTERISTICS</b>  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**

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

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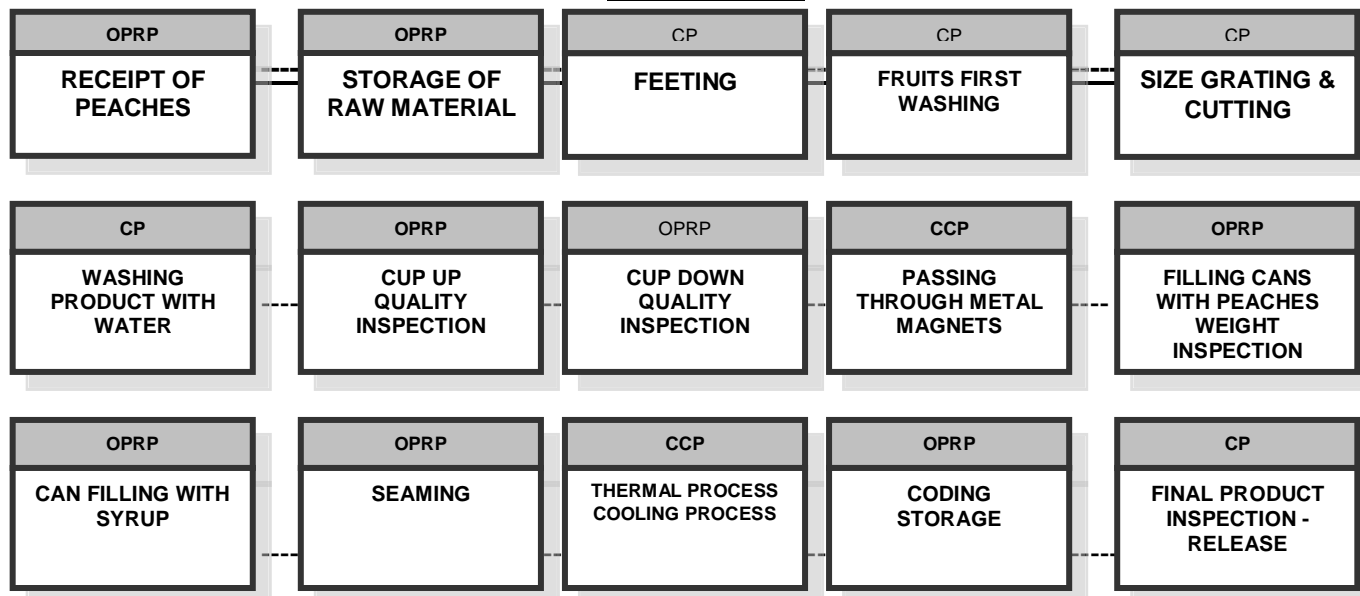
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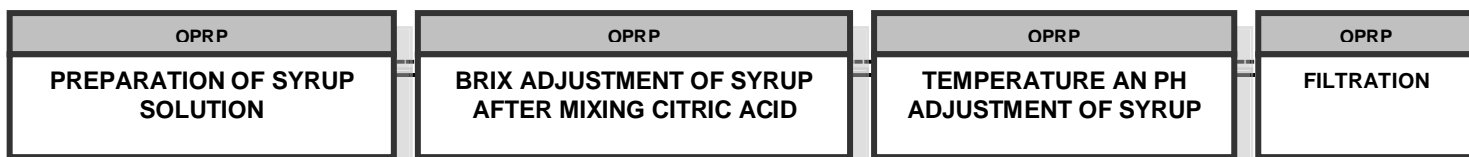
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**FLOW CHART**



**FLOW CHART FOR PREPARATION SYRUP 14-17 BRX**



**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 <sub>2</sub>	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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