



**AGRICULTURAL COOPERATIVE OF PELLA**  
**TECHNICAL SPECIFICATION CANNED PEACH DICES A10 3KG BRUX 14-16**



GENERAL INFORMATION	
<b>PRODUCT NAME:</b>	Canned Peach Dices in Light Syrup Brix 14-16%, Normal Tin A10 Size Crop 2015
<b>TECHNICAL FEATURES:</b>	Canned yellow cling Peaches peeled without core, cutted in dices in dimensions 14mmx14mm x14mm  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
<b>PRODUCT PACKAGING:</b>	Canned Peaches dices Closed in Metal Box Tinplate
<b>PRODUCT USE:</b>	Supply to the final customer  Enjoyed without further processing within the expiry date and in accordance with the instructions contained in packaging
<b>INTENDED USE:</b>	Product intended for consumption by all groups consumer including vulnerable groups( Eldery, Children, Pregnant Women, People who have allergies )
<b>AVOIDANCE OF BAD USE:</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>COMMERCIAL SELF LIFE:</b>	3 years after production
<b>TRANSFER &amp; STORAGE INFORMATION</b>	Moved into environment temperature Stored in a dry ,cool & shady part
TECHNICAL INFORMATION	
<b>MATERIALS CONTAINED IN FINAL PRODUCT</b>	Clingstone Peach Dices 57,80 % ( Greek) Water (E.C 98/83 Potable) 33,60 % ( Greek) Sugar 8,40 % (Greek & Third Country) Citric Acid(E330) 0,20 % ( China)
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Color: Reasonable bright ,equal to light orange to yellow Taste: Characteristic Taste of Peach ,firm and fleshy Flavor: Characteristic of mature and ripened fresh peach. No objectionable flavor or odors .No oxidization ,bitter fermented .
<b>WEIGHT SPECIFICATIONS IN ONE CAN</b>	Gross Weight: 3400 +/- 30 gr Net Weight: 3150 +/- 20 gr Drained Weight:1820 gr minimum
<b>TOTAL DEFECT IN ONE CAN</b>	Pit Fragment < 0,5 mm 2-3 pits in piece dices per can maximum Pit Fragment >2 mm None Color :A-B color using USDA color Chip .Class C Color shall not exceed 5% of drained weight Uniformity of Size : Reasonably uniform Blemishes :Maximum 2% by count may be units with blemishes including units with peel in one can Mashes: Maximum 2% of drained weight may be mashed which does not remain the original shape of dices Slivers: 4%-6 % by count may be slivers in one can
<b>PHYSICAL CHARACTERISTICS</b>	BRUX:14-16% pH: 3,70-4,0 Closing Temperature :75 <sup>0</sup> C Center Temperature : 92,0 <sup>0</sup> C -93 <sup>0</sup> C Temperature of Sterilizing: >88,5 <sup>0</sup> C Vacuum :6 inches Hg minimum according CAMPDEN System-English Quality Control standard Head Space:4-6 mm according CAMPDEN System-English Quality Control Standard

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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<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
<b>THERMAL PROCESS-MICROBIOLOGICAL CHARACTERISTICS :Absence of pathogenic microorganisms causing deterioration of the product or otherwise improper manipulation. After 10 days of incubation at 35<sup>0</sup> 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>			
<b>ALLERGENS IN FINAL PRODUCT:</b>	<b>Absence Directive Regulation 2000/13 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,939/2008 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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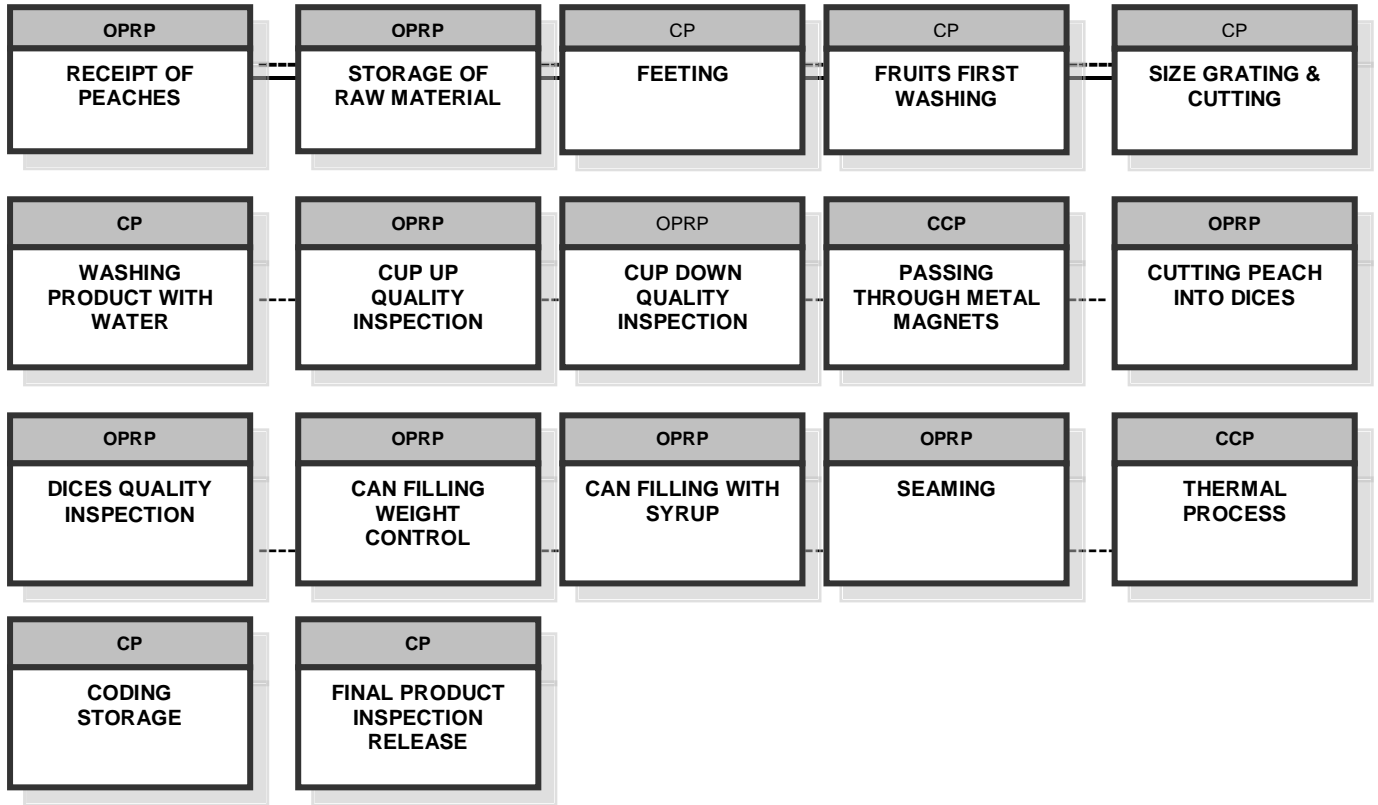
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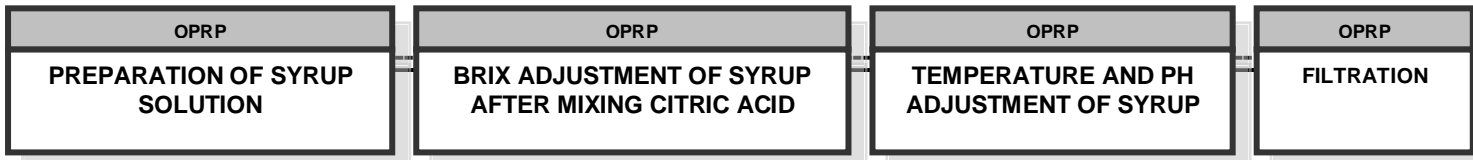
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**GENERAL FLOW CHART**



**FLOW CHART FOR PREPARATION LIGHT SYRUP 14-16 BRUX**



**LOGISTIC INFORMATION'S**

VOLUME	3150ML
Size	3A10
Weight in oz	110
Can Metric Dimension in mm	153x178
Drained Weight (gr)	1750
Net Weight	3100
Units per carton	6
Units per pallet	40
Cartons/trays per 20'FCL	1010 (6A10)

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E-mail: [eascannery@gmail.com](mailto:eascannery@gmail.com)

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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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