



AGRICULTURAL COOPERATIVE OF PELLA
TECHNICAL SPECIFICATION CANNED PEACH DICES A12 5KG BRIX 14-16



GENERAL INFORMATION	
PRODUCT NAME:	Canned Peach Dices in Light Syrup Brix 14-16%, Normal Tin A12 Size Crop 2015
TECHNICAL FEATURES:	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
PRODUCT PACKAGING:	Canned Peaches dices Closed in Metal Box Tinplate
PRODUCT USE:	Supply to the final customer Enjoyed without further processing within the expiry date and in accordance with the instructions contained in packaging
INTENDED USE:	Product intended for consumption by all groups consumer including vulnerable groups(Eldery, Children, Pregnant Women, People who have allergies)
AVOIDANCE OF BAD USE:	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
COMMERCIAL SELF LIFE:	3 years after production
TRANSFER & STORAGE INFORMATION	Moved into environment temperature Stored in a dry ,cool & shady part
TECHNICAL INFORMATION	
MATERIALS CONTAINED IN FINAL PRODUCT	Clingstone Peach Dices Greek Water (Greek) Sugar (Greek & Third Country) Citric Acid(E330)
ORGANOLEPTIC CHARACTERISTICS	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 .
WEIGHT SPECIFICATIONS IN ONE CAN	Gross Weight: 4650 +/- 20 gr Net Weight: 4300 +/- 20 gr Drained Weight: 3050 gr minimum in each Tin
TOTAL DEFECT IN ONE CAN	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 5% by count may be units with blemishes including units with peel in one can Mashes: Maximum 5,5% of drained weight may be mashed which does not remain the original shape of dices
PHYSICAL CHARACTERISTICS	BRIX:14-16% pH: 3,70-4,0 Closing Temperature :80° C Center Temperature : 92,0° C -93° C Temperature of Sterilizing: >88,5° 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

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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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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 35⁰ 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 2000/13 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,939/2008 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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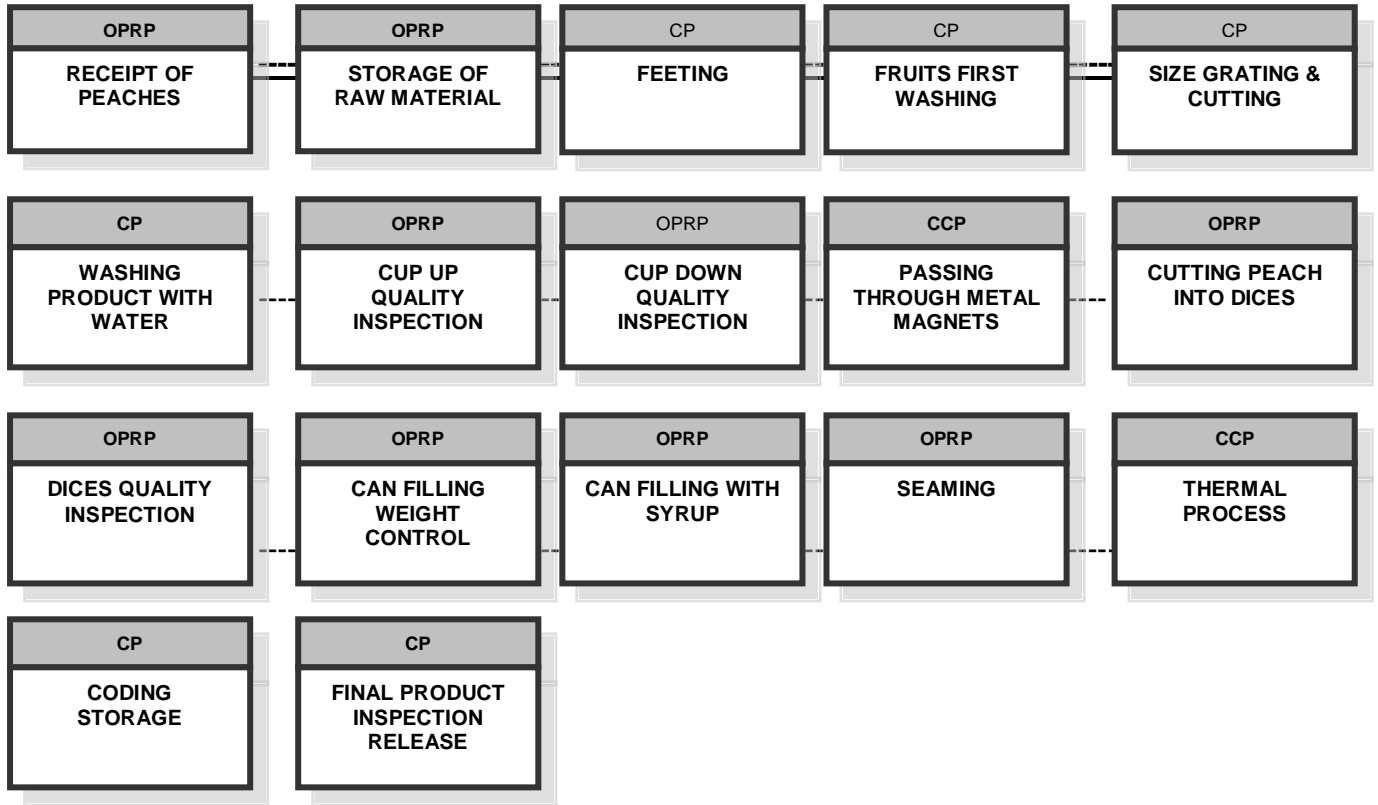
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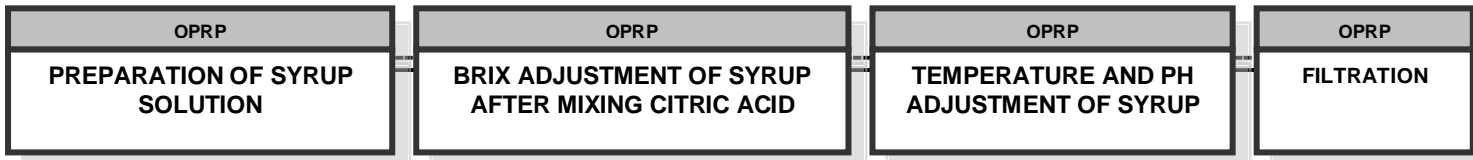
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GENERAL FLOW CHART



FLOW CHART FOR PREPARATION LIGHT SYRUP 14-16 BRUX



LOGISTIC INFORMATION'S

VOLUME	4250ML
Size	A12
Weight in oz	150
Can Metric Dimension in mm	153x244
Units per carton	6
Units per pallet	40
Cartons/trays per 20'FCL	750 (6A12)
Cartons/trays per truck	820 (6A12)

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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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