



AGRICULTURAL COOPERATIVE OF PELLA
TECHNICAL SPECIFICATION PEACH PUREE 30-32 BRIX



NAME OF PRODUCT:	CONCENTRATE CLINGSTONE PEACH PUREE 30-32% BRIX CROP 2015 PACKED ASEPTICALLY IN BAG PLACED IN CONICAL DRUMS
PACKAGING:	BAG SUITABLE FOR ASEPTIC PACKAGE BAG DIMENSIONS "W inside length 920 mm , L inside seal length 1575mm , Neckband yes ,spout location 80 mm, tolerance +/-20mm
USE:	TO THE FINAL CONSUMER. MATERIAL FOR THE INDUSTRIAL PREPARATION FOR FRUIT JUICE
SELF LIFE:	24 MONTHS AFTER THE PRODUCTION DATE
INFORMATION FOR TRANSFER AND STORAGE:	TRANSFER AND STORAGE IN AMBIENT ENVIRONMENT WITHOUT PESTS AND RATS
GENERAL SPECIFICATIONS:	PEACH PUREE IS PRODUCED FROM CLEAN DRY MATURE PEACHES
INTENDED USE	PRODUCT INTENDED FOR CONSUMPTION BY ALL GROUPS CONSUMER INCLUDING VULNERABLE GROUPS (ELDERLY, CHILDREN, PREGNANT WOMEN, PEOPLE WHO HAVE ALLERGIES)
USED MATERIALS	CLINGSTONE YELLOW PEACH(GREEK) ASCORBIC ACID E300 (CHINA) CITRIC ACID E330 (CHINA)
ORGANOLEPTIC CAHARACTERISTICS	APPEARANCE: HOMOGENEOUS MASS WITHOUT STONES FRAGMENTS ,STEMS .FOREIGN ADMIXTURES ,WIPED THROUGH A SIEVE NOT MORE THAN 0,5mm COLOR: NATURAL YELLOW PRODUCED FROM RIPE SOUND AND UNDAMAGED CLEAR FRESH CLINGSTONE PEACHES WITHOUT ANY ADDITIVES (LIKE COLORANTS) AND ANY GREEN OR BROWN TONES SMELL: CHARACTERISTIC PEACH SMELL TASTE: CHARACTERISTIC TASTE OF PEACH WITHOUT OFF-TASE & BITTERNESS

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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SPECIFICATIONS	<p align="center">BRIX MASELLI : 30%-32 %</p> <p align="center">PH :3,80-4,10 at 20 degrees Calcium</p> <p align="center">TITRABLE ACIDITY(Citric acid ,pH 8,1) : 1,15 minimum-1,60 maximum 1,37 average</p> <p align="center">ASCORBIC USE : 300 ppm- 500 ppm</p> <p align="center">BOSTWICK-VISCOSITY : 11cm-14 cm counted at 12 Brix at 20 degrees calcium</p> <p align="center">COLOR LIMITS (Color measured in COLOR HUNTER AT D65/10 calculation parameter)</p> <p align="center">L * at 12 BRIX :49,50 minimum-53,50 maximum a * at 12 BRIX : 13,20 minimum -15,90 maximum b * at 12 BRIX : 55 minimum -60 maximum</p> <p align="center">DARK INCLUSIONS-BLACK SPECKS(pcs/1 gr) : Absent</p> <p align="center">DARK INCLUSIONS-BROWN SPECKS 0,5 -1,0 mm (pcs/1 gr) : 2</p> <p align="center">DARK INCLUSIONS-BROWN SPECKS smaller than 0,5 mm (pcs/1 gr) : 30</p>		
	MICROBIOLOGICAL CHARACTERISTICS Directive 2073/2005 E.C 1441/2007 E.C:	Total mesophilic clora	ISO 4833:2003
Enterobacteriaceae		ISO 21528-2:2004	<10
Howard Mold count		APHA 4833:2003	<10
Coliforms		ISO 4832:2006	<10
E.Coli		ISO 16649-2:2001	<10
S. Aureus		ISO 6888-2:1999	<10
C. Perfringens		ISO 6888-2:1999	<10
Yeasts and moulds		ISO 215247-1:2008	<100
Salmonella spp		AFNOR n BIO 12/16-09/05	Absent
L. Monocytogenes		AFNOR n BIO 12/9 – 07/02	Absent

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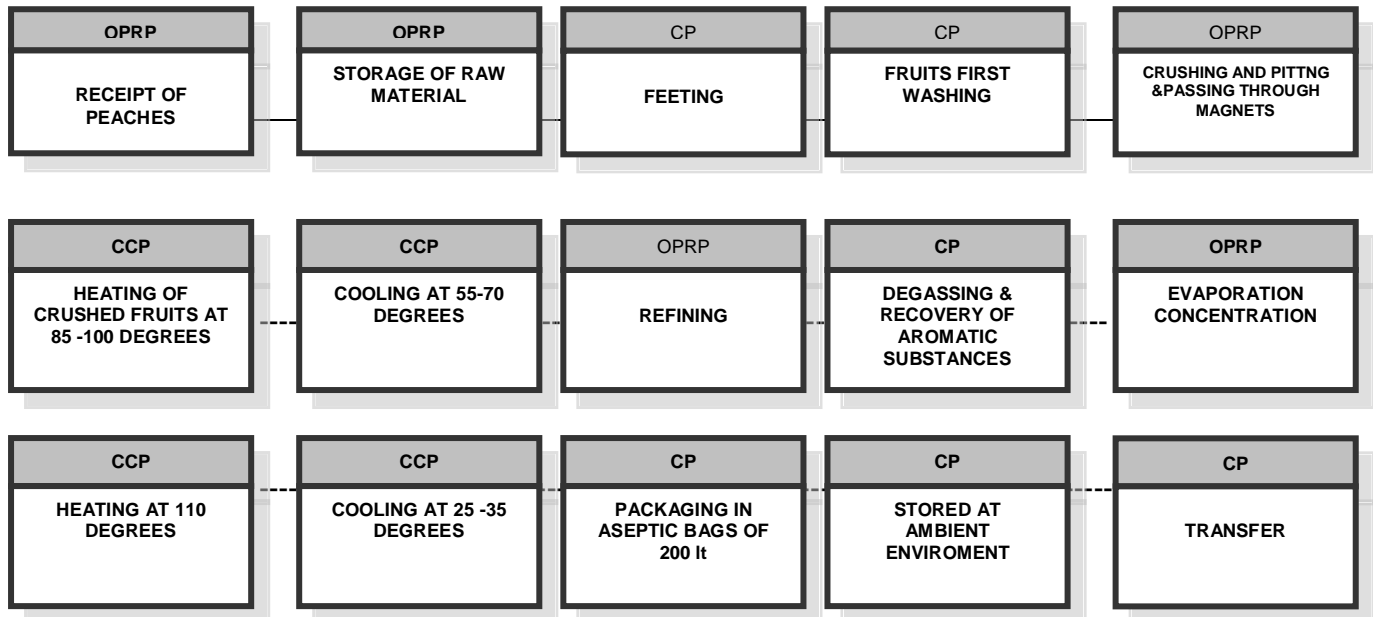


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	Patulin	DSTU 4947-2008	Absent						
CHEMICAL CHARACTERISTICS	BRIX (%SWEETNESS)	PH	HEAVY METALS						
	30%-32%	3,80-4,10	<table border="1"> <tr> <td align="center">Pb</td> <td align="center">0.050 mg/kg</td> </tr> <tr> <td align="center">Cd</td> <td align="center">0.050 mg/kg</td> </tr> <tr> <td align="center">Sn</td> <td align="center">100mg/kg</td> </tr> </table>	Pb	0.050 mg/kg	Cd	0.050 mg/kg	Sn	100mg/kg
	Pb	0.050 mg/kg							
Cd	0.050 mg/kg								
Sn	100mg/kg								
PESTICIDE RESIDUES			C.L.X Directive Regulation 396/2005 E.C , 149/2008 E.C,839/2008 E.C						
ALLERGENS IN FINAL PRODUCT:	Product Allergen Free Directive Regulation 2000/13 E.C, 2003/89 E.C								
GENETICALLY MODIFIED MICROORGANISMS IN FINAL PRODUCT	Product GMO Free GMOs Directive Regulation 1829/2003E.C 1830/2003 E.C								
FOREIGN MATERIALS	Product is checked on the presence of foreign materials (wood ,metal ,glass e.t.c) and is also declared as free of all above according to the E.C Food Law								
USED PACKAGING MATERIALS	Directive Regulation 10/2011 E.C & according 1169/2011 E.C								

GENERAL FLOW CHART



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PRODUCT WEIGHT AND SHIPPING FORMATS

VOLUME	PEACH PUREE
Size	+ - 237kg
Steel Drum Dimension in mm	577 mm X 957 X 530 mm
Net Weight	+ - 237kg
Drums per pallet	4
Pallets per 20'FC	20
Drums per 20'FCL	80

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**