

## **TECHNICAL SPECIFICATION**

Product	Peach Slices in Light Syrup Several formats									
Description	Product obtained from Prunus persica fruits in their proper state of maturity, split, pitted, peeled, cut into regular strips, selected and packed with light syrup in metal containers and thermally processed until commercial sterility is achieved.									
Intended use	Suitable for all types of population, except intolerant to the identified ingredients.									
Characteristics		1/4kg	1/2kg	3kg						
	Capacity (ml)	212	425	2650						
	Net Weight (g)	200	410	2600						
	Drained Weight (g)	115	250	1500						
Physical-chemical	Vacuum (Hg cm)	Presence								
parameters	pН	3,30 - 3,90								
	°Brix	14 - 17								
	Head space	max. 10%	of tin height							
Organoleptic	Colour	Characteristic of the fruit								
parameters	Flavour	Typical and characteristic of canned peach								
	Texture	Firm but not	hard							
Quality tolerance	According to the Spanish Order of November 21, 1984, which approves the quality standards for canned vegetables.									
Ingredients	Peach, water, sugar, acid: citric acid (E330) and antioxidant: ascorbic acid (E300).									
Nutritional facts -	Energy			288 kJ	68 kcal					
Typical values per	Fats			0,0 g						
100g of product	· of which saturates			0 g						
	Carbohydrates		16 g							
	$\cdot$ of which sugars		15,3 g							
	Dietary fiber			0,7 g						
	Proteins			0,4 g						
	Salt 0 g									
				0						

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Labelling notices	<ul> <li>Product is "allergen-free". Absence of cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, lupine, molluscs and its derivates. Absence of sulphur dioxide and residual sulphites &gt; 10 ppm (EU Regulation 1169/2011). No ingredients of animal origin.</li> <li>Product "GMO-free". No GMO elements been used as ingredients not in the production process (Regulation EU 1829/2003 and EU 1830/2003).</li> <li>Product "Irradiation-free". No irradiation techniques have been used in the process or final product (Directive 1999/2/UE and 1999/3/UE).</li> </ul>											
Microbiological characteristics	Product is commercially sterile: absence of alterations after incubation during 7 days at 37°C according to norm AFNOR NF V 08-408. Absence of microorganism and derived substances in amounts which may represent a hazard to health.											
Toxicological characteristics	Product complies with every applicable regulations and specifically those regarding presence of presticides, heavy metals, mytotoxins and other contaminants. Also meets regulations on suitability of packaging materials (UE 396/2005, CE 2023/915 y CE 1935/2004, as their updatings).											
	Code ink-jected in the can lid Best before 3 years (BPANI tins) or 4 years (EPOXI tins) from production date. After this period product is suitable for human consumption. Ambient store. Keep in a dry and cool place protected from sunlight and physical damage. Once opened transfer unused product to a covered-non metallic container, keep refrigerated and consume in 48 hours.											
Transport and distribution	The product should be transported at room temperature and out of direct sunlight.											
Primary packaging	Electrolytic differential tinplate 3 pieces can (11,2 g/m2 int 5,6 g/m2 ext) [It can be BPANI or EPOXI]. Fit for food use.											
	Dime	nsions	1/4 kg 1/2 kg	73Φ x 60 mm. 73Φ x 109 mm.								
Secondary	Format	Units/Tray	Tray/Layer	Layer/Pallet	Boxes/Pallet	Cans/Pallet	Weight	Height (cm)				
packaging and	1/4 kg	12	12	24	288	3456	905	157				
logistics	1/4 kg	24 (8 pack-3)	12	12	144	3456	903	157				

1/2 kg