

Ambachtstraat 1-5 B-2400 Mol Tel: algemeen +32 (0)14 34 70 70 | Fax +32 (0)14 31 66 10 | info@jangevers.be BTW BE 0403.772.396 RPR Turnhout

## PRODUCT SPECIFICATION

Peach slices in syrup

## **PRODUCT INFORMATION**

| Product name        | Peach slices in syrup         |
|---------------------|-------------------------------|
| Legal name          | Peach slices in syrup         |
| Article number      | 53362                         |
| EAN code            | 6001775023243                 |
| Product brand       | SILVERLEAF                    |
| Product description | Canned peach slices in syrup. |

# **INGREDIENTS IN FINAL PRODUCT** (CONFIRM EC/1169/2011)

| Ingredients        | Ingredients GMO free? | Country of origin |
|--------------------|-----------------------|-------------------|
| Peaches            | yes                   | South Africa      |
| Water              | yes                   |                   |
| Sugar              | yes                   |                   |
| Citric Acid (E330) | yes                   |                   |
|                    |                       |                   |
|                    |                       |                   |
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|                    |                       |                   |
|                    |                       |                   |

# **INGREDIENT DECLARATION** (as declared on packaging)

| English: Peach slices in syrup  | Ingredients: Peaches, water, sugar, acidity regulator: citric acid.   |
|---------------------------------|---|
| Dutch: Perziken schijven op     | Ingrediënten: Perziken, water, suiker, zuurteregelaar:  |
| siroop                          | citroenzuur.  |
| German: Pfirsiche in Schnitten, | Zutaten: Pfirsiche, Wasser,Zucker, Säureregulator:  |
| Gezuckert                       | Citronensäure.  |
| French: Pêches en tranches au   | Ingrédients: Pêches, eau, sucre, correcteur d'acidité: acide  |
| sirop                           | citrique.   |
|                                 | gments / product kan pitresten bevatten / Produkt kann<br>n / produit peut contenir des fragments de noyaux |

#### **PRODUCT SPECIFICATION**

3787 - Peach slices in syrup

### CHEMICAL, PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

| Parameter                                     | Value  |
|---|--|
| Brix  | 17 - 20°   |
| рН  | < 4,2  |
| Vacuüm  | >17kPa   |
| Foreign bodies (glass, metal, wood, plastics) | free from  |
| Appearance/ characteristics                   | Peach slices in syrup are prepared from sound yellow clingstone peaches<br>with similar cultivar characteristics, which are free from defects, off<br>suture cuts and peach stones (excluding pit extensions). |

#### FOR FISH PRODUCTS

| Trade name                      |  |
|---------------------------------|--|
| Latin name                      |  |
| Fishing methods                 |  |
| Fishing area (FAO area)         |  |
| Certificates (Dolphin safe, MSC |  |

### **MICROBIOLOGICAL DATA**

This product is commercially sterile.

"Commercial sterility means the absence of microorganisms capable of growing in the food at normal non-refrigerated conditions at which the food is likely to be held during manufacture, distribution and storage"

(Ref: Codex Alimentarius Commission (WHO/FAO) CAC/RCP 40-1993)

### **RISKS AND HAZARDS**

All products meet legislations which are applicable for the product groups. Besides this, the products also m eet all legislations which are applicable for food products in general.

The producer is required by the HACCP guidelines to identify risks and to secure those risks.

The producer monitors the quality and food safety of their (imported) products; possible risks are pesticide residue, heavy metals and chemical contamination.

The producer puts in their contracts with suppliers that all products must meet the applicable EU legislation.

### **PRODUCT SPECIFICATION**

Peach slices in syrup

# ALLERGENS (List issued by Food database v2.0-2011)

| 1.1UWWheat $\checkmark$ 1.2NRRye $\checkmark$ 1.3GBBarley $\checkmark$ 1.4GOOats $\checkmark$ 1.5GSSpelt $\checkmark$ 1.6GKKamut $\checkmark$ 1.6GKKamut $\checkmark$ 1.7ACCrustaceans $\checkmark$ 2.0ACCrustaceans $\checkmark$ 3.0AEEgg $\checkmark$ 4.0AFFish $\checkmark$ 5.0APPeanuts $\checkmark$ 6.0AYSoy $\checkmark$ 7.0AMMilk $\checkmark$ 8.1SAAlmonds $\checkmark$ 8.2SHHazelnuts $\checkmark$ 8.3SWWalnuts $\checkmark$ 8.4SCCashews $\checkmark$ 8.5SPPecan nuts $\checkmark$ 8.6SRBrazil nuts $\checkmark$ 8.7STPistachio nuts $\checkmark$ 8.8SMMacadamia / Queensland nuts $\checkmark$ 9.0BCCelery $\checkmark$ 10.0BMMustard $\checkmark$ 11.0ASSesame $\checkmark$ 12.0AUSulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/k<br>expressed as SO2 $\checkmark$ 13.0NLLupine $\checkmark$ $\checkmark$ 14.0UMMolluscs $\checkmark$ $\checkmark$ 12.0NCCoccoa $\checkmark$ $\checkmark$ 14.0UMMolluscs $\checkmark$ $\checkmark$ 15.0NKCriander   | LeDa<br>code | GS1 code | Allergen  | Recipe without (Z) | Recipe contains<br>(M) | May<br>contain<br>(and recipe<br>without) (K) |
|---|--------------|----------|---|--------------------|------------------------|---|
| 1.3GBBarley $\checkmark$ 1.4GOOats $\checkmark$ 1.5GSSpelt $\checkmark$ 1.6GKKamut $\checkmark$ 1.7AWGluten $\checkmark$ 1.8Gluten $\checkmark$ 2.0ACCrustaceans $\checkmark$ 3.0AEEgg $\checkmark$ 4.0AFFish $\checkmark$ 5.0APPeanuts $\checkmark$ 6.0AYSoy $\checkmark$ 7.0AMMilk $\checkmark$ 8.1SAAlmonds $\checkmark$ 8.2SHHazelnuts $\checkmark$ 8.3SWWalnuts $\checkmark$ 8.4SCCashews $\checkmark$ 8.5SPPecan nuts $\checkmark$ 8.6SRBrazil nuts $\checkmark$ 8.7STPistachio nuts $\checkmark$ 8.8SMMacadamia / Queensland nuts $\checkmark$ 9.0BCCelery $\checkmark$ 11.0ASSesame $\checkmark$ 12.0AUSulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2 $\checkmark$ 13.0NLLupine $\checkmark$ $\checkmark$ 14.0UMMolluscs $\checkmark$ $\checkmark$ 20.0MKChicken meat $\checkmark$ $\checkmark$ 21.0NCCocoa $\checkmark$ $\checkmark$ 22.0MKChicken meat $\checkmark$ $\checkmark$ 23.0NKCorinder $\checkmark$ $\checkmark$ 24.0NKCorinder $\checkmark$ $\checkmark$ 25   | 1.1          | UW       | Wheat   | ✓                  |                        |   |
| 1.4GODats $\checkmark$ 1.5GSSpelt $\checkmark$ $\checkmark$ 1.6GKKamut $\checkmark$ $\checkmark$ 1.AWGluten $\checkmark$ $\checkmark$ 2.0ACCrustaceans $\checkmark$ $\checkmark$ 3.0AEEgg $\checkmark$ $\checkmark$ 4.0AFFish $\checkmark$ $\checkmark$ 5.0APPeanuts $\checkmark$ $\checkmark$ 6.0AYSoy $\checkmark$ $\checkmark$ 7.0AMMilk $\checkmark$ $\checkmark$ 8.1SAAlmonds $\checkmark$ $\checkmark$ 8.2SHHazelnuts $\checkmark$ $\checkmark$ 8.3SWWalnuts $\checkmark$ $\checkmark$ 8.4SCCashews $\checkmark$ $\checkmark$ 8.5SPPecan nuts $\checkmark$ $\checkmark$ 8.6SRBrazil nuts $\checkmark$ $\checkmark$ 8.7STPistachio nuts $\checkmark$ $\checkmark$ 9.0BCCelery $\checkmark$ $\checkmark$ 11.0ASSesame $\checkmark$ $\checkmark$ 12.0AUSulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>$10  mg/kg or 10  mg/l,$<br>  | 1.2          | NR       | Rye   | $\checkmark$       |                        |   |
| 1.5       GS       Spelt       ✓          1.6       GK       Kamut       ✓          1.4W       Gluten       ✓           2.0       AC       Crustaceans       ✓          2.0       AC       Crustaceans       ✓          3.0       AE       Egg       ✓          4.0       AF       Fish       ✓          5.0       AP       Peanuts       ✓          6.0       AY       Soy       ✓          7.0       AM       Milk       ✓          8.1       SA       Almonds       ✓          8.1       SA       Almonds       ✓          8.1       SA       Almonds       ✓          8.2       SH       Hazelnuts       ✓          8.2       SH       Hazelnuts       ✓          8.4       SC       Cashews       ✓          8.5       SP       Pecan nuts       ✓          8.6       SR       Brazil nuts       ✓   | 1.3          | GB       | Barley  | $\checkmark$       |                        |   |
| Inc.Inc.Inc.Inc.1AWGluten $\checkmark$ Inc.1AWGluten $\checkmark$ Inc.2.0ACCrustaceans $\checkmark$ Inc.3.0AEEgg $\checkmark$ Inc.3.0AFFish $\checkmark$ Inc.5.0APPeanuts $\checkmark$ Inc.6.0AYSoy $\checkmark$ Inc.6.0AYSoy $\checkmark$ Inc.7.0AMMilk $\checkmark$ Inc.8.1SAAlmonds $\checkmark$ Inc.8.2SHHazelnuts $\checkmark$ Inc.8.3SWWalnuts $\checkmark$ Inc.8.4SCCashews $\checkmark$ Inc.8.5SPPecan nuts $\checkmark$ Inc.8.6SRBrazil nuts $\checkmark$ Inc.8.7STPistachio nuts $\checkmark$ Inc.8.8SMMacaamia / Queensland nuts $\checkmark$ Inc.9.0BCCelery $\checkmark$ Inc.11.0ASSesame $\checkmark$ Inc.12.0AUSulphur dioxide and<br>sulphites (E20 - E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2Inc.Inc.13.0NLLupine $\checkmark$ Inc.Inc.14.0UMMolluscs $\checkmark$ Inc.Inc.20.0MLLactose $\checkmark$ Inc.21.0NKCora $\checkmark$ Inc.22.0MGGlutamate (E620-E625) <td< td=""><td>1.4</td><td>GO</td><td>Oats</td><td><math>\checkmark</math></td><td></td><td></td></td<>   | 1.4          | GO       | Oats  | $\checkmark$       |                        |   |
| 1       AW       Gluten       ✓   | 1.5          | GS       | Spelt   | $\checkmark$       |                        |   |
| 2.0         AC         Crustaceans         ✓         Image: Crustaceans         ✓           3.0         AE         Egg         ✓         Image: Crustaceans         ✓         Image: Crustaceans         ✓           3.0         AF         Fish         ✓         Image: Crustaceans         ✓         Image: Crustaceans         ✓           4.0         AF         Fish         ✓         Image: Crustaceans         ✓         Image: Crustaceans         ✓           5.0         AP         Peanuts         ✓         Image: Crustaceans         ✓         Image: Crustaceans         ✓           6.0         AY         Soy         ✓         Image: Crustaceans         ✓         Image: Crustaceans         ✓           6.0         AP         Peanuts         ✓         Image: Crustaceans         ✓         Image: Crustaceans         ✓         Image: Crustaceans         ✓         Image: Crustaceans         Image: Crustaceans         ✓         Image: Crustaceans         Image: Crustaceans         ✓         Image: Crustaceans         Image: Crust   | 1.6          | GK       | Kamut   | $\checkmark$       |                        |   |
| 3.0AEEgg $\checkmark$ 4.0AFFish $\checkmark$ $\checkmark$ 5.0APPeanuts $\checkmark$ $\checkmark$ 6.0AYSoy $\checkmark$ $\checkmark$ 6.0AYSoy $\checkmark$ $\checkmark$ 8.1SAAlmonds $\checkmark$ $\bullet$ 8.2SHHazelnuts $\checkmark$ $\bullet$ 8.3SWWalnuts $\checkmark$ $\bullet$ 8.4SCCashews $\checkmark$ $\bullet$ 8.5SPPecan nuts $\checkmark$ $\bullet$ 8.6SRBrazil nuts $\checkmark$ $\bullet$ 8.7STPistachio nuts $\checkmark$ $\bullet$ 8.8SMMacadamia / Queensland nuts $\checkmark$ $\bullet$ 9.0BCCelery $\checkmark$ $\bullet$ 10.0BMMustard $\checkmark$ $\bullet$ 11.0ASSesame $\checkmark$ $\bullet$ 12.0AUSulphur dioxide and<br>sulphites (E220 - E228) at<br>concentrations of more than<br>10 mg/l,<br>expressed as SO2 $\checkmark$ $\bullet$ 13.0NLLupine $\checkmark$ $\bullet$ $\bullet$ 14.0UMMolluscs $\checkmark$ $\bullet$ $\bullet$ 21.0NCCocoa $\checkmark$ $\bullet$ $\bullet$ 21.0NKChicken meat $\checkmark$ $\bullet$ $\bullet$ 23.0MKChicken meat $\checkmark$ $\bullet$ $\bullet$ 24.0NKCorin/maize $\checkmark$ $\bullet$ $\bullet$ 25.0NMCorin/maize $\checkmark$ $\bullet$ $\bullet$ 26.0NPLegumes $\checkmark$ $\bullet$ $\bullet$ <td>1</td> <td>AW</td> <td>Gluten</td> <td><math>\checkmark</math></td> <td></td> <td></td>  | 1            | AW       | Gluten  | $\checkmark$       |                        |   |
| 10.AFFish $\checkmark$ 5.0APPeanuts $\checkmark$ $\checkmark$ 6.0AYSoy $\checkmark$ $\checkmark$ 7.0AMMilk $\checkmark$ $\checkmark$ 8.1SAAlmonds $\checkmark$ $\checkmark$ 8.2SHHazelnuts $\checkmark$ $\checkmark$ 8.3SWWalnuts $\checkmark$ $\checkmark$ 8.4SCCashews $\checkmark$ $\checkmark$ 8.5SPPecan nuts $\checkmark$ $\checkmark$ 8.6SRBrazil nuts $\checkmark$ $\checkmark$ 8.7STPistachio nuts $\checkmark$ $\checkmark$ 8.8SMMacadamia / Queensland nuts $\checkmark$ $\checkmark$ 9.0BCCelery $\checkmark$ $\checkmark$ 10.0BMMustard $\checkmark$ $\checkmark$ 11.0ASSesame $\checkmark$ $\checkmark$ 12.0AUSulphur dioxide and<br>sulphites (E220 - E228) at<br>concentrations of more than<br>$10  mg/kg  or 10  mg/l,$<br>expressed as SO2 $\checkmark$ $\checkmark$ 13.0NLLupine $\checkmark$ $\checkmark$ $\checkmark$ 14.0UMMolluscs $\checkmark$ $\checkmark$ 20.0MLLactose $\checkmark$ $\checkmark$ 21.0NCCocoa $\checkmark$ $\checkmark$ 22.0MGGlutamate (E620-E625) $\checkmark$ $\checkmark$ 23.0MKChicken meat $\checkmark$ $\checkmark$ 24.0NKCorin/maize $\checkmark$ $\checkmark$ 25.0NPLegumes $\checkmark$ $\checkmark$ 26.0NPLegumes $\checkmark$ $\checkmark$   | 2.0          | AC       | Crustaceans   | $\checkmark$       |                        |   |
| No.APPeanuts $\checkmark$ 6.0AYSoy $\checkmark$ $\checkmark$ 6.0AYSoy $\checkmark$ $\checkmark$ 7.0AMMilk $\checkmark$ $\checkmark$ 8.1SAAlmonds $\checkmark$ $\checkmark$ 8.2SHHazelnuts $\checkmark$ $\checkmark$ 8.3SWWalnuts $\checkmark$ $\bullet$ 8.4SCCashews $\checkmark$ $\bullet$ 8.5SPPecan nuts $\checkmark$ $\bullet$ 8.6SRBrazil nuts $\checkmark$ $\bullet$ 8.7STPistachio nuts $\checkmark$ $\bullet$ 8.8SMMacadamia / Queensland nuts $\checkmark$ $\bullet$ 9.0BCCelery $\checkmark$ $\bullet$ 10.0BMMustard $\checkmark$ $\bullet$ 11.0ASSesame $\checkmark$ $\bullet$ 12.0AUSulphites (E220 - E228) at<br>concentrations of more than<br>$10 mg/kg or 10 mg/l,$<br>expressed as SO2 $\checkmark$ $\bullet$ 13.0NLLupine $\checkmark$ $\bullet$ 14.0UMMolluscs $\checkmark$ $\bullet$ 20.0MLLactose $\checkmark$ $\bullet$ 21.0NCCocoa $\checkmark$ $\bullet$ 22.0MGGlutamate (E620-E625) $\checkmark$ $\bullet$ 23.0MKChicken meat $\checkmark$ $\bullet$ 24.0NKCorinder $\checkmark$ $\bullet$ 25.0NMCorn/maize $\checkmark$ $\bullet$ 26.0NPLegumes $\checkmark$ $\bullet$  | 3.0          | AE       | Egg   | ✓                  |                        |   |
| Image: ConstructionImage: Construction6.0AYSoy $\checkmark$ 7.0AMMilk $\checkmark$ 8.1SAAlmonds $\checkmark$ 8.2SHHazelnuts $\checkmark$ 8.3SWWalnuts $\checkmark$ 8.4SCCashews $\checkmark$ 8.5SPPecan nuts $\checkmark$ 8.6SRBrazil nuts $\checkmark$ 8.7STPistachio nuts $\checkmark$ 8.8SMMacadamia / Queensland nuts $\checkmark$ 8.8SMMacadamia / Queensland nuts $\checkmark$ 9.0BCCelery $\checkmark$ 10.0BMMustard $\checkmark$ 11.0ASSesame $\checkmark$ 12.0AUSulphur dioxide and<br>sulphur dioxide and<br>sulphites (E220 - E228) at<br>concentrations of more than<br>$10 mg/kg or 10 mg/l,$<br>expressed as SO2 $\checkmark$ 13.0NLLupine $\checkmark$ $\checkmark$ 14.0UMMolluscs $\checkmark$ $\checkmark$ 20.0MLLactose $\checkmark$ $\checkmark$ 21.0NCCocoa $\checkmark$ $\checkmark$ 22.0MGGlutamate (E620-E625) $\checkmark$ $\checkmark$ 23.0MKChicken meat $\checkmark$ $\checkmark$ 24.0NKCorrinder $\checkmark$ $\checkmark$ 25.0NMCorn/maize $\checkmark$ $\checkmark$ 26.0NPLegumes $\checkmark$ $\checkmark$   | 4.0          | AF       | Fish  | ✓                  |                        |   |
| InstructionInstructionInstruction7.0AMMilk $\checkmark$ Instruction8.1SAAlmonds $\checkmark$ Instruction8.2SHHazelnuts $\checkmark$ Instruction8.3SWWalnuts $\checkmark$ Instruction8.4SCCashews $\checkmark$ Instruction8.5SPPecan nuts $\checkmark$ Instruction8.6SRBrazil nuts $\checkmark$ Instruction8.7STPistachio nuts $\checkmark$ Instruction8.8SMMacadamia / Queensland nuts $\checkmark$ Instruction8.8SMMacadamia / Queensland nuts $\checkmark$ Instruction9.0BCCelery $\checkmark$ Instruction9.0BCCelery $\checkmark$ Instruction9.0BMMustard $\checkmark$ Instruction11.0ASSesame $\checkmark$ Instruction12.0AUSulphirtes (E220 – E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2Instruction13.0NLLupine $\checkmark$ Instruction14.0UMMolluscs $\checkmark$ Instruction20.0MLLactose $\checkmark$ Instruction21.0NCCocoa $\checkmark$ Instruction22.0MGGlutamate (E620-E625) $\checkmark$ Instruction23.0MKChicken meat $\checkmark$ Instruction24.0NKCorrimaize $\checkmark$ Instruction25.0NMCorn/maize $\checkmark$ <   | 5.0          | AP       | Peanuts   | $\checkmark$       |                        |   |
| 8.1       SA       Almonds       ✓       Image: Signature Signate Signature Signature Signature Signature Signature Signature Sig                                       | 6.0          | AY       | Soy   | $\checkmark$       |                        |   |
| BitHazelnuts $\checkmark$ 8.2SHHazelnuts $\checkmark$ 8.3SWWalnuts $\checkmark$ 8.4SCCashews $\checkmark$ 8.5SPPecan nuts $\checkmark$ 8.6SRBrazil nuts $\checkmark$ 8.7STPistachio nuts $\checkmark$ 8.8SMMacadamia / Queensland nuts $\checkmark$ 9.0BCCelery $\checkmark$ 10.0BMMustard $\checkmark$ 11.0ASSesame $\checkmark$ 12.0AUSulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2 $\checkmark$ 13.0NLLupine $\checkmark$ 14.0UMMolluscs $\checkmark$ 21.0NCCocoa $\checkmark$ 22.0MGGlutamate (E620-E625) $\checkmark$ 23.0MKChicken meat $\checkmark$ 24.0NKCoriander $\checkmark$ 25.0NPLegumes $\checkmark$ 27.0MCBeef $\checkmark$   | 7.0          | AM       | Milk  | $\checkmark$       |                        |   |
| B.3SWWalnuts $\checkmark$ 8.3SWWalnuts $\checkmark$ $\checkmark$ 8.4SCCashews $\checkmark$ $\checkmark$ 8.5SPPecan nuts $\checkmark$ $\checkmark$ 8.6SRBrazil nuts $\checkmark$ $\checkmark$ 8.7STPistachio nuts $\checkmark$ $\checkmark$ 8.8SMMacadamia / Queensland nuts $\checkmark$ $\checkmark$ 9.0BCCelery $\checkmark$ $\checkmark$ 10.0BMMustard $\checkmark$ $\checkmark$ 11.0ASSesame $\checkmark$ $\checkmark$ 12.0AUSulphur dioxide and<br>sulphites (E220 - E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2 $\checkmark$ 13.0NLLupine $\checkmark$ $\checkmark$ 14.0UMMolluscs $\checkmark$ $\checkmark$ 21.0NCCocoa $\checkmark$ $\checkmark$ 23.0MKGlutamate (E620-E625) $\checkmark$ $\checkmark$ 23.0MKCoriander $\checkmark$ $\checkmark$ 24.0NKCoriander $\checkmark$ $\checkmark$ 25.0NPLegumes $\checkmark$ $\checkmark$ 27.0MCBeef $\checkmark$ $\checkmark$   | 8.1          | SA       | Almonds   | ✓                  |                        |   |
| 8.4       SC       Cashews       ✓       Image: Cashews       ✓         8.5       SP       Pecan nuts       ✓       Image: Cashews       ✓         8.6       SR       Brazil nuts       ✓       Image: Cashews       ✓         8.6       SR       Brazil nuts       ✓       Image: Cashews       ✓         8.7       ST       Pistachio nuts       ✓       Image: Cashews       ✓         8.8       SM       Macadamia / Queensland nuts       ✓       Image: Cashews       ✓         8.8       SM       Macadamia / Queensland nuts       ✓       Image: Cashews       ✓         9.0       BC       Celery       ✓       Image: Cashews       ✓       Image: Cashews  | 8.2          | SH       | Hazelnuts   | $\checkmark$       |                        |   |
| 8.5       SP       Pecan nuts       ✓         8.6       SR       Brazil nuts       ✓          8.7       ST       Pistachio nuts       ✓          8.8       SM       Macadamia / Queensland nuts       ✓          8.8       SM       Macadamia / Queensland nuts       ✓          9.0       BC       Celery       ✓          10.0       BM       Mustard       ✓          11.0       AS       Sesame       ✓          12.0       AU       Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2       ✓          13.0       NL       Lupine       ✓           14.0       UM       Molluscs       ✓           20.0       ML       Lactose       ✓           21.0       NC       Cocoa       ✓           23.0       MK       Chicken meat       ✓           24.0       NK       Coriander       ✓           25.0       NM       Corn/maize       ✓ <td>8.3</td> <td>SW</td> <td>Walnuts</td> <td>✓</td> <td></td> <td></td>   | 8.3          | SW       | Walnuts   | ✓                  |                        |   |
| 8.6       SR       Brazil nuts       ✓         8.7       ST       Pistachio nuts       ✓         8.8       SM       Macadamia / Queensland nuts       ✓         8.8       SM       Macadamia / Queensland nuts       ✓         9.0       BC       Celery       ✓       ✓         10.0       BM       Mustard       ✓       ✓         11.0       AS       Sesame       ✓       ✓         12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓       ✓         13.0       NL       Lupine       ✓       ✓         14.0       UM       Molluscs       ✓       ✓         20.0       ML       Lactose       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         22.0       MG       Glutamate (E620-E625)       ✓       ✓         23.0       MK       Chicken meat       ✓       ✓         24.0       NK       Coriander       ✓       ✓         25.0       NM       Corn/maize       ✓       ✓       ✓         26.0       NP       Legumes       ✓  | 8.4          | SC       | Cashews   | ✓                  |                        |   |
| 8.7       ST       Pistachio nuts       ✓         8.8       SM       Macadamia / Queensland nuts       ✓         8.8       SM       Nuts       ✓         9.0       BC       Celery       ✓         10.0       BM       Mustard       ✓         11.0       AS       Sesame       ✓         12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓         13.0       NL       Lupine       ✓         14.0       UM       Molluscs       ✓         20.0       ML       Lactose       ✓         21.0       NC       Cocoa       ✓          21.0       NC       Cocoa       ✓          21.0       NC       Cocoa       ✓          21.0       NC       Cocoa       ✓          22.0       MG       Glutamate (E620-E625)       ✓          23.0       MK       Chicken meat       ✓          24.0       NK       Coriander       ✓          25.0       NM       Corn/maize       ✓        <  | 8.5          | SP       | Pecan nuts  | $\checkmark$       |                        |   |
| 8.8       SM       Macadamia / Queensland nuts       ✓         8.8       SM       Nuts       ✓         9.0       BC       Celery       ✓         10.0       BM       Mustard       ✓         11.0       AS       Sesame       ✓         12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓         13.0       NL       Lupine       ✓         14.0       UM       Molluscs       ✓         20.0       ML       Lactose       ✓         21.0       NC       Cocoa       ✓          21.0       MG       Glutamate (E620-E625)       ✓          21.0       NC       Cocoa       ✓          22.0       MG       Glutamate (E620-E625)       ✓          23.0       MK       Chicken meat       ✓           24.0       NK       Coriander       ✓            25.0       NM       Corn/maize       ✓            26.0       NP       Legumes       ✓  | 8.6          | SR       | Brazil nuts   | $\checkmark$       |                        |   |
| 8 AN       Nuts       ✓         9.0       BC       Celery       ✓         10.0       BM       Mustard       ✓         11.0       AS       Sesame       ✓         12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓       ✓         13.0       NL       Lupine       ✓       ✓         14.0       UM       Molluscs       ✓       ✓         20.0       ML       Lactose       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         22.0       MG       Glutamate (E620-E625)       ✓       ✓         23.0       MK       Chicken meat       ✓       ✓         24.0       NK       Coriander       ✓       ✓         25.0       NM       Corn/maize       ✓       ✓         26.0       NP       Legumes       ✓       ✓         27.0       MC       Beef       ✓       ✓ <td>8.7</td> <td>ST</td> <td>Pistachio nuts</td> <td><math>\checkmark</math></td> <td></td> <td></td>  | 8.7          | ST       | Pistachio nuts  | $\checkmark$       |                        |   |
| 9.0       BC       Celery       ✓         10.0       BM       Mustard       ✓         11.0       AS       Sesame       ✓         12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓       ✓         13.0       NL       Lupine       ✓       ✓         14.0       UM       Molluscs       ✓       ✓         20.0       ML       Lactose       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         22.0       MG       Glutamate (E620-E625)       ✓       ✓         23.0       MK       Chicken meat       ✓       ✓         24.0       NK       Coriander       ✓       ✓         25.0       NM       Corn/maize       ✓       ✓         26.0       NP       Legumes       ✓       ✓         27.0       MC       Beef       ✓       ✓  | 8.8          | SM       | Macadamia / Queensland nuts   | $\checkmark$       |                        |   |
| 10.0       BM       Mustard       ✓         11.0       AS       Sesame       ✓         12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓       ✓         13.0       NL       Lupine       ✓       ✓         14.0       UM       Molluscs       ✓       ✓         20.0       ML       Lactose       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         21.0       NC       Cocoa       ✓       ✓         21.0       MG       Glutamate (E620-E625)       ✓       ✓         23.0       MK       Chicken meat       ✓       ✓         24.0       NK       Coriander       ✓       ✓         25.0       NM       Corn/maize       ✓       ✓         26.0       NP       Legumes       ✓       ✓         27.0       MC       Beef       ✓       ✓  | 8            | AN       | Nuts  | $\checkmark$       |                        |   |
| 11.0       AS       Sesame       ✓          12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓          13.0       NL       Lupine       ✓          14.0       UM       Molluscs       ✓          20.0       ML       Lactose       ✓          21.0       NC       Cocoa       ✓          21.0       NC       Cocoa       ✓          21.0       MG       Glutamate (E620-E625)       ✓          23.0       MK       Chicken meat       ✓          24.0       NK       Coriander       ✓          25.0       NM       Corn/maize       ✓          27.0       MC       Beef       ✓   | 9.0          | BC       | Celery  | $\checkmark$       |                        |   |
| 12.0       AU       Sulphur dioxide and<br>sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2       ✓         13.0       NL       Lupine       ✓         14.0       UM       Molluscs       ✓         20.0       ML       Lactose       ✓         21.0       NC       Cocoa       ✓         23.0       MG       Glutamate (E620-E625)       ✓         23.0       MK       Chicken meat       ✓         24.0       NK       Coriander       ✓         25.0       NM       Corn/maize       ✓         27.0       MC       Beef       ✓   | 10.0         | BM       | Mustard   | $\checkmark$       |                        |   |
| sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2Image: superson of the second sec | 11.0         | AS       | Sesame  | $\checkmark$       |                        |   |
| 14.0UMMolluscs $\checkmark$ 14.0UMMolluscs $\checkmark$ 20.0MLLactose $\checkmark$ 21.0NCCocoa $\checkmark$ 22.0MGGlutamate (E620-E625) $\checkmark$ 23.0MKChicken meat $\checkmark$ 24.0NKCoriander $\checkmark$ 25.0NMCorn/maize $\checkmark$ 26.0NPLegumes $\checkmark$ 27.0MCBeef $\checkmark$  |              |          | sulphites (E220 – E228) at<br>concentrations of more than<br>10 mg/kg or 10 mg/l,<br>expressed as SO2 |                    |                        |   |
| 20.0MLLactose $\checkmark$ 21.0NCCocoa $\checkmark$ 22.0MGGlutamate (E620-E625) $\checkmark$ 23.0MKChicken meat $\checkmark$ 24.0NKCoriander $\checkmark$ 25.0NMCorn/maize $\checkmark$ 26.0NPLegumes $\checkmark$ 27.0MCBeef $\checkmark$  |              |          |   |                    |                        |   |
| 21.0NCCocoa $\checkmark$ 21.0NCCocoa $\checkmark$ 22.0MGGlutamate (E620-E625) $\checkmark$ 23.0MKChicken meat $\checkmark$ 24.0NKCoriander $\checkmark$ 25.0NMCorn/maize $\checkmark$ 26.0NPLegumes $\checkmark$ 27.0MCBeef $\checkmark$  |              |          |   |                    |                        |   |
| 22.0MGGlutamate (E620-E625) $\checkmark$ 23.0MKChicken meat $\checkmark$ 24.0NKCoriander $\checkmark$ 25.0NMCorn/maize $\checkmark$ 26.0NPLegumes $\checkmark$ 27.0MCBeef $\checkmark$  |              |          | Lactose   |                    |                        |   |
| 23.0MKChicken meat $\checkmark$ $\checkmark$ 24.0NKCoriander $\checkmark$ $\checkmark$ 25.0NMCorn/maize $\checkmark$ $\checkmark$ 26.0NPLegumes $\checkmark$ $\checkmark$ 27.0MCBeef $\checkmark$ $\checkmark$  |              |          |   |                    |                        |   |
| 24.0     NK     Coriander     ✓       25.0     NM     Corn/maize     ✓       26.0     NP     Legumes     ✓       27.0     MC     Beef     ✓   |              |          |   |                    |                        |   |
| 25.0NMCorn/maize✓26.0NPLegumes✓27.0MCBeef✓  |              |          |   |                    | ļ                      | <u> </u>                                      |
| 26.0         NP         Legumes         ✓           27.0         MC         Beef         ✓  |              |          |   |                    |                        | ┨────┤  |
| 27.0 MC Beef ✓  |              |          |   |                    |                        | <u> </u>                                      |
|   |              |          | -   |                    |                        |   |
| 28.0  MP  Pork   ✓   I I  |              |          |   |                    |                        |   |
| 29.0 NW Carrot 🗸  |              |          |   |                    |                        | ┨───┤   |

### **PRODUCT SPECIFICATION**

Peach slices in syrup

# NUTRITIONAL VALUES BASED ON 100 G (DRAINED) PRODUCT

| Nutrient                  | Value | Unit |
|---------------------------|-------|------|
| Energy                    | 283   | kJ   |
| Energy                    | 67    | Kcal |
| Fat                       | 0     | g    |
| of which saturates        | 0     | g    |
| of which mono unsaturates |       | g    |
| of which poly unsaturates |       | B    |
| Carbohydrates             | 16    | g    |
| of which sugars           | 16    | g    |
| of which polyols          |       | g    |
| of which starch           |       | g    |
| Fibre                     | 0,04  | g    |
| Protein                   | 0,5   | g    |
| Sodium                    |       | g    |
| Salt (= sodium x 2.5)     | 0,02  | g    |

# PACKAGING DETAILS

| Net weight                            | 825 g      |
|---------------------------------------|------------|
| Drained weight                        | 480 g      |
| e-sign                                | no         |
| Number of Consumer Unit in Trade Unit | 6          |
| Explanation of the composition        |            |
| of production code / lot code         |            |
|                                       |            |
| Place of production code              | On the can |

## **EXPIRATION AND STORAGE CONDITIONS**

| Shelf life after production              | 3 years  |
|--|--|
| Storage conditions after production      | Ambient  |
| Shelf life after opening can/jar         | 2 days   |
| Storage conditions after opening can/jar | Keep refrigerated in a covered non metallic bowl |