

jan gevers

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MARKETING MANUAL – PRODUCT TECHNICAL INFORMATION

| | | | |
|--|--|----------|--------------|
| Product | Peach Halves in Syrup, 24 x 825g | | |
| Product coding | Each can is marked with a production date code, and a best before date. The production date is indicated by means of the Julian date coding system. | | |
| Example of the coding 0 020 12:00 1 K 6 | Year | 0 | |
| | Date code | 020 | |
| | Time | 12:00 | |
| | Period | 1 | |
| | Product | K | |
| | Factory Code | 6 | |
| Appearance / characteristics | Peach halves in syrup are prepared from sound yellow clingstone peaches with similar cultivar characteristics, which are free from defects, off suture cuts and peach stones (excluding pit extensions). | | |
| Colour | Shall be of a fairly good colour, characteristic of peaches. | | |
| Texture | The texture of the fruit shall be tender, and soft to slightly firm. | | |
| Flavour | Characteristic canned peach flavour, may be moderately acid, moderately sweet or moderately bitter. | | |
| Ingredients: | Peach | (58.18%) | South-Africa |
| | Water | (29.48%) | South-Africa |
| | Cane sugar | (12.13%) | South-Africa |
| | Citric acid (E330) (Acidifier) | (0.21%) | China |

Product Specification

| | |
|-----------------|----------------------|
| Test | Specification limits |
| pH | <4.2 |
| TDS | 17 - 20°B |
| Vacuum | >17kPa |
| Count | 9 - 14 |
| Microbiological | Commercially sterile |

Product Packaging information

| Unlabeled Code | Packaging | Pack configuration | Nett mass | Drain Mass | Shelf-life |
|----------------|-----------|--------------------|-----------|------------|------------|
| 15-28839-E | Can Plain | 24 x 825g | 825g | 500g | 36 months |

Product declaration status

| | | | | | | |
|--------|--------|-----------|------------|---------------|-----------|-----|
| Kosher | Halaal | Allergens | Vegetarian | Preservatives | Colouring | GMO |
| Yes | Yes | None | Yes | No | No | No |

| SPECIFICATION PEACH HALVES | | | | Doc No SPEC-K-017 |
|----------------------------|---------|--|----------|----------------------|
| Effective Date | Page No | Approval | Revision | Copy No: |
| 10.07.2023 | 1 of 2 | This document has been electronically approved | 3 | controlled |

Product nutritional information

| | |
|-----------------------|---|
| Analysis | Result (average results when manufactured) per 100g |
| Energy | 71kCal/300kJ |
| Protein | 0.3g |
| Carbohydrates | 16.9g |
| of which sugars | 16.9g |
| Fat | 0.20g |
| saturated fatty acids | 0.14g |
| Fibre | 0.2g |
| Sodium | 7.56mg |

| | | |
|------------------------------------|-----------------|--|
| Storage condition | Unopened | Store in a cool dry place. |
| | Opened | Empty out unused contents into a non-metallic container, cover and refrigerate |
| Shelflife | Unopened | 36 months |
| | Opened | Consume within 2 days after opening |
| Transportation requirements | | Ambient |

| | | | | |
|----------------|---------|--|----------|--------------------------|
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