

TECHNICAL SPECIFICATION

Product	Pear Halves in Light Syrup Several formats				
Description	Product obtained from fruits of <i>Pyrus communis</i> in the correct point of ripeness, halved, pitted, peeled, diced, selected and packed with light syrup in metal cans and thermally processed to obtain commercial sterility.				
Intended use	Suitable for all types of population, with special care in its consumption for diabetics and people with low-carbohydrate diets.				
Characteristics		1/2kg	1kg	1kg	1kg
	Capacity (ml)	425	850	850	850
	Net Weight (g)	420	820	840	840
	Drained Weight (g)	240	460	460	480
		3kg	3kg	5kg	5kg
	Capacity (ml)	2650	2650	4120	4340
	Net Weight (g)	2650	2650	4200	4280
	Drained Weight (g)	1430	1500	2300	3000
Physical-chemical parameters	Vacuum (Hg cm)	Presence			
	pH	3,30 - 3,90			
	°Brix	14-17			
	Head space	max. 10% of tin height; tin<3kg max. 7% of tin height; tin≥3kg			
Organoleptic parameters	Colour	Characteristic of the fruit			
	Flavour	Typical and characteristic of canned pear			
	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	Pear, water, sugar, acid: citric acid (E330) and antioxidant: ascorbic acid (E300).				
Nutritional facts - Typical values per 100g of product	Energy	268 kJ	63 kcal		
	Fats	0,1 g			
	· of which saturates	0 g			
	Carbohydrates	14,8 g			
	· of which sugars	11,8 g			
	Proteins	0,2 g			
	Salt	0 g			

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Labelling notices

- Product is "**allergen-free**". Absence of cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, lupine, molluscs and its derivatives. Absence of sulphur dioxide and residual sulphites > 10 ppm (EU Regulation 1169/2011). No ingredients of animal origin.
- Product "**GMO-free**". No GMO elements been used as ingredients not in the production process (Regulation EU 1829/2003 and EU 1830/2003).
- Product "**Irradiation-free**". No irradiation techniques have been used in the process or final product (Directive 1999/2/UE and 1999/3/UE).

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 pesticides, heavy metals, mycotoxins and other contaminants. Also meets regulations on suitability of packaging materials (EU 396/2005, EU 1881/2006 and EU 1935/2004, as their updates).

Coding, preferential consumption. Code ink-jected in the can lid
Best before 3 years (BPANI tins) or 4 years (EPOXI tins) from production date.

Transport and storage conditions The product must be transported and kept in a cool, dry place without direct sunlight. Once opened, the content must be transferred to a covered non-metallic container, kept refrigerated and consumed within 48 hours.

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.

Dimensions	1/2 kg	73Φ x 109 mm.
	1 kg	99Φ x 119 mm.
	3 kg	153Φ x 155 mm.
	5 kg	153Φ x 233 mm.
	5 kg	153Φ x 245 mm.

Secondary packaging and logistics

Formato	uds/band.	band/piso	pisos/palet	band/palet	uds/palet	peso palet	altura (cm)
1/2 kg	12	12	12	144	1728	865	149
1 kg	12	6	12	72	864	838	157
3 kg	6	5	10	50	300	885	169
5 kg	3	11	5	55	165	765	133

Developed by Quality Manager
Approved by Technical Manager