

	PRODUCT SPECIFICATIONS	Updated: 07/2024   
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Capers 105ml

Ingredients	Capers(63%), water, vinegar, salt
Allergens	None
Consumers	Suitable for all consumers except those suffering from allergies. Suitable for vegetarians and vegans.
Irradiation	No irradiation process was used.
GMO Ingredients	No GMO ingredients were used.
Quality Control	Incubation of every batch, internal lab analysis, external lab analysis according to schedule, metal detection.

Organoleptic characteristics	
Appearance	Green capers
Taste	Salty

Chemical characteristics	
pH	3.8 ± 0.5
Acidity	0.6 ± 0.3
NaCl	4.0 ± 2.0
Heavy Metals/ Pesticides	According to EU legislations (EU) 1881/2006 and (EU) 533/2019 and their amendments.

Defect Tolerance	
Minor	Broken capers: <3%
Major	Foreign matter: Absent

Microbiological characteristics	
Standard Plate Count	<10 ² cfu/g
Coliform	<10 cfu/g
E. Coli	<10 cfu/g
Yeasts	<10 ² cfu/g
Molds	<10 ² cfu/g
Listeria spp.	Absent in 25g
Salmonella spp.	Absent in 25g
Lactic Acid Bacteria	<10 ³ cfu/g

Labelling	
Shelf life	3 years from production
LOT	Printed on each item.
LOT Format	XXMMDDYYSSPP XX: Product Code, MM: Month, DD: Date, YY: Year, SS: Shift, PP: Pallet number

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Best Before Date	Printed on each item
Best Before Date Format	MM/DD/YY MM: Month, DD: Date, YY: Year

Nutrition Declaration		
	Ave Qty Per serving (28g)	Ave Qty Per 100g
Energy	29kJ/7kcal	103kJ/25kcal
Protein	1g	3.5g
Fat total	0g	0g
-Saturated	0g	0g
Carbohydrates	1g	3.5g
-Sugars	0g	0g
Sodium	180mg	643mg

Logistics/ Item				
Volume	Dimensions	Gross Weight	Net Weight	Drained Weight
105ml	12.7cm x 4.5cm	230g	110g±10g	70g±10g

Logistics/ Palletization				
	Content	Filled	Dimensions (W x L x H)	Cubic
Case	24 jars (5.5kg)	6 x 4	27cm x 17.5cm x 14cm	0.006m ³
Pallet	144 cases	Layers: 9 Cases/Layer: 16	0.8m x 1.2m x 1.1m	1m ³
	180 cases	Layers: 9 Cases/Layer: 20	1m x 1.2m x 1.1m	1.32m ³

Storage Conditions	
Transportation	In ambient temperatures, in clean vehicles and/or containers.
Storage	In ambient temperature and cool and dry storage. To be consumed within a week after opening.