Teléfono: 34-968 389 400
Fax: 34-968 389 500
E-mail: alcurnia@alcurnia.com

Avda. de la Industria, s/n.
Apartado, 70

30500 MOLINA DE SEGURA
MURCIA-SPAIN

PRODUCT TECHNICAL SPECIFICATION

PRODUCT: **Peach halves in light syrup**

GRADE: Choice grade

SIZE: 3 kgs. can (Net weight 2650 grs)

INTRASTAT CODE: 20087061

EAN-code: 8410154045222

SUPPLIER/ PRODUCER:
ALCURNIA ALIMENTACION, S.L.U.
Avda. De la Industria, s/n
30500 MOLINA DE SEGURA (Murcia) Spain
VAT Nr. ES B30212088

Telephone: 34 968 389400
Fax: 34 968 389500
E-mail: alcurnia@alcurnia.com
Web: alcurnia.com

PLANT SANITARY REGISTRATION Nº: RSI 21.22895/MU

GENERAL PRODUCT DESCRIPTION

YELLOW CLINGSTONE PEACH HALVES IN LIGHT SYRUP

STORAGE: Ambient, dry and cool place

SHELF LIFE: 30 months from production date:31.12.YYYY.
Once opened keep refrigerated and consume within 3 days.

INGREDIENTS: Peaches, water, sugar and citric acid.
No genetically modified organisms added.
Product not submitted to any ionisation treatment.

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PACKAGING SPECIFICATIONS

Details of can container, three parts container, body and two ends:

Plate thickness: 0,28 mm for 3 kgs. cans

Tin coating: 11,2 mg/m Inside and 5,6 mg/m. Outside for body
2,80 mg/m for end.

Lacquer: None for body
Lacquered for ends in both side.

Packaging form: Cardboard trays shrinkwrapped in units of 6 cans of 2650 grs. Goods on pallets.

Lot Code: Embossed on can end.

PACKAGING DETAILS

PRIMARY PACKAGING (unit)					
DESCRIPTION MATERIAL	COMPOSITION	Weight (g)	Length (cm)	Width (cm)	Height (cm)
Cans	Steel	270	N/A	15,3	15,5

SECONDARY PACKAGING					
DESCRIPTION MATERIAL	COMPOSITION	Weight (g)	Length (cm)	Width (cm)	Height (cm)
Cardboard trays	Cardboard	120	46,5	30	15,5
Plastic	Plastic	50			

TRUCK LOADING: 30 europallets in exchange

45 trays /pallet – 5 trays/layer

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270 tins/pallet.

CONTAINER LOADING: 12 one way pallets

91 trays /pallet.

546 tins/pallet.

PRODUCT PHYSICAL-CHEMICAL FEATURES

Net Weight: 2650 grs.

Drained Weight: 1500 grs.

Syrup: 14-17 Brix

Vacuum: 10-30 cm. Hg

PH: 3,50 -3,90

Organoleptic: Taste, colour, smell and texture typical of yellow peaches. Color uniform, fruits calibrated, free of skin, soft fruit and pit fragments in the area of stone, cut by suture of the fruit or not farther than 10 mm from it. 40/50 halves.

Foreign bodies: Stalks: max 5 per tin.
Pits: none
Pit fragments: absence, excluding pit extensions into the flesh.
Other: none

Heavy metals: As per EU regulations.

NUTRITIONAL INFORMATION (per 100 g. net weight)

Energy : 62 Kcal
263 KJ

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Proteins:	0,5	G
Carbohydrates:	15	G
Of which sugars	13,	G
Fat:	0,00	G
Of which saturates:	0.0	G
Salt:	0	G

RAW MATERIALS / PRODUCT COMPOSITION

Peaches: Yellow cling peaches from South East Spain.
Pesticides: as per EU Law.
56,60%.

Water: Drinkable public water from city mains.
34,10%

Sugar: White granulate refined sugar. EU origin.
9.25%.

Citric acid: Monohydrate, granulated. EU origin.
0,05%.

Presence or absence of ingredients: '+' → present
'-' → absent

01	-	Milk ingredients
02	-	Milk powder
03	-	Soya lecithin
04	-	Soya flour
05	-	Wheat flour
06	-	Wheat starch
07	-	Bread Crumbs
08	-	Egg ingredients
09	-	Nut ingredients
10	-	Animal ingredients
11	-	Colourings
12	-	Preservatives

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13	-	Sulphite more than 10 mg/kg

Allergens list: '+' → present
'-' → absent

01	-	Cow milk proteins
02	-	Lactose
03	-	Chicken-egg products
04	-	Soya protein
05	-	Soya oil
06	-	Gluten
07	-	Wheat
08	-	Rye
09	-	Beef
10	-	Pork
11	-	Chicken
12	-	Fish
13	-	Crustacean and shellfish
14	-	Corn / maize
15	-	Cocoa
16	-	Gelatine
17	-	Leguminous plant
18	-	Nuts
19	-	Nut oil
20	-	Peanut
21	-	Peanut oil
22	-	Sesame
23	-	Sesame oil
24	-	Glutamines
25	-	Sulphite >10mg/kg
26	-	Fructose
27	+	Sacharose
28	-	Tatrazine E102
29	-	Coriander
30	-	Celery

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31	-	Umbelliferae
32	-	Carrots
33	-	Lupin
34	-	Mustard

PROPERTIES

- The products contain no genetically manipulated material, and while producing them no gen-technology is applied.
- GMO-contamination has been excluded during the treatment of the product.
- Product is conform European regulations and fit for human consumption.
- Product is Kosher certified.

PRODUCTION PROCESS

- The Period of Production is:

  From July to September.

- The process follows the relevant regulations regarding HACCP (Critical points control legislation).
- Flow chart with CCP'S:

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CANNED PEACH IN SYRUP FLOW CHART

	CCP'S
RAW MATERIALS RECEPTION	
RAW MATERIALS STORAGE	
SORTING / SIZING-1	
WASHING-1	
HALVING / PITTING	
LYEPEELING	
WASHING-2	
SIZING	
QUALITY SORTING	
FILLING / WEIGHING	
SYRUP FILLING	
SEAMING	+
PASTEURISING	+
COOLING / DRYING	+
STORAGE / LABELLING / PACKING	+
SHIPMENT	

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ENVIRONMENT INFORMATION

There is an environment policy in our company according to ISO 9000:2000.
Concrete measurements concerning recycling are carried out, for instance:
Waste reclycling,energy saving, and we have a wastewater station plant with biological system for effluent treatment.

QUALITY ASSURANCE

There is a written quality policy laid down by the general management.

We are certified ISO 9000:2000. BRC. IFS. ISO 14000. KOSHER

TRACEABILITY

We have a traceability procedure which traces from finished product back to raw materials.
Pallets marked with EAN-128 bar code.

MICROBIOLOGICAL CHECKS

The product is incubated 7 days at 37ºC and it is to be Commercially sterile.