

# PEACH CUBES

packed in tin A12

## TECHNICAL SPECIFICATION FOR FINISHED PRODUCT 2010 crop

**Product : Diced peaches in syrup A12**

<b>Quality :</b>	A) CHOICE grade, B) STANDARD grade
<b>Ingredients :</b>	Peaches - water – sugar- citric acid(one per thousand)- glucose/fructose
<b>Description :</b>	Yellow cling diced peaches packed in syrup
<b>Colour :</b>	Bright yellow to orange (slight lack of uniformity of color may be permitted)
<b>Size and Shape :</b>	Fruit diced: 14X14 mm, reasonably uniform
<b>Character :</b>	Typical texture of properly fresh yellow cling peach, peeled and pitted. It shall be tender and slightly firm. Slight unevenness will be tolerated.

<b>Defects</b>	<b>A) CHOICE</b>	<b>B) STANDARD</b>
Pit Rest = :	<b>2</b>	<b>10</b>
Peel rest = :	<b>4</b>	<b>12</b>
Slight soft = :	<b>20</b>	<b>45</b>
Minor Blemishes = :	<b>20</b>	<b>25</b>
Slivers = :	<b>7%</b>	<b>15-17%</b>

### **PRODUCTS SPEC'S AFTER PROCESSING**

Vacuum :	06-25
Brix :	14 – 16°
PH :	3,65 – 4.00
N.W. :	4.200 g min
D.W. :	3.000 g min

### **MICROBIOLOGICAL SPEC'S: COMMERCIALY STERILE PRODUCTS**

Θ° Exhauster :	<b>75° – 80°</b>
T min Exhauster :	<b>10– 12</b>
Tmin Pasterization :	<b>18-22</b>
Θ° C Pasterization :	<b>97° – 99°</b>
Θ° Can Center :	<b>91° – 92°</b>
Θ° C syrup filling :	<b>70° – 75°</b>
Chlorination PPM :	<b>1,5</b>
Θ° C can center cooling :	<b>38-45</b>
Incubation analysis:	<b>14 days at 32° C</b>

### **MICROBIOLOGICAL PARAMETERS CHECKED IN EXTERNAL LABORATORIES ARE:**

- 1) Total Mesophilic Flora, 2) Coliforms, 3) E Coli, 4) S. Aureus, 5) Yeasts and Moulds, 6) Salmonela
- 7) Listeria.

**HEAVY METALS CHRCKED ARE:** Arsenic, Cadmium, Mercury, Lead tin.

**PESTICIDES RESIDUES CHECKED IN FULL SCALE FOR:** 1) Benomyl, Carbendazim, Thiophanate - methyl, 2) residues of Dithiocarbamales, 3) Regidues for Organophosphorus pesticides.