



TECHNICAL SPECIFICATION OF
PEACH COMPOTE
BRIX 16-18

Definition:

Product obtained from fresh and healthy peaches with yellow color and good ripeness, fruity taste and smell.

Ingredients:

Peaches, sugar, glucose-fructose syrup, acidity regulator: citric acid, antioxidant: ascorbic acid.

Organoleptic properties:

Color: strong gold-yellow

Flavor: typical for peaches, fruity

Physical and chemical characteristics:

Fruit content: 85%

° **BRIX:** 16 - 18

pH: 3,6 ± 0,3

Texture: 60% pieces of fruit – 40% puree

Weight: 4250gr

Microbiological characteristics:

The product is free from pathogenic and other spoilage organism.

Defects – Tolerances:

Whole stones: 0/ tin

Part of stone (>3mm): 2 pieces / tin

Splinters (<3mm): 7 pieces / tin

Foreign matters: 0/ tin

Packaging

Tin cans in trays with 3 units, 55 trays per Euro-pallet (0,80X1,20)

Nutritional values (g/100g)

Protein: < 0,50

Fats: < 0,50

Crude fiber: 0,58

Carbohydrates: 16,9

Energy: 68 Kcal/ 100g

Energy: 284 Kj/ 100g

Recommended shelf –life

3 years from date of production, provided that the storage of the product takes place in full coverage warehouse and under temperatures 2°C - 30°C.