

**GREEK PEACHS**  
**in Jar 580 & 720ml**

**TECHNICAL SPECIFICATIONS**

**PRODUCT: PEACH HALVES IN SYRUP (CHOICE QUALITY) in Jar 580ml**

**1. INGREDIENTS**

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

**Peach country of origin: Greece**

**2. CONTENT APPEARANCE:**

Equally calibrated peaches with color variation from bright yellow to orange, without blemishes. The syrup is clear or slightly colored yellow by the substances of the peaches which are dissolved in it.

**3. ORGANOLEPTICAL CHARACTERISTICS:**

Color: Bright yellow to orange (slight lack of uniformity of color may be permitted)

Texture: Normal, tender and slightly firm, easily cut with a spoon and not falls apart when being eaten.

Flavor: Characteristics of freshly canned peach, absence of unnatural flavors

Smell: Characteristic of suitable prepared fruit

**4. PHYSICOCHEMICAL & MICROBIOLOGICAL CHARACTERISTICS**

<b>Brix:</b>	<b>14-16 or 17 -19</b>
<b>pH:</b>	3,6 - 3,9
<b>Acidity:</b>	0,4%
<b>Lid security:</b>	> 3 mm security
<b>Vacuum:</b>	Min 4 in Hg
<b>Total coliforms cfu/g:</b>	<10 per 100 g
<b>Yeasts cfu/g:</b>	<10 per 100 g
<b>Moulds cfu/g:</b>	<10 per 100 g
<b>Salmonella:</b>	Absent in 25g

The product is pasteurized and the above parameters comply with the HACCP study and the Good Manufacturing Practice regarding the safety of the product.

**5. SHELF LIFE OF THE PRODUCT:**

2 years after the production date.

**6. FOOD SAFETY INSTRUCTIONS:**

Keep the product refrigerated after opening.

The product has to be consumed in 3-4 days after opening of the case.

## 7. DEFECTS AND TOLERANCES

Defects	1 kg CHOICE QUALITY	
<i>Color:</i>	<b>Min 75% (Max 3)</b>	<b>Min 75% (Max 3)</b>
<i>Size:</i>	<b>Min 75%</b>	<b>Min 75%</b>
<i>Peel rest:</i>	<b>Max 3</b>	<b>Max 3</b>
<i>Minor stone fragment:</i>	<b>Max 2</b>	<b>Max 2</b>
<i>Minor blemish:</i>	<b>Max 3 (15%)</b>	<b>Max 3 (15%)</b>
<i>Crushed – broken:</i>	<b>Max 2</b>	<b>Max 2</b>
<i>Minor EVM:</i>	<b>Max 3</b>	<b>Max 3</b>
<i>Mechanical damage:</i>	<b>Max 4</b>	<b>Max 4</b>
<i>Major stone fragments pit &gt;2mm:</i>	<b>Max 2</b>	<b>Max 2</b>
<i>Foreign materials:</i>	<b>Major veg. matter.</b>	<b>Major veg. matter.</b>
<i>Total defects:</i>	<b>Max 4 &lt;=20%</b>	<b>Max 4 &lt;=20%</b>

## 8. PACKAGE 1: Sales lot

<i>Packaging type:</i>	<b>Glass jar</b>	<b>Glass jar</b>	
<i>Packaging volume:</i>	<b>580 ml</b>	<b>720 ml</b>	
<i>Drained weight:</i>	<b>380 g</b>	<b>415 g</b>	
<i>Net weight:</i>	<b>570 g</b>	<b>680 g</b>	
<i>Gross weight:</i>	<b>890 g</b>	<b>1020 g</b>	
<i>Jar's dimensions:</i>	<i>Height:</i>	<b>132 mm</b>	<b>132 mm</b>
	<i>Diameter:</i>	<b>87 mm</b>	<b>96 mm</b>
	<i>Lid:</i>	<b>T.O. 82 mm</b>	<b>T.O. 82 mm</b>

## 9. PACKAGE 2: Carton tray

<i>Carton tray:</i>	<b>Open tray</b>	
<i>Number of retail products:</i>	<b>12</b>	<b>12</b>
<i>Tray's gross weight:</i>	<b>11 Kg</b>	<b>12,5 Kg</b>

## 10. FINAL PACKAGE: Pallet

<i>Palet :</i>	<b>Ex changeable Euro-palet</b>	
<i>Palets dimensions :</i>	<b>120X80X15 cm</b>	<b>120X80X15 cm</b>
<i>Trays per layer:</i>	<b>9</b>	<b>9</b>
<i>Layers per pallet:</i>	<b>10</b>	<b>9</b>
<i>Trays per pallet:</i>	<b>90</b>	<b>81</b>
<i>Pallet's height:</i>	<b>154 cm</b>	<b>150 cm</b>
<i>Pallet's weight:</i>	<b>1015 Kg</b>	<b>1040 Kg</b>

**11. FULL TRUCK CONFIGURATION**

580ml	720ml
23 pallets per truck load with 90 trays	23 pallets per truck load with 81 trays
Total trays 2070 – 24840 jars	Total trays: 1863 - 22356 jars
Total weight: 23345 Kg	Total weight: 23920 Kg

**12. 20ft fcl CONFIGURATION**

580ml	720ml
Total trays 1810 - 21816 jars	Total trays: 1600 - 19200 jars
Total weight: 20412 Kg	Total weight: 20543 Kg

**13. STORAGE CONDITIONS**

The finished pallets are stretched-wrapped and stored in the warehouse in temperatures lower than 30°C, protected from high humidity.

**14. USING INSTRUCTIONS FOR CONSUMPTION**

The product is ready for human consumption.

**15. NUTRITION FACTS**

Per 100 g of peach halves	14- 16 brix	17 – 19 brix
Total fat	0,1g	0,1g
Saturated fat	0g	0g
Cholesterol	0g	0g
Total Carbohydrates	16,0g	17,6g
Protein	0,4g	0,4g
Energy	69kcal/ 100g	72kcal/ 100g



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