

## Melon slices

1. <i>Product description</i>	washed, sorted, peeled, cut, IQF, packed																		
2. <i>Chemical characteristics</i>	<p>Brix: Min. 8°</p> <p>pH: 5,5 – 6,5 %</p> <p>Acidity (in citric acid): 0,02 – 0,05 %</p>																		
3. <i>Physical characteristics</i>	<p>Appearance: slices, typical, uniform variety</p> <p>Colour: typical</p> <p>Aroma: typical</p> <p>Taste: typical</p> <p>Consistency: Firm</p> <p>Length – from 11 cm to 19 cm</p> <p>Thickness – from 4 cm to 7 cm</p> <table border="1" data-bbox="555 947 1331 1200"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Seeds</td> <td>&lt;10/100 pcs of slices</td> </tr> <tr> <td></td> <td>Stained</td> <td>&lt;5/100 pcs of slices</td> </tr> <tr> <td></td> <td>Slices with skin</td> <td>1/100 pcs of slices</td> </tr> <tr> <td></td> <td>Broken</td> <td>10%</td> </tr> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Seeds	<10/100 pcs of slices		Stained	<5/100 pcs of slices		Slices with skin	1/100 pcs of slices		Broken	10%		Evm	Not permitted
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4. <i>Microbiological characteristics</i>	<p>Total plate count: &lt;5000 cfu/g</p> <p>Total coliforms: absent</p> <p>Yeasts: &lt;1.000 cfu/g</p> <p>Moulds: &lt;1.000 cfu/g</p> <p>Salmonella: absent</p> <p>Listeria: absent</p>																		
5. <i>Pesticides and Heavy metals</i>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European directives and regulation limits.																		
6. <i>Packaging</i>	<p><i>Primary packaging:</i> plastic blue coloured bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments.</p> <p><i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape.</p> <p>Pallettization: Epal pallet 80x120cm.</p>																		
7. <i>Net weight</i>																			
8. <i>Shelf life</i>	30 months after production date																		
9. <i>Storage</i>	temperature -18°C.																		
10. <i>Other</i>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																		
Rev.																			
01_31/03/2014																			