













Peach dices

1. Product description	washing, sorting	g, pitting, peeling, diced, IQF, p	acking.	
Chemical characteristics	Brix: . 4 - 13°			
	pH: 3,7 – 4,5 %			
	Acidity (in citric acid): 0,2 - 0,6 %			
	Ascorbic acid: Min. 200 ppm			
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3. Physical characteristics	Appearance: dices, typical, uniform variety			
	Colour: typical			
	Aroma: typical			
	Taste: typical			
	Size: 10x10mm;			
	Foreign materials			
	Vegetable	Skin fragment >4mm <13mm	50gr/ 10kg	
		Stalks	Pcs 1/10 kg	
		Frag. Stones	Pcs 3/10 Kg	
		Leaves	Pcs1/10kg	
		Stones	Not permitted	
		Evm	Not permitted	
	Animal	Insects, worms, larvae	Not permitted	
4. Microbiological characteristics	Total plate count: < 50000 cfu / g Total coliforms: absent Yeasts: < 1.000 cfu/g Moulds: < 1.000 cfu/g Salmonella: absent Listeria monocyt: absent			
5. Pesticides and Heavy metals	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins.) within the European directives and regulation limits.			
6. Packaging	Primary packaging: plastic blue coloured bag suitable for food contact without staple or other metallic items, according to Reg 1935/04/EC and subsequent amendments Secondary packaging: cardboard or paper bag without staples or other metallic item closed with blue tape. Pallettization: Epal pallet 80x120cm.			
7.Net weight	10 kg			
8. Shelf life	30 months after production date			
9. Storage	temperature -18°C.			
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas colours; GMO and allergens free			
Rev.				
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