











Peach dices

| 2. Chemical characteristics | Brix: Min. 9 | | | |
|------------------------------------|--|------------------------|---------------|--|
| | | Brix: Min. 9 | | |
| | pH: 3,6 – 4,1 | | | |
| | Acidity (in citric acid): 0,2 - 0,6 % | | | |
| | Ascorbic acid:Min. 200 ppm | | | |
| 3. Physical characteristics | Appearance: dices, typical, uniform variety | | | |
| | | | | |
| | Colour: typical | | | |
| | Aroma: typical | | | |
| | Taste: typical | | | |
| | Consistency: Firm | | | |
| | Size: 12 x 12x 12 ; < 7 mm max 10% | | | |
| | Foreign materials | | | |
| | Vegetable | Stones | Not permitted | |
| | | Frag. Stones | pcs. 3/ 10Kg | |
| | | Dices with peel | 50g / 10kg | |
| | | Stalks | pcs. 1 /10kg | |
| | | Evm | Not permitted | |
| | Animal | Insects, worms, larvae | Not permitted | |
| 4. Microbiological characteristics | Total plate count: < 50.000 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 staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments. Secondary packaging: cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120cm. | | | |
| 7. Net weight | 2,5kg- 10 kg- 2 | 2,5kg- 10 kg– 20 kg | | |
| 8. Shelf life | 30 months after production date | | | |
| 9. Storage | temperature -1 | 8°C. | | |
| 10. Other | Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free | | | |
| Rev. | | | | |
| 01 _30/04/2014 | | | | |