

ORGANIC Peach dices

1. Product description	washing, sorting, pitting, peeling, diced, IQF, packing.			
2. Chemical characteristics	Brix: . 7-8 (6mm)			
	7,2-8,5 (8mm)			
	7,5-9 (10mm and over)			
	pH: 3,8 (± 0,3)			
3. Physical characteristics	Appearance: dices, typical, uniform variety			
	Colour: typical			
	Aroma: typical			
	Taste: typical			
	Size: 6x6mm; 8x8mm;10x10mm; 12x12mm;14x14mm			
	Foreign material		naterials	_
	Vegetable	Skin fragments	10pc/ 100kg	_
		Stalks	Pcs 1/200 kg	
		Frag. Stones	Pcs 15/100 Kg <3mm Pcs 1/100kg >3 mm	_
		Leaves	Pcs1/10kg	
		Stones	0/10kg	
		Evm	Not permitted	_
	Animal	Insects, worms,	larvae Not permitted	_
	Defects			
	Major blemishes		0/10kg	_
	Minor blemishes Pcs 5/10kg			
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. According with Reg. CE/834/07, and subsequent amendments			
6. Packaging	<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. <i>Secondary packaging</i> : cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120cm.			
7.Net weight	10 kg-10kg (4x2,5kg) – 5kg (2x 2,5kg) - 15kg			
8. Shelf life	24 months after production date			
9. Storage	temperature -18°C.			
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free			
Rev.				

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