

	<b>STANDARD SPECIFICATION OF FINISHED PRODUCT</b>	Specificacion: FT N° 09/12 dATE AC: 24/11/14 PAGE: 1 OF 1
<b>AGROINDUSTRIAL COLBUN LTDA.</b>	<b>CONFIT CHERRIES</b>	

<b>1.- PRODUCT DESCRIPTION</b>	
Confit cherries, whole, pitted, without sticks, is made from colored, syrupy cherries, rigorously selected. Both the equipment and all the processes involved are in line with Good Manufacturing Practices and under strict Hygiene & Quality standards.	
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<b>2.- SPECIFICATIONS</b>	
<b>Organoleptic Characteristics</b>	
Flavor	Almonds
Color	Red
Texture	Soft
<b>Physic &amp; Chemical characteristics</b>	
Brix	70 ± 2 ° Brix
pH	3.6– 3.8
<b>Microbiological characteristics</b>	
Yeast	<10 Fcu/g
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<b>QUALITY ATTRIBUTES</b>	
Sizes in mm	16-18 / 18-20 / 20-22 / 22-24 / <24
Out of size	Max. 25%
Pits	Max. 1%
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<b>3. PACKAGING &amp; PRESENTATION</b>	
Primary Package	Polyethylene bag
Secondary package	Corrugated Carton boxes
Net weight	8.0 Kg
Gross weight	8.5 Kg
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<b>4.- SHELF LIFE</b>	
1 year after elaboration date in its original packaging	
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<b>5.- STORAGE CONDITIONS</b>	
Storage in a fresh and dry place between 18-25°C of temperature	
<b>Agroindustrial Colbún Ltda. Certifies that its product has HACCP and KOSHER certification</b>	

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