
	STANDARD SPECIFICATION OF FINISHED PRODUCT	Specification: FT N° 07/12 Date AC: 24/11/14 Page: 1 of 1
AGROINDUSTRIAL COLBUN LTDA.	CANNED CHERRIES	
1.- PRODUCT DESCRIPTION “Canned Cherries” is a product made from fresh, pitted, and without stem fruit, healthy and free from extraneous materials. Cherries are rigorously selected and processed under strict control of Good Manufacturing Practices and Hygiene & Quality standards.		
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2.- SPECIFICATIONS		
Organoleptic Characteristics		
Flavor	Characteristic to the product	
Color	Red	
Texture	Soft	
Physic & Chemical characteristics		
Brix	20 ± 2 ° Brix	
pH	3.4– 3.9	
Microbiology characteristics		
Aerobic and anaerobic Mesophilic	Absence	
Aerobic and anaerobic Thermophilic	Absence	
Mold And Yeast	<10 CFU/g	
QUALITY ATTRIBUTES		
Size in mm	16-18 / 18-20 / 20-22 / 22-24 / >24	
Out of size	Max. 25%	
Pits	Max. 1%	
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3. COMPOSITION		
Cherries, water, corn syrup and/or sugar, citric acid and permitted colorants		
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4. PACKAGING AND PRESENTATION		
Primary package	Can A-N° 10	
Drain weight	1.600 g ± 2 %	
Net weight	3.100 g ± 2 %	
Dispatch format	Carton box 6*A-10	
Boxes per FCL	1000	
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5.- SHELF LIFE		
4 years after elaboration date in its original packaging		
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6.- STORAGE CONDITIONS		
Storage in a fresh and dry place between 18-25°C of temperature		
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Agroindustrial Colbún Ltda. Certify that its product has HACCP and KOSHER certification		

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