

STANDARD SPECIFICATION OF FINISHED PRODUCT

Specification: FT Nº 42/12

Date: AC: 24/11/14



AGROINDUSTRIAL COLBUN LTDA.

CANNED PEACH HALVES IN SYRUP

1.- PRODUCT DESCRIPTION

Canned "Peach halves in syrup" is a product made from fresh, pitted fruit that are healthy and free from extraneous material. Peaches are rigorously selected and processed under strict Good Manufacturing Practices and Hygiene & Quality standards.

2 SPECIFICATIONS		
Organoleptic Characteristics		
Flavor	Peach	
Odor	Peach	
Color	Yellow	
Texture	Soft	
Physic & Chemical characteristics	\frac{1}{2}	
Brix	20 ± 2 ° Brix	
pH	3.7- 4.0	
Microbiological characteristics		
Aerobic and anaerobic Mesophiles	Absence	
Aerobic and anaerobic Thermophiles	Absence	
Mold And Yeast	<10 Cfu/g	
QUALITY ATTRIBUTES	W Vee	
Units per can	XS: 50-55 units	M:30-40 units
	S : 40-50 units	L:20-30 units
COMPOSITION		
Peach	60,0%	
Sugar	13,6 %	
Water	26,4 %	
3. PACKAGING & PRESENTATION		
Primary package	Can A-Nº 10	
Drain weight	1.800 g ± 5 %	
Net weight	3.000 g ± 5 %	
Dispatch format	Carton box with 6 x A-10	
Boxes per FCL	1.000	

4.- SHELF LIFE

4 years after elaboration date in its original packaging

5.- STORAGE CONDITIONS

Storage in a fresh and dry place between 18-25°C of temperature

Agroindustrial Colbún Ltda. Certifies that its product has HACCP and KOSHER certification

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