



Product specification

Solid Pack Apple Slices in 5 kg tins conventional / organic

Product description

Peeled and cooked apple slices, pasteurized in 5 kg tins

Biological origin	Malus domestica
Country of origin	Italy (IT)
Ingredients	Apples, water, acidity regulator: citric acid (E 330), antioxidant: ascorbic acid (E 300)
Weight	Net weight: 4.600 g, drained fruit weight: 4.050 g Tolerance \pm 1.5 %
Shelf life	3 (three) years from date of production at $< + 25$ °C

Nutritional values (100g)

Energy	202 kJ / 48 kcal
Fat	0,2 g
of which saturates	$< 0,1$ g
Carbohydrate	10,1 g
of which sugars	8,6 g
Fibre	1,9 g
Protein	0,4 g
Salt	$< 0,01$ g

Nutritional analysis external lab

Product characteristics

Appearance	Slices, white, yellowish, greenish (depending on the variety)
Consistency	Firm texture
Flavour	Characteristic fruity depending on the apple variety
Taste	Characteristic, fruity

Physical characteristics

Slices	Length 40 - 80 mm, Breadth 10 - 30 mm, Tolerance \pm 10 %
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Imperfections (representative sample)

Slices with blemishes	max. 8 / 5 kg
Slices with skin	max. 16 / 5 kg
Slices with rests of cores	max. 8 / 5 kg
Slices with rests of calyx	max. 4 / 5 kg
Stalks	max. 2 / 5 kg
Pips	max. 2 / 5 kg
Slices < 25 mm, mushy pulp	max. 6%

Analytical parameters		Method
pH	3,7 ± 0,2	IFU No. 11
°Brix	10 ± 3° Bx	IFU No. 8
Total acidity as citric acid at pH 8,1	2,0 – 6,0 g/kg	IFU No. 3
Microbiological parameters		Method
Total viable count	≤ 100 cfu g	IFU No. 2
Yeasts	≤ 10 cfu g	IFU No. 3
Moulds	≤ 10 cfu g	IFU No. 4
Salmonella	Absence / 25 g	GDS Assurance
L. monocytogenes	Absence / 25 g	GDS Assurance
E. coli O157	Absence / 25 g	GDS Assurance
Coliforms	Absence	Chromocult
Chemical residues		

Pesticides

Complies with legal regulations (EC) No. 396/2005 and subsequent amendments.

Organic products must comply with legal regulations (EC) No. 848/2018 and legal regulation (EC) No. 889/2008.

Heavy metals and contaminants

Complies with legal regulations (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

GMO

Based on directive (EC) No. 1829/2003 and directive (EC) No. 1830/2003 on genetically modified food and feed the product complies with the above mentioned directives.

Allergens

The product doesn't contain allergens like regulated in the directive (EC) No. 1169/2011 annex II.

Further requirements

1. The described product is in accordance with the following legal regulations (EC) No. 1935/2004, (EC) No. 2001/12, (EC) No. 1334/2008 and A.I.J.N Code of Practice.
2. Food safety and traceability conform to (EC) No. 178/2002, (EC) No. 852/2004, (EC) No. 382/2021 and amendments thereof.
3. The product is not treated by any kind of radiation and is conform to (EC) No. 1999/2 and (EC) No. 1999/3
4. The product is vegan.
5. No gelatine is used for production

Certifications

FSSC 22000 / ISO 9001:2015 / ISO 14001:2015 / BRC Global Food Standard 8 / Organic / SGF-IRMA / Kosher / Halal / FSA Gold (for raw material)

Packaging, storage, transport

Kind of packaging	5 kg tinfoil cans with lacquered weld
End of can	Lot number, best before date
Product label	According to the customer's requirements
Packaging size	6 cans to 5 kg per cardboard, length 48 cm, breadth 32 cm, height 26 cm; or free on pallet
Cardboard label	Article number, date
Pallets	Euro-pallet holding 25 - 30 cartons per pallet
Storage and transport temperature	Room temperature < + 25 °C