

Doc: Esp. Producto-Cliente

## PRODUCT QUALITY SPECIFICATIONS

Cod. Esp.: MA.Spec.3KgLS5.1

**PRODUCT**: Mandarin Segments in Light Syrup

**CAN SIZE**: 3 Kg (A9).

**GRADE OF QUALITY**: Fancy 5%

<u>PRODUCT DESCRIPTION:</u> Mandarin segments are prepared from properly ripened mandarin fruits that have been segmented, peeled, sorted, washed and drained before filling into containers.

**INGREDIENTS:** Mandarin segments (56-58%), water (28-30%) and sugar (14-16%). (percentages in the finished product).

**PACKING MEDIA**: Light syrup.

### PHYSICAL AND CHEMICAL CHARACTERISTICS:

NET WEIGHT: 2.650 g.

DRAINED WEIGHT: 1.500 g.

HEADSPACE: maximum 10 mm.

°BRIX: 14 – 17 °B

pH < 3.75

## **QUALITY CHARACTERISTICS:**

SIZE: Large: <19 whole segments / 100 g. of drained weight

Medium: 19 - 35 whole segments/ 100 g. of drained weight Small: > 35 whole segments/ 100 g. of drained weight

#### UNIFORMITY OF SIZE:

Related with the weight among the five largest segments contained in a tin and the five smallest, it shall not exceed 2.

COLOR: segments should be of a bright orange color, typical from properly processed fruit.

FLAVOR/ODOR: typical from properly processed, canned mandarin segments.

Free from off-flavors or off-odors.

CHARACTER: reasonably good, typical for canned mandarin segments.

Fecha realización: Oct. 08	Fecha última revisión: 12/09/22	
Realizado por: C.Calidad (Gracia Luis).	Revisado por: C.Calidad (Gracia Luis).	Página 1 de 2
realizado por C. Caridad (Gracia Edis).	revisado por escaridad (Gracia Edis).	



Doc: Esp. Producto-Cliente

# PRODUCT QUALITY SPECIFICATIONS

Cod. Esp.: MA.Spec.3KgLS5.1

#### **DEFECT TOLERANCE:**

BROKEN SEGMENTS: max. 5-7% of drained weight.

(it shall be considered as a broken segment if it is less than 75% of a whole one).

SEEDS(more than 4mm in any dimension): 0-6 per tin

OTHER DEFECTS (100 g. of drained weight):

Twin segments	0 - 1
Split segments	0 - 3
White adherence	
Membrane	$0 - 1 \text{ cm}^2$
Peel	Absence

#### **TRANSPORT AND STORAGE CONDITIONS:**

Ambient conditions. Keep in a cool and dry place. Recommended temperature <20°C. Humidity <70%

**SHELF LIFE**: max. 3 years after production date.

### ALLERGEN STATEMENT

This product doesn't content any of the allergens mentioned in the annex II Regulation (EU) No 1169/2011.

## **GMO and derivates STATEMENT**

This product is produced from raw materials free from GMO, so it is not submitted to the application of the regulations EC/1829/2003 and EC/1830/2003.

### **NUTRITIONAL INFORMATION**

TYPICAL VALUES	AMOUNT PER 100 g. Net Weight
Energy	264 KJ / 62 Kcal
Fat	0.1 g.
of which saturated	<0.1 g.
Total Carbohydrates	14.8 g.
of which sugars	14.2 g
Fibre	0.4 g
Protein	0.4 g
Salt	<0.1 g

#### LEGAL REQUIREMENTS

This product complies with all applicable EU legislations and regulations regarding food safety, hygiene, labelling, pesticide residues, contaminants, and other relevant requirements.

<u>REMARKS</u>: AGRICONSA takes these specifications as a basical rule to elaborate its products, being awared of inherent variability of the raw material, its attainment can be of major or minor difficulty according to the circumstances and characteristics of each season, likely these could be translated in small variations of tolerances aforementioned.

Fecha realización: Oct. 08	Fecha última revisión: 12/09/22	
Realizado por: C.Calidad (Gracia Luis).	Revisado por: C.Calidad (Gracia Luis).	Página 2 de 2
· · · · · · · · · · · · · · · · · · ·		