


**PEARS HALVES IN SYRUP**  
**PACKAGING: TINPLATE CAN (SEVERAL FORMATS)**


INFORMATIONS FABRICANT :



	<b>PRODUCT SPECIFICATIONS</b>	   
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<b>PRODUCT: PEARS HALVES IN SYRUP</b>	<b>PACKAGING: TINPLATE CAN (SEVERAL FORMATS)</b>
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	Commercially sterile product from whole and safe pears ( <i>Pyrus communis L.</i> ), peeled, cut in halves and discouraged, canned in tinplate can with syrup and pasteurized.					
INGREDIENTS	Pear (origin Spain) halves, water, sugar, antioxidant (ascorbic acid) and acidulant (citric acid).					
ORGANOLEPTIC PARAMETERS	<ul style="list-style-type: none"><li>• Colour: white.</li><li>• Flavour: characteristic, typical</li><li>• Texture: firm, typical.</li><li>• Free of impurities and foreign matters.</li></ul>					
PHYSICAL-CHEMICAL PARAMETERS	<ul style="list-style-type: none"><li>• Head space: ..... &lt; 7 % of the height of the can.</li><li>• Interior aspect: ..... Without corrosion.</li><li>• pH: ..... 3,7 – 4,1.</li><li>• °Brix:           Light syrup: ..... 14 – 17.</li><li>•                   Syrup: ..... 17 – 20..</li></ul>					
	Format	½ kg	1 kg	3 kg	A 10	5 kg B
	• Vacuum (cm Hg)	> 4	> 6	>10	> 10	> 10
	Net Weight (g)	420	840	2.650	3.110	4.280
	Drained weight(g)	240	480	1.435	1.818	2.350
DEFECTS TOLERANCE	<ul style="list-style-type: none"><li>• (A) Texture defects: ..... &lt; 10 %</li><li>• (B) Damage pieces: ..... &lt; 5 %</li><li>• (C) Colour defects: ..... &lt; 5 %           <b>Add A + B + C .....&lt; 10 %</b></li><li>• (D) Budly cut: ..... &lt; 5 %</li><li>• (E) Broken: ..... &lt; 5 %           <b>Add D + E.....&lt; 5 %</b></li><li>• Seeds : .....&lt; 1 / 100 g of drained weight.</li><li>• Stalks: .....&lt; 1 / 10 pieces.</li><li>• Superficial defects (cm<sup>2</sup>) : .....&lt; 1 / 10 pieces.</li><li>• Peel (cm<sup>2</sup>): .....&lt; 1 / 10 pieces.</li></ul>					

Issue date : 26/05/00	Approved by:	
Revision date: 24/05/18	Quality manager	Manager
Revision: 11		

# PRODUCT SPECIFICATIONS

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<b>MICROBIOLOGICAL CHARACTERISTICS</b>	The product is commercially sterile, maintains its microbiological stability and its organoleptic conditions, without acidification or evident gaseous fermentation.		
	<b>Parameter</b>	<b>Method</b>	<b>Limit</b>
	Microbiological stability test	Sample incubated at 37°C±2°C for 7 days	Without alteration
	Mesophilic aerobic count	Count	< 10 ufc/g
	Molds and yeasts	Count	< 10 ufc/g
	Lactic acid bacteria	Count	< 10 ufc/g
	<i>Escherichia coli</i> B-D-Glucuronidasa +	Count	< 10 ufc/g
<b>PACKAGING</b>	<ul style="list-style-type: none"> <li>Tinplate can of three pieces with double seam in top and bottom with the following characteristics: <ul style="list-style-type: none"> <li><b>Body:</b> Electrolytic differential tin-plate, with tin-coating 11,2/5,6 g/m<sup>2</sup> inside outside respectively.</li> <li><b>Lids:</b> Electrolytic tin-plate, with tin-coating 2,8/2,8 g/m<sup>2</sup>. Both sides lacquered, with sanitary sealing gum based on water. The varnishes used are free from BADGE (Bisphenol A diglycyl ether) and BFDGE (Bisphenol F diglycyl ether).</li> <li><b>Lateral seam:</b> Electric welding with polyester/whiteepoxy protection inside and colourless modified epoxy outside.</li> </ul> </li> <li>The sizes of ½ kg and 1 kg are easy open &amp; stackable.</li> <li>Seam characteristics: Actual overlap &gt; 40 %; Body hook butting &gt; 70 %; Free space &lt; 0,19 mm.</li> </ul>		
<b>PACKAGE</b>	<ul style="list-style-type: none"> <li>½ kg: cardboard or tray shrink wrap with 12 or 24 units.</li> <li>1 kg: cardboard with 12 or 24 units or tray shrink wrap with 6 or 12 units.</li> <li>3 kg, A10, 5 kg: cardboard box with 3 or 6 units.</li> </ul>		
<b>STORAGE</b>	To be stored in a closed and dry placed, free from aggressive substances for the tinplate, at a temperature between 5 and 35 °C.		
<b>BEST BEFORE END</b>	4½ years from production date.		
<b>SECONDARY VALIDITY</b>	Once opened, product has to be preserved in a closed non-metallic container, keep refrigerated and consume within 3 days.		

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TRACEABILITY	Identification of packaging: <div>[Letter]EL 200 PE [Hour]</div> [Letter]: Year of production E: Company identification L: Lot 200: Day of production ( 1= 1 <sup>st</sup> of January; 365= 31 <sup>st</sup> of December) PE : Product identification (pera) [Hour]: Hour of production																											
NUTRICIONAL VALUES	Medium value per 100 g <table><tr><td></td><td>Light syrup</td><td>Syrup</td></tr><tr><td>• Energy</td><td>57 Kcal / 242 Kj.....</td><td>69 Kcal/ 293 Kj</td></tr><tr><td>• Fat: .....</td><td>0,1 g.....</td><td>0.1 g.</td></tr><tr><td>• Of wich Saturates: .....</td><td>&lt;0,1 g.....</td><td>&lt; 0.1 g.</td></tr><tr><td>• Carbohydrates: .....</td><td>13g.....</td><td>16 g.</td></tr><tr><td>• Of wich Sugars: .....</td><td>12 g.....</td><td>15g.</td></tr><tr><td>• Fibre: .....</td><td>1,5 g.....</td><td>1,5 g.</td></tr><tr><td>• Protein: .....</td><td>0,3 g.....</td><td>0,3 g.</td></tr><tr><td>• Salt: .....</td><td>&lt; 0,1 g .....</td><td>&lt; 0,1 g.</td></tr></table>		Light syrup	Syrup	• Energy	57 Kcal / 242 Kj.....	69 Kcal/ 293 Kj	• Fat: .....	0,1 g.....	0.1 g.	• Of wich Saturates: .....	<0,1 g.....	< 0.1 g.	• Carbohydrates: .....	13g.....	16 g.	• Of wich Sugars: .....	12 g.....	15g.	• Fibre: .....	1,5 g.....	1,5 g.	• Protein: .....	0,3 g.....	0,3 g.	• Salt: .....	< 0,1 g .....	< 0,1 g.
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INTENDED USE	For direct consumption.																											
PESTICIDES AND HEAVY METALS	The product is according CE legislations.																											
GMO	The product is free from Organism Genetically Modified (GMO) and their derivates.  There is no use of any genetically modified substance in the production area, which could generate contamination across the product.																											
ALLERGENS	The product contains (Yes/No):																											

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	Fish and fish products	No	Milk and milk products	No
	Crustaceans and crustacean products	No	Soybeans and soy products	No
	Mustard and its derivatives	No	Peanuts and peanut-based products	No
	Egg and egg products	No	Lupins and lupine-based products	No
	Nuts (almonds, hazelnuts, walnuts, anacardos, pecans, cashews, pistachio...)	No	Molluscs and shellfish based products	No
	Sesame seeds and products containing sesame seeds	No	Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut ....) and its derivatives	No
	Sulfur dioxide and sulfites in concentrations above 10 mg / kg or 10mg/l	No	Celery and products thereof	No
<b>OTHER</b>	Sweeteners	No	Dyes	No
	Aromas	No	Ingredients ionized	No
	Preservatives	No	Yeast and yeast extract	No
	Meat (chicken, pork, beef)	No		

<b>VULNERABLE GROUPS</b>	The product contains (Yes/No):	
	Hypertension: contains salt added	No
	Diabetics: Contains added sugar	Yes

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