

TECHNICAL SPECIFICATION

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1. GENERAL PRODUCT SPECIFICATIONS

PRODUCT DESIGNATION:	Product Name: Caperberries Vegetable raw material: Caperberries Origin of raw material: SYRIA Presentation: N/A Calibre: 18-21 Format: 1/4 GALLON Package composition: Glass Net weight (g): 935 Drained weight (g): 500 CE net weight: No CE Drained weight: No Cap: 77 mm B[Double-layer] Tray: x6
	CUSTOMER: The Belgian Factory SRL BRAND: GUSTOLIVA

2. RAW MATERIALS SPECIFICATIONS

2.1. INGREDIENTS (By descending order of weight)	WEIGHT (g)	%
Caperberries	500,00	53,476
Water	343,07	36,692
Vinegar	51,72	5,532
Salt	40,21	4,301
TOTAL	935,00	100,00

INGREDIENTS OBSERVATIONS:

2.2. AUXILIARY RAW MATERIAL

2.2.1 PACKAGE

Format	1/4 GALLON
COMPOSITION:	Glass

2.2.2. CAP

TYPE	77 mm B	DIAMETER (mm)	77,00
COLOUR	Black	COVERING	Double-layer
BPA ni	No	BPA Free	No
SAFETY BUTTON	No	PVC Free	No

2.2.2.1. BATCHING

INK COLOR:	Yellow	EXPIRATION:	3 Years
LINE 1:	DD/MM/YYYY	DD: Expiration day; MM: Expiry month; YYYY: Expiry year	
LINE 2:	L-AABBCDDE	AA: Two last digits of the production year; BB: Week number of the production year; C: Initial of the weekday (L: Monday; M: Tuesday; X: Wednesday; J: Thursday; V: Friday; S: Saturday; D: Sunday); DD: Product code; E: Package code	
LINE 3:			
LINE 4:			



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MATERIAL:	Couche	DIE CUT:	No
DIMENSIONS (L (mm) x W (mm)):		149 x 70	
LABEL DESIGN:			

# GUSTOLIVA

**Ingédients:** Caprons (hors EU), eau, vinaigre, sel

**Ingrediënten:** Appelkappertjes (buiten de EU), water, azijn, zout

**Ingredients:** Caperberries (outside the EU), water, vinegar, salt

**Zutaten:** Kapernäpfel (außerhalb der EU), Wasser, Essig, Salz

**Produit d'Espagne - Spaans product - Product of Spain - Spanisches Produkt**

Avant ouverture, à conserver à température ambiante et à l'abri de l'humidité. A conserver au frais 14 jours après ouverture, / voor het openen bij kamertemperatuur en uit de buurt van vochtigheid bewaren. 14 dagen na opening op een koele plaats bewaren / Before opening, keep in a cool place room temperature and away from humidity. Keeping in a cool place 14 days after opening / Vor dem Öffnen bei Raumtemperatur und nicht in der Nähe von Feuchtigkeit aufbewahren. 14 Tage nach dem Öffnen an einem kühlen Ort aufbewahren

**A consommer de préférence avant le:** voir couvercle / **Ten minste houdbaar tot:** zie deksel / **Best before:** see lid / **Mindestens haltbar bis:** siehe Deckel

Poids Net / Netto Gewicht  
Net Weight / Netto Gewicht

Poids Net égoutté  
Uitlekgewicht / Drained weight  
Abgetropfter netto gewicht

**935 g**

**500 g**



**Conseils d'utilisation:** Peut être utilisé directement dans des recettes ou servi comme apéritif / **Gebruiksaanwijzingen:** Kan direct in recepten of als aperitief gebruikt worden / **Advice for use:** Can be used directly in recipes or served as an aperitif / **Gebrauchsanweisung:** Kann direkt in Rezepten verwendet oder als Aperitif serviert werden.

Valeurs nutritionnelles moyennes pour 100g / Gemiddelde voedingswaarde per 100g / Average nutrition values per 100g / Durchschnittliche Nährwerte je 100g	
Energie / Energie/ Energy/Brennwert	23 kcal 94 kJ
Matières grasses/Vetten/Fat/Fett	0,5 g
Dont acides gras saturés/Waaran verzadigde vetzuren/saturated fat/davon gesättigte Fettsäure	0,1 g
Glucides/Koolhydraten/Carbohydrate/Kohlenhydrate	1,4 g
Dont sucres/Waaran suikers/Sugar/davon Zucker	0 g
Fibres/Vezels/Fibres/Ballaststoff	4,6 g
Protéines/Eiwitten/Protein/Eiweiß	1,3 g
Sel/Zout/Salt/Salz	4,3 g

## CAPERBERRIES / KAPERNÄPFEL

**THE BELGIAN FACTORY srl**  
Av. Bois le Comte 2 C  
B-4140 GOMZE-ANDOUOMONT  
sales@thebelgianfactory.be

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5 407006 580072



GUSCAP003

TRAY/BOX:	6 x 1/4 GALLON	NUMBER OF PACKAGES:	6
TRAY/BOX DIMENSIONS (L x W x H (mm)):		288 x 189 x 178	
NET WEIGHT (kg):	5,610	GROSS WEIGHT (kg):	8,340

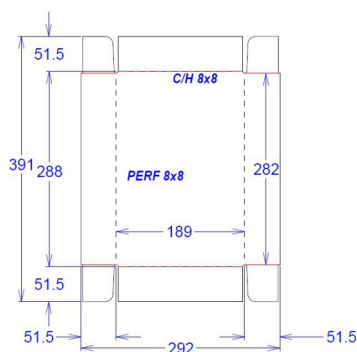


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2.2.5. TRAY/BOX LABEL

BATCH:	L-AABBCDDE	EXPIRATION:	DD/MM/YYYY
LENGTH (mm) x WIDTH (mm):		110 x 59	
LABEL DESIGN:			

GUSTOLIVA

CAPRONS

APPELKAPPERTJES

Batch number: L-AABBCDDE

Best Before: DD/MM/YYYY

4 008164729665

6 X 500g

2.2.6. PALLETIZING

PALLET TYPE:	HOMOLOGATED EUROPEAN (FUMIGATED)				
TRAYS/LAYER (u):	16	LAYERS/PALLET (u):	7	TRAYS/PALLET (u):	112
LENGTH (mm):	1200	WIDTH (mm):	800	HIGH (mm):	1391.00
PLASTIC WEIGHT (g):	0,00	TOTAL WEIGHT (kg):	959,08		

PALLETIZING MOSAIC:

1/4 GALÓN x 6 uds / 16 bandejas x capa palé Europeo

1/4 GALÓN x 6 units / 16 trays x layer European pallet

CAPAS / LAYERS

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2.2.7. PALLET LABEL	
DIMENSIONS (L (mm) x W (mm)):	
148 x 210	
PALLET LABEL DESINGN:	
<div><div>Order number:</div><div>NÚMERO DE PEDIDO</div></div> <div><div>PRODUCT:</div><div>DESCRIPCION DE PRODUCTO EN INGLES</div><div>FORMATO FRASCO</div><div>UNIDADES POR BANDEJA</div></div> <div><div>BATCH NUMBER:</div><div>L-AABBCDDE</div></div> <div><div>EXPIRY DATE</div><div>DD/MM/YYYY</div></div> <div><div>TRAYS X PALLET</div><div>NÚMERO DE BANDEJAS POR PALLET</div></div>	
OBSERVATIONS:	

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3. FINISHED PRODUCT SPECIFICATIONS					
3.1. ORGANOLEPTIC PROPERTIES					
COLOUR:	Green	SHAPE:	Oval	ODOR:	Typical
	FLAVOR:	Bitter, salty and acid	TEXTURE:	Firm	
3.2. PHYSICAL PROPERTIES					
CALIBRE:	18-21				
OTHER:	Value				
3.3. CHEMICAL PROPERTIES					
			Minimum	Maximum	
pH			3,00	4,00	
Salt (NaCl) (%)			3,40	5,21	
Acidity (% AcH)			0,50	1,50	
3.4. MICROBIOLOGICAL PROPERTIES					
STABILITY TEST:	Without any changes				
3.5. NUTRITIONAL INFORMATION					
			Value		
Energy (kJ)			94		
Energy (kcal)			23		
Total fats (g)			0,3		
Saturated fats (g)			0,1		
Total carbohydrates (g)			1,4		
Sugars (g)			0		
Fibre (g)			4,6		
Protein (g)			1,3		
Salt (g)			4,343		
3.6. INTENDED USE AND STORAGE CONDITIONS					
INTENDED USE:	The product is considered ready for consumption. It can be used as an appetizer, in salads, in sauces (normal and for pasta), in stews, as a garnish, etc.				
STORAGE CONDITIONS:	Once opened, keep refrigerated and consume within a maximum period of 14 days.				
3.7. OTHER STATEMENTS					
This product does not have and has not been obtained from genetically modified organisms.					
This product has not been treated in its preparation with ionizing radiation.					
This technical specification will be understood as agreed and authorized by the customer, if within a period of 5 days from its sending, the customer isn't pronounce about it.					
The product complies with Regulation (EC) No 396/2005 of the European Parliament and of the Council of February 23, 2005 on maximum levels of pesticides in food and feed of plant and animal origin and amending Council Directive 91/414/EEC. The product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food.					

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3.8. ALLERGEN INFORMATION				
	IN PRODUCT	SAME LINE	FACILITIES	OBSERVATIONS
Cereals containing gluten and/or their hybridised strains (Wheat)	No	No	No	Anchovy
Cereals containing gluten and/or their hybridised strains (Rye)	No	No	No	
Cereals containing gluten and/or their hybridised strains (Barley)	No	No	No	
Cereals containing gluten and/or their hybridised strains (Oats)	No	No	No	
Cereals containing gluten and/or their hybridised strains (Products thereof)	No	No	No	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	No	
Fish and products thereof	No	Yes	Yes	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	No	
Milk and products thereof (including lactose)	No	No	No	
Nuts (Almonds)	No	Yes	Yes	
Nuts (Hazelnuts)	No	No	No	
Nuts (Walnuts)	No	No	No	
Nuts (Cashews)	No	No	No	
Nuts (Pecan nuts)	No	No	No	
Nuts (Brazil nuts)	No	No	No	
Nuts (Pistachio nuts)	No	No	No	
Nuts (Products thereof)	No	No	No	
Nuts (Macadamia or Queensland nuts)	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	Yes	Yes	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO2	No	Yes	Yes	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
The cleaning processes after allergenic productions are validated and their effectiveness verified, so there is no risk of cross contamination.				