

PRODUCT SPECIFICATION SHEET

DIADEM BRAND - MANDARIN ORANGE SEGMENTS IN LIGHT SYRUP

MC1171 - 11oz (0.5kg) – net weight 312g – drained weight 175g - HEADSPACE: maximum 7 mm
MC1172 - 30 oz (1kg) – net weight 840g – drained weight 480g - HEADSPACE: maximum 10 mm
MC1173 - A9 (3kg) – net weight 2650g – drained weight 1500g - HEADSPACE: maximum 10 mm

ORIGIN AND GRADE OF QUALITY: Fancy 10% - Spanish origin

PRODUCT DESCRIPTION: Mandarin oranges prepared from properly ripened fruits of Satsuma variety (*Citrus reticulata*) segmented, peeled, sorted, washed and drained before filling into containers.

INGREDIENTS: Mandarin orange segments (56-57%), water (28-30%) and sugar (14-15%).
 (percentages in the finished product).

PACKING MEDIA: Light syrup.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

VACUUM: presence
 HEADSPACE: maximum 10 mm for 1kg and 3kg can, maximum 7mm for 0.5kg can
 °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 orange segments.
 Free from off-flavors or off-odors.

CHARACTER: reasonably good, typical for canned mandarin orange segments.

DEFECT TOLERANCE :

BROKEN SEGMENTS: max. 10 – 12 % of drained weight.
 (it shall be considered as a broken segment if it is less than 75% of a whole one).

SEEDS: goal = 0 – 4 per tin

OTHER DEFECTS (100 g. of drained weight):

Twin segments..... 0 - 1
 Split segments..... 0 - 3
 White adherence..... 0 - 2
 Membrane..... 0 - 1
 Peel..... Absence

SHELF LIFE: max. 3 years after production date.

Nutrition	
Serving Size 100 grams	
Amount Per Serving	
Calories 61	Calories from Fat 1
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 6mg	0%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	3%
Sugars 15g	
Protein 0g	

TRANSPORT AND STORAGE CONDITIONS:

Ambient conditions. Keep in a cool and dry place.

ALBA List: intolerance data

Milk proteins	01	Cocoa	18	Cinnamon	35
Lactose	02	Yeast	19	Vanilline	36
Egg products	03	Legumious plants	20	Coriander	37
Soya proteins	04	Hazelnuts, almonds	21	Celery	38
Soya oil	05	Other nuts *	22	Mustard	39
Gluten	06	Peanut	23	Umbelliferae	40
Wheat	07	Glutamate	24	Allura red AC E129	41
Rye	08	Sulphite (E220-E228) > 10 ppm	25	Patentblue V E131	42
Sacharose	09	1 BHA / BHE (E 320-E321)	26	Indigotine E132	43
Cattle beef	10	Benzoic acid (E 210-E 213)	27	Annato-lycopeen E160b d	44
Porc beef	11	Parabene (E 214-E219)	28	Adragantgum E413	45
Chicken beef	12	Tartrazine (E 102)	29	Arabic gum E414	46
Fish	13	Orange yellow S (E 110)	30	Sesam	47
Crustacean shell fish	14	Azorubin (E 122)	31	lupin	48
Gelatine	15	Amarant (E 123)	32	Mollusc	49
Fructose	16	1 Cochenille red A (E 124)	33		
Maize	17	Sorbic acid (E 200 - E 203)	34		

1 = Present blank = Absent

? = If there is insufficient information available or if the article contains just traces of the pertinent substance

*** = there is a risk for cross contamination**

Other nuts* = walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts

GMO DECLARATION :

The undersigned, declares and certifies that this product is GMO free, and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

METAL DETECTION:

- systems to separate foreign bodies are present (glass, stones, metals,...) Yes (syrup filter 0.6 mm, perforated trays with vibration for feeding the selection tables, visual inspection of the product)
- a detection system for metals : Ferro-, non-Ferro and stainless steel ? Yes (magnets in place)

Type	Value	Accuracy	UOM	Frequency
Ferro	3 mm		mm	Checked each shift
Non-ferro	2 mm		mm	Checked each shift
Stainless steel	2 mm		mm	Checked each shift

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance :

Contaminants: EC/1881/2006 (and amendments): setting maximum levels for certain contaminants in foodstuffs
Conformity of packaging material : EC/1935/2004 (and amendments): materials and articles intended to come into contact with food

Allergens: EG/2006/142, & EG/41/2009: composition and labelling of foodstuffs suitable for people intolerant to gluten.

Pesticide residues: 2007/7/EG, 86/362/EEG, 90/642/EEG and their amendments