

PRODUCT SPECIFICATIONS

Date: 15/01/24

Revision date:

Strawberries in light syrup, col. E-120

Edition: 4

(1 kg E.O.) Product N° : 606

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1.-PRODUCT DESCRIPTION

Strawberries without calyx nor stalk, made from sound fruit, carefully sorted and packed in metallic cans, in light syrup with colouring, hermetically sealed and heat processed.

2.-INSTRUCTIONS OF USE

Canned Strawberries are suitable for direct consumption as a fruit dessert or industrial use. Once opened the can, if product is not totally consumed, shall be transferred to a non metallic container, kept refrigerated and be used before a maximum of 3 days.

3.-PRIMARY PACKAGING DESCRIPTION

Metallic can: Cans of electrolytical tinplate with 3 pieces of 850 ml. capacity and 99 mm. of diameter, stackable, with easy open lid, body inside, lid and bottom varnished.

4.- QUALITY

a) ORGANOLEPTIC CHARACTERISTICS

Color: Red, typical of canned strawberries coloured.

Aroma and taste: Fresh, intense, typical of canned strawberries, free of foreign taste.

Consistence: Smooth, not excessively soft.

b) INGREDIENTS DECLARATION

STRAWBERRIES, WATER, SUGAR, HARDENER: CALCIUM CHLORIDE (E-509) AND COLOURING CARMINIC ACID (E-120)

c) ANALYTICAL CHARACTERISTICS

Can size: 1 kg E.O.

Net Weight (g) 820

Drained Weight (g) 310

°Brix: 14/17

pH <4.00

Quality Parameters: Absence of foreign matters. All fruits shall keep their integrity. Shall be admissible:

Calyxs ≤ 4

Broken Strawberries: ≤ 4

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 TECHNICAL DEPARTMENT

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d) QUANTITATIVE COMPOSITION

Can size:	1 kg
%Fruit	37.800
%Water	46.663
%Sugar	15.500
%Calcium Chloride	0.020
% Colour E-120	0.017

e) NUTRITIONAL INFORMATION PER 100 g

Strawberries in light syrup	Average values g/100g
Energy value (Kcal):	56.60
Energy value (Kjul):	236.59
Fat	0.20
Of which saturates:	0.00
Carbohydrates:	15.50
Of which sugars:	13.80
Proteins:	0.40
Salt:	0.02 (by Sodium presence)
Food fiber:	1.00

5.-FOOD SAFETY

a) MICROBIOLOGICAL CHARACTERISTICS

Absence of viable microorganisms. Commercial sterility.

b) DECLARATION OF ALLERGIC SUBSTANCES

Product is free of substances that can produce allergic reactions.

c) HALAL

Color E-120 is a substance considered HARAM

d) CONTAMINANTS

- **Pesticides:** Product complies with European regulations in respect to maximum limits of pesticides residues.
- **Heavy Metals:** Product complies with European regulations in respect to maximum limits on heavy metals presence.
- **Ochratoxin / Patulin:** None ingredient used in the production is capable of containing Ochratoxin nor Patulin.

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e) IRRADIATION

There is not any point in the production process where is used this technical for obtaining the product.

f) GMOs:

Ingredients used for the production are not or do not come from genetically modified organisms.

6.-COUNTRY OF ORIGIN

Strawberries could come from Spain, Central European countries or Morocco.

7.-TRACEABILITY

Lot marked in the center of can lid.

Marking description:

**L: AAA/BBB C HH:MM
DD/MM/YYYY**

where:

L: lot

AAA: is a number which corresponds to the product number: size and type of packing, and type of fluid covering.

BBB: is the Julian date which corresponds to production day.

C: is a letter which corresponds to production year.

HH:MM, is the hour and minutes from the pallet configuration of the produced packing, and

DD/MM/YYYY is the expiry date: YYYY: the four figures of the year, MM: two figures of the month, DD: two figures of the day.

8.- STORAGE

Preserve the product from extreme temperatures, not lower than 0°C, to avoid freezing, nor higher than 25°C, to minimize internal corrosion of the packing.

9.-LIFE SPAN

2 years since production date.

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