

FICHA TÉCNICA DE PULPA ALBARICOQUE MADURO- MAQUINA BULIDA DORADA CHOICE (FORMATO 5 KG) ***** TECHNICAL SPECIFICATIONS FOR APRICOT PULP MADURO-MACHINE CUT BULIDA GOLDEN CHOICE (5 KG. TIN SIZE)	
	FECHA:19-01-2016
	Rev:01

DESCRIPCIÓN DEL PRODUCTO DESCRIPTION OF THE PRODUCT	
DENOMINACIÓN DEL PRODUCTO DESCRIPTION OF PRODUCT	PULPA DE ALBARICOQUE MADURO-MAQUINA VARIEDAD BULIDA, DORADA APRICOT PULP MADURO-MACHINE CUT, BULIDA VARIETY, GOLDEN
CATEGORÍA COMERCIAL QUALITY	EXTRA CHOICE
INGREDIENTES INGREDIENTS	ALBARICOQUE BULIDA APRICOT BULIDA VAIRETY

CARACTERÍSTICAS FÍSICO-QUÍMICAS PHYSICAL AND CHEMICAL CHARACTERISTICS	
VACIO (cm Hg) VACUUM (cm Hg)	MINIMO 9 / MINIMUN 9
PESO NETO (g) NET WEIGHT (gr)	MINIMO 4.600 g. MINIMUN 4.600 g.
PH PH (Tec. PhMETER)	3,6 – 4,0
GRADOS BRIX SOLUBLE SOLIDS (° Brix)	9,5 – 11
CONSERVANTES Y COLORANTES ADDITIVES	AUSENCIA ABSENCE

CARACTERÍSTICAS MICROBIOLÓGICAS MICROBIOLOGICAL CHARACTERISTICS	
INCUBACIÓN 21 DIAS A 37°C INCUBATION 21 DAYS AT 37°C	SIN ALTERACIÓN NO CHANGES
INCUBACIÓN 7 DIAS A 55°C INCUBATION 7 DAYS AT 55°C	SIN ALTERACIÓN NO CHANGES
AEROBIOS MESOFILOS / AEROBIC MESOFILOS	< 10 ufc / g
GERMENES ANAEROBIOS / ANAEROBIC GERMS	< 10 ufc / g
MOHOS Y LEVADURAS / MOLD AND YEAST	< 10 ufc / g
MULTIRESUDUO / MULTI WASTE	SEGÚN LEGISLACIÓN / ACCORDING TO LAW
CADMIO / CADMIUM	< 0.05 PPM
ESTAÑO / TIN	< 200 PPM
PLOMO / LEAD	< 0.10 MG / KG

CARACTERÍSTICAS ORGANOLÉPTICAS ORGANOLEPTICAL CHARACTERISTICS	
COLOR COLOUR	DORADO GOLDEN

OLOR Y SABOR FLAVOUR AND TASTE	TÍPICOS DEL PRODUCTO TYPICAL
TEXTURA CONSISTENCY	FIRME FIRM
SIN MODIFICACIÓN DE LOS CARACTERES FÍSICO-QUÍMICOS Y ORGANOLÉPTICOS TRAS LA INCUBACIÓN PRODUCT WITHOUT CHANGES IN CHARACTERISTICS PHYSICAL-CHEMICAL AND ORGANOLEPTICAL AFTER INCUBATION	
PRODUCTO COMERCIALMENTE ESTERIL / PRODUCT WITH COMERCIAL STERILITY	

CARACTERÍSTICAS DEL ENVASE PACKAGING		
FORMATO TIN SIZE	5 KG.	
CAPACIDAD NOMINAL NOMINAL CAPACITY	4.250 ML.	
TIPO DE ENVASE MATERIAL OF PACKAGE	HOJALATA E4 / 2 TINPLATE E4/2	
PARÁMETROS DE CIERRE (HERMETICIDAD) HERMETIC SEAL OF PACKAGE	SUPERPOSICIÓN / OVERLAP	> 45 %
	COMPACIDAD / SEAM THICKNES	> 75 %

MODO DE ENVASADO MODE OF PACKAGING
CERRADO EN CALIENTE CON VACÍO EN CERRADORA AUTOMÁTICA CLOSED IN HOT WITH VACUUM IN AN AUTOMATIC CLOSING MACHINE
PASTEURIZACIÓN / PASTEURIZATION TEMPERATURA ≥ 95° / TEMPERATURE ≥ 95° TIEMPO 10-15 minutos / TIME 10-15 minutes

TOLERANCIAS DE CALIDAD QUALITY PARAMETERS	
CUERPOS EXTRAÑOS (NO VEGETALES) FOREING BODIES (NO VEGETABLES)	AUSENCIA / ABSENCE
MATERIAS EXTRAÑAS INOCUAS POR CADA 500 GS. FOREING BODIES (HARMLESS) PER 500 GS.	MAXIMO 3 MAXIMUM 3
HUESOS O RESTOS DE HUESOS POR CADA 500 GS STONS OR TRACE OF STONS PER 500 GS.	MAXIMO 2 MAXIMUM 2
DEFECTOS DE COLOR (% PESO) COLOUR DEFECTS (% WEIGHT)	MAXIMO 10 MAXIMUN 10
DEFECTOS SUPERFICIALES (% PESO) SURFACE DEFECTS (% WEIGHT)	MAXIMO 10 MAXIMUN 10

PARÁMETROS NUTRICIONALES POR 100 grs. NUTRITIONAL INFORMATION PER 100 grs.	
VALOR ENERGÉTICO / ENERGY VALUE	216 kJ – 51 kcal
GRASAS / FATS (gr) DE LOS CUALES SATURADOS / OF WIHCH SATURATED DE LOS CUALES MONO INSATURADOS /OF WHICH MONO INSATURATED	0,1 g. 0 g. 0 g.
HIDRATOS DE CARBONO / CARBOHIDRATES (gr)	11 g.

DE LOS CUALES AZÚCARES / OF WICH SUGARS	8 g.
FIBRA ALIMENTARIA/ DIETARY FIBRE	1,5 g.
PROTEINAS / PROTEINS (gr)	0,8 g.
SAL / SALT	0 g.

DECLARACIÓN DE ALÉRGENOS ALLERGEN DECLARATION ACCORDING TO EU LAW		
DECLARACIÓN DE ALÉRGENOS ALLERGEN DECLARATION	CONTIENE CONTAINS	NO CONTIENE DOES NOT CONTAINS
GLUTEN PRODUCTOS DESHIDRATADOS Y DERIVADOS CONTAINING DRAIN AND DERIVATED PRODUCTS		X
CRUSTÁCEOS Y PRODUCTOS DERIVADOS CRUSTACEANS AND DERIVATED PRODUCTS		X
HUEVO Y PRODUCTOS DERIVADOS EGG AND DERIVATED PRODUCTS		X
PESCADO Y PRODUCTOS DERIVADOS FISH AND DERIVATED PRODUCTS		X
NUECES, CACAHUETES Y FRUTOS DE CASCARA (ALMENDRAS, PISTACHOS Y PRODUCTOS DERIVADOS) NUTS, PEANUTS AND SHELL FRUITS (ALMONDS, PISTACHIO) AND DERIVATED PRODUCTS		X
SOJA Y PRODUCTOS DERIVADOS SOYABEANS AND DERIVATED PRODUCTS		X
LECHE Y SUS DERIVADOS (INCLUIDA LACTOSA) MILK PRODCUTS (INCL. LACTOSE)		X
ALIMENTOS DE CASCARA SHELL FOOD AND SHELL FOOD PRODUCTS		X
APRIO, NAVO Y DERIVADOS / CELERIAC PRODUCTS		X
MOSTAZA Y DERIVADOS / MUSTARD PRODUCTS		X
SEMILLA DE SÉSAMO Y DERIVADOS SESAME SEED AND PRODUCTS		X
DIOXIDO DE SULFURO Y SULFITOS A UNA CONCENTRACION MAYOR DE 10 MG./KG. Ó 10 MLG/L SULPHUR DIOXIDE AND SULPHIDS, CONCENTRATE MORE THAN 10 MG/KG OR 10 MLG/L		X
MOLUSCOS Y DERIVADOS / MOLLUSCS PRODUCTS		X
ALTRAMUZ Y DERIVADOS / LUPINS PRODUCTS		X
LAS REGULACIONES DE LA UE ESTÁN BASADAS EN LAS DIRECTIVAS 2003/89/EC, 2006/142/EC Y 2007/68/EC THE EU REGULATION IS BASE ON THE GUIDE LINE 2003/89/EC, 2006/142/EC AND 2007/68/EC		
ESTE PRODUCTO NO CONTIENE SUSTANCIAS QUE TENGAN QUE SER DECLARADAS THIS PRODUCT CONTAINS NO SUBSTANCES THAT HAVE TO BE DECLARED		

DECLARACIÓN “OGM” GMO DECLARATION	
EL PRODUCTO ESTA LIBRE DE INGREDIENTES MODIFICADOS GENETICAMENTE THE PRODUCT IS FREE OF GMO	LA NUEVA REGULACIÓN 1829/2003 Y 1830/2003 SOLO SE APLICA A ALIMENTOS GENETICAMENTE MANIPULADOS, POR LO QUE NO PROCEDE EN ESTE ARTÍCULO THE NEW REGULATION 1829/2003 AND 1830/2003 APPLY ONLY TO GENE-MANIPULATED FOOD, AND THAT DOES NOT APPLY TO THIS ARTICLE

RADIACION IONIZANTE RADIATION IONIZED
EL PRODUCTO ESTA LIBRE DE INGREDIENTES TRATADOS CON RADIACIONES IONIZANTES NI SE HAN EMPLEADO TECNICAS DE IRRADIACION EN EL PROCESO O PRODUCTO FINAL THE PRODUCT IS FREE OF INGREDIENTS TREATED WITH IONIZED RADIATIONS
DECLARACIÓN SOBRE INOFENSIVIDAD DE LOS MATERIALES EN CONTACTO CON ALIMENTOS HARMLESSNESS OF PACKING MATERIAL IN CONTACT WITH FOOD
TODOS LOS MATERIALES DE FABRICACIÓN Y EMBALAJE CUMPLEN LOS REQUISITOS DE LAS REGULACIONES ACTUALES Y SON INOFENSIVOS A LA SALUD AL ESTAR EN CONTACTO CON ALIMENTOS ALL DELIVERED PACKING MATERIALS MEET THE REQUIREMENTS OF THE CURRENT REGULATIONS AND ARE HARMLESS TO HEALTH (IN ALL MANNERS) CONTACTING FOOD
CONDICIONES DE ALMACENAMIENTO STORAGE CONDITIONS
ES ACONSEJABLE CONSERVA EL PRODUCTO EN LUGAR SECO (HUMEDAD RELATIVA INFERIOR AL 80 %) Y A UNA TEMPERATURA MÁXIMA DE 30°C, SIN OSCILACIONES BRUSCAS DE TEMPERATURA IT IS RECOMMENDED LOCATING THE PRODUCT IN A DRY AND FRESH PLACE (HR<80%) AND AT ROOM TEMPERATURE (<30°C), WITHOUT ABRUPT TEMPERATURE CHANGES
TRANSPORTE TRANSPORT
SOBRE PALETS, SIN CONDICIONES ESPECIALES, PROTEGIDOS DE LA HUMEDAD ON PALETS, WITHOUT SPECIAL CONDITIONS, FREE OF HUMIDITY
RECOMENDACIONES DE CONSUMO CONSUME RECOMMENDATIONS
UNA VEZ ABIERTO PASAR EL CONTENIDO A UN ENVASE DE VIDRIO Ó PLASTICO Y MANTENER REFRIGERADO MAXIMO 3 DÍAS. ONCE OPEN PUT THE CONTENTS IN A GLASS OR PLASTIC CONTAINER AND KEEP REFRIGERATED MAXIMUM 3 DAYS.
FECHA DE CADUCIDAD DEL PRODUCTO PRODUCT SHELF LIFE
4 AÑOS DESDE LA FECHA DE FABRICACIÓN / 4 YEARS SINCE MANUFACTURING

REVISADO POR / REVISED BY G F (QUALITY CONTROL)
FECHA / DATED 19th January, 2016 / 19 de Enero, 2016

Product:	APRICOT PULP GOLDEN BULIDA
product description:	APRICOT PULP GOLDEN BULIDA
Ingredient	BULIDA APRICOT

PRESENTATION FORMAT

Net weight		Quality	Format	Intended destination
4.600 (g.)		Top quality	TIN 5 KG.	Human consumption

Energetic values: 199 Kj – 47 kcal
 Fats: <0,1 g.
 Of which saturated: 0g.
 Carbohydrate: 11,1 g.
 Of which sugars: 7 g.
 Proteins: 0,6 g.
 Sel: 0g.

Physical and chemical characteristics

Colour:	Characteristic	pH :	3.3-4.1
Smell	Characteristic	° Brix	9 ± 1
Taste:	Characteristic	Consistency, texture	Firm

Allergens	Present as ingredient	Present at facilities
Lupins	(-)	(-)
Celery	(-)	(-)
Peanuts	(-)	(-)
Cereals containing gluten	(-)	(-)
Sulphur dioxide	(-)	(-)
Nuts	(-)	(-)
Eggs	(-)	(-)
Milk	(-)	(-)
Crustacean	(-)	(-)
Molluscs	(-)	(-)
Mustard	(-)	(-)
Fish	(-)	(-)
Sesame seeds	(-)	(-)
Soybeans	(-)	(-)

(-) Absence

(+) Presence

Microbiological Parameters

E-coli:	<10 ufc/g*
sulfite-reducing anaerobes	<10 ufc/g*
Listeria	Absence

* The results that appear preceded by the expression "<" correspond to the quantification limit of the method used by the laboratory

Best before:	4 years date fabrication
Preservation conditions	
Store in a dry place, maximum temperature of 30°C	

Others:

- Compliance with regard to pesticide residues.
- Compliance with regard to heavy metal. ((Cadmio<0,05 mg/kg; Plomo< 0,1 mg/kg, Estaño < 200 mg/kg)
- Absence of foreign matters (plastic, glass, insects...)
- seed remains: 1 for 3 tin
- vegetable remains: 1 for 3 tin
- Incubation 21days at 32 °C-unchanged
- no-irradiated product
- GMO FREE

Date:

Fdo: D. A. JRG (Gerente)

22/07/2019

		FT-7097
	TECHNICAL SPECIFICATION	Rev. 00 - 03/01/2019

Product	Apricot Pulp - Choice		
	5 kg		
Description	Product obtained from sound and matures fruits of <i>Prunus armeniaca</i> exempt from uneatable parts, crushed, selected, scalded and packed as pulp in tinplate cans and thermally processed to obtain commercial sterility.		
Characteristics	Capacity	4610 ml	
	Net Weight	4600 gr	
Physical-chemical parameters	Vacuum (cm Hg)	Presence	
	pH	≤ 4,5	
	°Brix	10 ± 3	
Organoleptic parameters	Colour	Characteristic of the fruit	
	Flavour	Typical and distinctive from canned apricot pulp, free from off-notes	
	Texture	Characteristic of the apricot pulp	
Quality tolerance	a) Stone remains	4 remains	
	b) Peduncles and others	4 remains	
	c) Color defects	3 defects	
	d) Texture defects	3 defects	
	e) Superficial defects	3 defects	
	Sum of tolerances (c+d+e)	9 defects	
Ingredients declaration	Apricot		
Nutritional facts	Energy	233 kJ	55 kcal
Typical values per 100 g product	Fats	0,1 g	
	· of which saturates	0,0 g	
	Carbohydrate	12,0 g	
	· of which sugars	10,8 g	
	Fiber	1,6 g	
	Protein	0,5 g	
	Salt	0,0 g	

		FT-7097
	TECHNICAL SPECIFICATION	Rev. 00 - 03/01/2019

Labelling notices

- Product is "**allergen-free**": Absence of cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, lupine, molluscs and its derivatives. Absence of sulphur dioxide and residual sulphites > 10 ppm (EU Regulation 1169/2011). No ingredients of animal origin.
- Product "**GMO-free**": No GMO elements been used as ingredients not in the production process (Regulations EU 1829/2003 and EU 1830/2003).
- Product "**Irradiation-free**": No irradiation techniques have been used in the process or final product (Directives 1999/2/UE and 1999/3/UE)

Microbiological characteristics

Product is commercially sterile: absence of alterations after incubation 7 days / 37°C - according to norm AFNOR NF V 08-408. Absence of microorganisms and derived substances in amounts which may represent a hazard to health.

Toxicological characteristics

Product complies with every applicable regulations, and specifically those regarding presence of pesticides, heavy metals, mycotoxins and other contaminants. Also meets regulations on suitability of packaging materials (EU 396/2005, EU 1881/2006, EU 1935/2004 and updates)

Coding, best before dating and storage

Code ink-jected in the can lid

Best before 3 years from production date. After this period product is suitable for human consumption.

Ambient store. Keep in a dry and cool place (best 15-25°C and max 80% humidity) protected from physical damage. Once opened transfer unused product to a covered-non metallic container, keep refrigerated and consume in 48 hours

Primary packaging

Electrolytic differential (11,2 g/m2 int. - 5,6 g/m2 ext) tinplate 3 pieces can. Fit for food use.

Dimensions = 153Φ x 260 mm.

Secondary packaging and logistics

cans/tray	trays/layer	layers/pallet	trays/pallet	cans/pallet	pallet weight	pallet height
3	11	5	55	165	800	1435