

FICHE TECHNIQUE

DEMI PECHES "HERCULES" 12/1

Code : 1267

Origine : Grèce

Marque : Etiquette "Hercules"
Néerlandais/Français
EAN-code 5410676012675

Ingrédients : demi pêches, eau, sucre, acide citrique
Peches variété Loadel, Andross, Everts
7/9, 8/10 ou 9/11 morceaux par boîte
brix du sirop : 14° - 18° brix

Analyse :

Nutritional values of 100g / Nutritionele waarden per 100g / Valeurs nutritionnelles par 100g	
Energy/ Energie	251 kJ / 60 kcal
Fats / graisses / vetten	<0,1 g
of which saturated / dont acide gras saturés / waarvan verzadigde vetzuren	0 g
Carbohydrates / glucides / koolhydraten	15 g
of which sugars / dont sucres / waarvan suikers	13 g
Proteins / protéines / eiwitten	<0,5 g
Salt / sel / zout	0,01 g

Sécurité : Produit pasteurisé et mis en boîte.
Produit stable après test d'incubation.
Boîtes intactes se conservent à t° ambiante.

Date limite de vente : (+/- 3 ans) voir boîte/étiquette

Emballage : 12 boîtes par carton
60 cartons par palette euro
Poids net par boîte : 820 gr
Poids égoutté par boîte : 470 gr

Production process: Fresh peaches are halved by machine, the stone removed. Half peaches are treated with NaOH solution to remove the skin. Peach halves are inspected to remove defects. Peach halves are filled into cans which are frequently checked by line operatives. The cans are filled with liquor (syrup, juice, water). The cans then pass into exhaust box. The cans are seamed with steam flow closure on a 4 head seamer. The cans are pasteurized, then cans are cooled in chlorinated water, air blown to remove excess water and palletized bright. Pallets are held for at least 22 days at ambient temp, prior to labeling.

Product controls : Finished product is tested hourly for gross weight, net weight, drained weight, brix, PH, Vacuum, HS, bad cut, pit fragments, skin remain, scab, soft pieces, green, temperature, filling weight.

Process controls : Cooling watery tested hourly for free residual chlorine.

Temperature of : can in exhaust box (before seamer), water in exhaust box, can after pasteurization, water in pasteurisation, fill – in syrup/ juice is checked every hour.

Can seam controls : Can seams are checked twice per shift for each of the four heads on the seamer.

Shelf life : 3 years at ambient temperature

Color : Bright yellow to orange (slight lack of uniformity of color may be permitted)

Texture : Normal, tender and slightly firm, easily cut with a spoon and not fall apart when being eaten.

Flavor : Characteristic of freshly canned peach, absence of unnatural flavors

Smell : Characteristic of suitable prepared fruit

Storage conditions : Ambient temperature, covered warehouses, clean, free from rats, under conditions that cause no damage to the package or its contents.

PH : 3,6 – 3,9

Acidity : 0,4%

Head space : I) 4-6 inch size ½ din(et), A2 ½ (1kg), II) 6-9 inch size A6 (A9, European 3kg), A10, III) 8-12 size A12

Vacuum : min 4 in Hq

Lead - maximum permitted level in can = 1 ppm

Tin – maximum permitted level in any can = 200 mgr / kg

Microbiological characteristics

Commercially sterile: Absence of pathogenic microorganisms and microorganisms causing deterioration of the product or otherwise improper manipulation. After 10 days of incubation at 35° C there shall be no signs of alterations to the container, nor any physical, chemical or organoleptic changes in the product indicating deterioration.

Product is stored at least for 22 days.

No indication of foreign material or other dirt or toxic substances that might affect the quality of the product or present a health hazard for the consumer.

°C Exhauster : 75° – 82° C

T min Exhauster : 8-12 minutes

°C Pasteurization : 96° – 99° C

T min Pasteurization : 20-30 minutes

°C Can Center : 89° – 92° C

°C Cooling : 37° – 42° C

°C Syrup filling : 70° – 75° C

Chlorination (ppm) : 0,5 – 1,5 ppm

C. Pesticide :

Residues checked in full scale for : 1) benamyl, Carbendazim, Thiophanate – methyl, 2) residues of Dithiocarbamates, 3) residues of Organophosphorus pesticides.

TOLERANCE FOR DEFECTS PEACH HALVES

COUNT	5-7 pieces			6-12 pieces			20-30 pieces			30-40 pieces			40-60 pieces		
	½ ST	½ G.STD	½ CH	1KG ST	1kg G.STD	1kg CH	A9 STD	A9 G.STD	A9 CH	A10 STD	A10 G.STD	A10 CH	A12		
Color	Max 75%	Min 75%	Min 80%	Max 3 Min75%	Min 75%	min 80%	Min 75%	Min 75%	min 80%	Min 75%	Min 75%	min 80%	Min 75%	Min 75%	min 80%
Size	Min 75%	Min 75%	min 80%	Min 75%	Min 75%	min 80%	Min 75%	Min 75%	min 80%	Min 75%	Min 75%	min 80%	Min 75%	Min 75%	min 80%
D1 peel rest	Max 1	Max 1	Max 1	Max 3	Max 2	Max 2	Max 7	Max 5	Max 3	≤20%	Max 8	Max 5	≤20%+	Max12	Max 7
D 2 minor stone fragments	Max 1	Max 1	Max 1	Max 2	Max 2	Max 1	Max 3	Max 3	Max 2	Max 5	Max 3	Max 3	Max 5	Max 4	Max 4
D 3 minor blemish	15% Max 2	Max 1	Max 1	15% Max 3	Max 2	Max 2	Max 7	Max 5	Max 3	≤20% max 8	Max 8	Max 5	≤20% max 8	Max12	Max 7
D4 crushed – broken	Max 2	Max 1	Max 1	Max 2	Max 2	Max 2	Max 7	Max 5	Max 3	≤20%	Max 8	Max 5	≤20%	Max12	Max 7
D5 minor EVM	Max 2	Max 2	Max 1	Max 3	Max 2	Max 1	Max 3	Max 2	Max 1	Max 4	Max 3	Max 2	Max 5	Max 4	Max 3
D6 mechanical damage	Max 2	Max 2	Max 1	Max 4	Max 3	Max 2	Max 7	Max 5	Max 3	≤20%	Max 8	Max 5	≤20%	Max 9	Max 6
D7 major stone fragments pit > 2mm	Max 2	Max 1	0	Max 2	Max 1	0	Max 3	Max 2	Max 1	Max 4	Max 3	Max 2	Max 5	Max 4	Max 3

D8 foreign materials	0	0	0	Major veg. Matter.	0	0	Major veg. Matter.	0	0	Major veg. Matter.	0	0	Major veg. Matter.	0	0
TOTAL DEFECTS	≤20% max 2	Max 2	Max 1	≤20% max 4	Max 3	Max 2	≤20% max 8	Max 7	Max 4	≤20%	Max 8	Max 5	≤20%	Max12	Max 7

QUALITIES: ST (STANDARD QUALITY), G. ST (REASONABLE QUALITY), CH (GOOD QUALITY)

TOLERANCE FOR DEFECTS PEACH SLICES

	½ ST	½ G.STD	½ CH	1KG ST	1kg G.STD	1kg CH	A9 STD	A9 G.STD	A9 CH	A10 STD	A10 G.STD	A10 CH	A12		
Color	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%
Size	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%	Max 75%	Min 75%	Min 80%
D1 foreign matter	Major veg. Matter.	0	0	Major veg. Matter.	0	0	Major veg. Matter.	0	0	Major veg. Matter.	0	0	Major veg. Matter.	0	0
D 2 major stone fragments >2mm	Max 1	Max 1	0	Max 2	Max 1	0	≥3	Max 2	Max 1	≥4	Max 3	Max 1	≥4	Max 3	Max 1

D 3 minor stone fragments <2mm	Max 2	Max 2	Max 1	Max 2	Max 2	Max 1	≥3	Max 3	Max 2	≥4	Max 4	Max 3	≥4	Max 4	Max 3
D4 minor EVM	Max 2	Max 2	Max 1	Max 2	Max 2	Max 1	≥2	Max 2	Max 1	≥2	Max 2	Max 1	≥2	Max 2	Max 1
D5 major blemishes	Max 2	Max 2	Max 1	Max 3	Max 3	Max 2	≥6	Max 6	Max 3	≥7	Max 7	Max 5	≥7	Max 7	Max 5
D6 minor blemishes	Max 5	Max 5	Max 3	Max 7	Max 7	Max 5	≥15	Max 15	Max 9	≥21	Max21	Max 15	≥21	Max 21	Max 15
D7 mechanical damage	Max 9	Max 5	Max 2	Max 15	Max 8	Max 3	≥21	Max12	Max 6	≥45	Max25	Max 12	≥45	Max 25	Max 12

QUALITIES: ST (STANDARD QUALITY), G. ST (REASONABLE QUALITY), CH (GOOD QUALITY)

INTOLERANCE DATA

Milk proteins	01	0	Crustacean & shellfish	13	0	Sulphite (E220 until E228)	25 0
Lactose	02	0	Maize	14	0		26
Egg products	03	0	Cocoa	15	0		27
Soya proteins	04	0		16			28
Soya oil	05	0	Leguminous plants	17	0		29
Gluten	06	0	Hazelnuts, almonds	18	0		30
Wheat	07	0	Other nuts *	19	0	Coriander	31 0
Rye	08	0	Peanut	20	0	Celery	32 0
Cattle beef	09	0	Peanut oil	21	0		33
Pork beef	10	0	Sesame	22	0	Umbelliferae – Carrot	34 0
Chicken beef	11	0	Sesame oil	23	0	Lupine	35 0
Fish	12	0	Glutamate	24	0	Mustard	36 0

1 = Present or 0 = Absent or

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

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

GMO DECLARATION :

The representative from Markelbach & Corne N.V. declares and certifies that this product is 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.

