

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-lycopene 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

MC1172 - PRODUCT SPECIFICATION SHEET

DIADEM BRAND - MANDARIN ORANGE SEGMENTS IN LIGHT SYRUP

1. PRODUCT IDENTIFICATION	
Brand name	Customer's Brand
Product name	1/1 CANNED MANDARIN ORANGES WHOLE SEGMENTS IN LIGHT SYRUP
Product description	Canned mandarin oranges whole segments are prepared from clean, sound and mature fruits and packed in light syrup.
Special Product Characteristics	Canned mandarin oranges prepared from sound, succulent, peeled of the "Satsuma" variety and covering liquid of the sugar syrup. The production is commercially sterile.
Net weight	≥ 840 g
Drained Net weight	≥ 480 g
Packaging	Inside tinned, outside gold lacquered cans. 1/1 Diameter x Height: = Ø 99 x 119 mm.
Transport condition [temp., humidity etc.]	Ambient Conditions
Storage condition [temp., humidity etc.]	Once opened, unused product should be transferred to a non-metallic container, covered and stored in a refrigerator and used within two days.
Shelf life after production [days]	24 months

3. PRODUCT DETAILS	
3.1 INGREDIENTS	
INGREDIENTS in decreasing order [ADDITIVES ADDITIONALLY WITH "E"-NUMBER]	COUNTRY OR PLACE OF ORIGIN
Mandarin oranges	Turkey
Water	Turkey (Deep Well)
Sugar	Turkey
Firming agent Calcium Chloride (E 509)	Depends on Supplier, please ask for certificate
Acidity regulator Citric Acid (E 330)	Depends on Supplier, please ask for certificate

3.2 Nutritional Values [unit]	GDA* (Guideline daily amounts) based on CIAA** recommen-dations	Average per 100 g/ml	% GDA	by analysis (A) or calculation (C)
Energetic values [in kcal]	2000 kcal	61 kcal	4	☐ A / ☒ C
Proteins [g]	50 g	0,45 g	0,9	☐ A / ☒ C
Carbohydrate [g]	270 g	16,19 g	6	☐ A / ☒ C
of what sugars [g]	90 g	15,49 g	17,2	☐ A / ☒ C
Fats [g]	70 g	0,1 g	0,14	☐ A / ☒ C
of what saturated [g]	20 g	0,012 g	0,06	☐ A / ☒ C
Food fibre [g]	25 g	0,7 g	2,8	☐ A / ☒ C
Sodium [g]	2.4 g	6 mg	0,25	☐ A / ☒ C
Salt = Sodium x 2.5 (optional) [g]	6 g	15 mg	0,25	☐ A / ☒ C

3.3 SENSORY TESTS	
PARAMETER	DESCRIPTION
Appearance	Bright
Smell	Characteristic
Taste	Full characteristic well-balanced flavor of canned mandarin oranges
Consistency, texture	Firm
3.2 GMO AND INGREDIENTS ORIGINATING FROM GMO	
THE PRODUCER GUARANTEES THAT THE PRODUCT CONTAINS NO INGREDIENTS OF GENETICALLY MODIFIED ORGANISMS (GMO)	

4. LIST OF ALLERGENS AND FOOD INTOLERANCES		
4.1 INGREDIENTS AND THEIR DERIVATIVES THAT ARE OBLIGED TO BE LABELLED		
INGREDIENTS CONCERNED, INCLUDING THE DERIVATIVES OF THOSE INGREDIENTS	PRESENT AS INGREDIENT	PRESENT AS A RESULT OF POTENTIAL BUT NOT INTENDED CROSS-CONTAMINATION
Cereals containing gluten [wheat, rye, barley, oats, spelt and kamut]	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Crustaceans	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Eggs	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Fish	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Peanuts	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Soybeans	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Milk [including lactose], Lactose	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Nuts [almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts]	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Celery	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Mustard	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Sesame seed	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Sulphur dioxide and sulphites (E220 at E227), more than 10mg/kg or 10mg/litre expressed as SO ₂ etc.	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Lupin and products thereof	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA
Molluscs (gastropods, bivalves or cephalopods) and products thereof	☐ Yes / ☒ No	☐ Yes / ☒ No ☐ NA

5. INGREDIENTS SUBJECTED TO IRRADIATION

The producer guaranties that the product does not contain ingredient(s) that were subjected to irradiation

6. PROCESSING

In the appendix describe the manufacturing procedure of the product by a flow-chart and give a brief description of the measures taken in our company to guarantee the required hygiene. Please ask for Flow chart and HACCP Plan.

7. FINISHED PRODUCT PROPERTIES

PARAMETER	UNIT	TARGET VALUE	METHOD OF CONTROL	
Vacuum	mmHg	≥100 mmHg	With vacuum gauge	
pH		≤ 3,7	pH meter	
Brix	°Bx	14-17	With Refractometer	
Heavy Metal (External Laboratory)	According to the Turkish Food Codex, Maximum Residue Limits of Pesticides and Turkish Food Codex Regulation on Contaminants.			
Pesticide (External Laboratory)	According to the Turkish Food Codex, EU Pesticides database, Maximum Residue Limits of Pesticides and Turkish Food Codex Regulation on Contaminants.			
Head Space	mm	≤7	Calper Rule	
BROKEN (% w/w) (Broken: A segment which is less than 75% of its apparent original size.)	%	≤10	Calculating	
TWINS (DOUBLE SEGMENTS)	Pieces	≤ 1 /tin	Calculating	
MEMBRANE PART (On Side) >Ø 10 mm				
MEMBRANE PART (Albedo) >Ø 10 mm)				
FIBRE AT THE CENTER OF FRUIT >10mm	Pieces	≤1 /tin	Calculating	
SEEDS	Pieces	≤ 1 /tin	Calculating	
FOREIGN MATERIAL	Pieces	None	Calculating	
EXTRANEIOUS VEGETABLE MATERIAL	Pieces	None	Calculating	
MICROORGANISM	UNIT	TYPICAL VALUE	MAX. OR MIN. VALUE	METHOD OF REFERENCE
Microbiological activity	Commercially Sterile			Incubation tests only.

8. LABELLING & CODING

LABELLING (INCL. BEST BEFORE DATE) VISIBLE ON THE RETAIL, WHOLESALE AND TRANSPORT PACKING AS WELL.

8.1 INDICATION OF LOT

Indication of minimum durability by	Code Example: ZMSLS 16 001 A BBE Date (Zumdieck Mandarin Light Syrup Segment, Production Year, Production Day, Shift and Best Before Date)
Manner of indication	Inject coded
Keeping of reference samples	Witness samples are taken for each lot.

8.2 LIST OF ALL LOGOS USED ON THE LABEL [E.G. ECO, GREEN DOT ETC.]

CHANGES ACCORDING TO THE CUSTOMER DEMAND

9. INSTRUCTION FOR USE OR METHOD OF PREPARATION / CONSUMER

Ready to use / General Consumer

10. TRANSPORTATION

In a container which is suitable for food transportation, no foreign material and odour, no pest residues, cleaned containers. Bulk loading to the 20 DC or 40 DC FCLs or palletized according to the customer demand.

FICHE TECHNIQUE / DATA SHEET	Mise à jour / Updated : septembre 16 / September 16
Ref : 00185/SM44	
SEGMENTS DE MANDARINES 4/4 MANDARIN SEGMENTS 4/4	
Marque / BRAND : BROVER	

Description du produit / Product description	
Dénomination / Product name :	Segments pelés de mandarines au sirop léger <i>Peeled mandarin segments in light syrup</i>
Ingrédients / Ingredients :	Mandarine, eau, sucre <i>Mandarin, water, sugar</i>
Origine/ Origin :	Espagne <i>Spain</i>
Variété / Variety :	Satsuma
Numéro de lot / batch number :	Date de production inscrite sur le couvercle <i>See cover for production date</i>
Qualités organoleptiques / Sensory characteristics :	Couleur : jaune-orangé - Goût : caractéristique de la mandarine - Texture : ferme <i>Color : Yellow-orange - Flavour : typical - Texture : firm</i>
Allergènes :	Absence d'allergènes selon les directives 2003/89, 2006/142 et 2007/68/CE <i>Without any allergen in accordance with EU regulation 2003/89, 2006/142 and 2007/68</i>
Ionisation :	Produit non ionisé / free from ionization
OGM	Produits non soumis à l'obligation communautaire d'étiquetage au regard des OGM selon les règlements 1829/2003 et 1830/2003/CE. <i>Without GMO in accordance with EU regulation 1829/2003 and 1830/2003.</i>

Analyse chimique / Chemical features		Contrôle de la stabilité / Stability control	
pH	3.3 ±0.5	Etat de la boîte/ Box	Normal (sans rentrée de corps, sans points de rouille, sans bombage) Absence of swollen of cans
Indice réfractométrique / Refractive index	14-17°Brix		



Valeurs nutritionnelles moyennes pour 100g / <i>Average nutrition value per 100g</i>	
Energie/ <i>Energy</i> :	255 Kj / 61 Kcal
Matières grasses / <i>Fat</i> :	0.1 g dont acides gras saturés: < 0.1 g <i>0.1 g of which saturated fat : < 0.1 g</i>
Glucides / <i>Carbohydrates</i> :	15 g dont sucres: 13.9 g <i>15 g of which sugars : 13.9 g</i>
Protéines / <i>Proteins</i> :	0.4 g
Sel / <i>Salt</i> :	0.01 g

Conditionnement et conservation / <i>Packaging and storage</i>	
Conditionnement / <i>Packaging</i> :	Boîte métal BPA-NI 3/1 <i>Metal box BPA FREE 3/1</i>
Poids net / <i>Net weight</i> :	840 g
Poids net égoutté / <i>Drained net weight</i>	480 g
Capacité / <i>Capacity</i> :	850 mL
Gencod / <i>EAN code</i> :	3191220002305
DDM / <i>Best Before</i> :	3 ans après la date de production <i>3 years after production date</i>
N°Emballleur / <i>Packing number</i> :	13216 F
Conditions de conservation / <i>Storage conditions</i> :	Avant ouverture, à conserver de préférence dans un endroit frais et sec. Après ouverture à conserver au réfrigérateur et à consommer rapidement. <i>Before opening, store in cool and dry place. After opening, keep refrigerated and consume quickly.</i>

Renseignements logistiques / <i>Logistical information</i>	
UVC par colis / <i>Consumers sales unit per package</i> :	12
Dimensions colis / <i>Packaging size</i> :	L : 42 cm x l : 31.5 cm x h : 13 cm <i>L: 42 cm x w: 31.5 cm x h: 13 cm</i>
Palettisation / <i>Palletization</i> :	72 cartons par palette : 12 couches x 6 <i>72 cartons per palet : 12 layers x 6</i>



Spécification produit

Article n° 1513
Nom C/12X1K MANDARINES AGRICONSA
Date 7/01/2016
Version 3

Déscription produit

MANDARINES AGRICONSA

<i>Ingrédient</i> <i>Pays</i>	<i>Pour cent</i> <i>Origine</i>	<i>Fonction</i>	<i>E-num</i> <i>variété</i>
segments de mandarines Espagne	57,00 mandarine		
eau Espagne	28,00 eau		
sucré	15,00		

Données physico-chimiques

Description	Minimum	Maximum	Unité
restes de peaux		absent/absence	
valeur pH		3,75	
segments de mandarines cachés (< 75%)	5	7	%/drained weight
valeur de brix	14	17	°
segments doubles	0	1	pcs/100g drained weight
fruit crevassé	0	3	pcs/100g drained weight
fibres blanc	0	2	pcs/100g drained weight
membrane	0	1	pcs/100g drained weight
grains	0	4	pcs/tin can
headspace		10	mm

Valeurs nutritives

Par 100 g

Valeurs nutritives (kJ)	264,00	Magnesium (mg)	0,00
Valeurs nutritives (kcal)	62,00	Phosphore (mg)	0,00
Totaux protéines (g)	0,80	Iode (mg)	0,00
<i>Protéines de lait (g)</i>	0,00	Fer (mg)	0,00
Totaux carbohydrates (g)	14,20	Zinc (mg)	0,00
<i>Sucres (mono+disaccharides) (g)</i>	13,50	VITAMINE A retinol (µg)	0,00
<i>Polyols (g)</i>	0,00	VITAMINE B1 thiamine (µg)	0,00
<i>Amidon (g)</i>	0,00	VITAMINE B2 riboflavine (µg)	0,00
Totaux lipides (g)	0,10	VITAMINE B3/PP niacine/nicotin (µg)	0,00
<i>Acides gras saturés (g)</i>	0,10	VITAMINE B5 acide pantothe (µg)	0,00
<i>Acides gras mono-insaturés (g)</i>	0,00	VITAMINE C acide ascorbique (µg)	0,00
<i>Acides gras poly-insaturés (g)</i>	0,00	VITAMINE D calciferon (µg)	0,00
<i>Acides gras trans totaux (g)</i>	0,00	VITAMINE E alfa-tocopherol (µg)	0,00
<i>Cholestérol (mg)</i>	0,00	VITAMINE H biotine (µg)	0,00
Fibres alimentaires (g)	0,70	VITAMINE M acide folique (µg)	0,00
Alcool (g)	0,00	Matière sèche de cacao dégraissé (g)	0,00
Natrium (mg)	40,00	Matière sèche de cacao (g)	0,00
Sel (mg)	100,00	Matière sèche de lait (g)	0,00
Potassium (mg)	0,00	Matière grasse de lait (g)	0,00
Calcium (mg)	0,00		

Données microbiologiques

	Objectif	Tolérance	Unité	Méthode
Germes totaux anaerobe	< 10	< 100	cfu/g	4 days/37°C
Germes totaux aerobe	< 10	< 100	cfu/g	4 days/37°C
Moisissures	< 10		cfu/g	4 days/37°C
Levures	< 10		cfu/g	4 days/37°C
E.coli	< 10		cfu/g	4 days/37°C
Commercialement stérile				

Données organoleptiques

Aspect visu segments de mandarines au sirop léger

Couleur orange clair

Goût typique de mandarines, aucun goût étranger

Odeur typique de mandarines, aucune odeur étrangère

Conservation

D.L.U.O. à la date de production	36 mois
Température de conservation optimale	max. 20°C
Humidité relative optimale	< 75
Méthode d'indication D.L.U.O.	
Location indication D.L.U.O.	étiquette OU sur boîte en fer-blanc/sac aseptique
Méthode indication numéro de lot	
Location indication numéro de lot	étiquette OU sur boîte en fer-blanc/sac aseptique

Emballage

		Emballage primaire	Emballage secondaire	Emballage tertiaire
Type		boîte en fer-blanc	boîte en carton	Europalette
Dimension	Longueur / cm		41,50	120,00
	Largeur / cm		31,20	80,00
	Hauteur / cm		12,50	14,40
Poids	kg			18,000
Matériaux		fer-blanc	Carton	bois

Nombres d'emballages primaires / emballage secondaire 12,00

Nombre d'emballages secondaires / couche type 1 6,00

Nombre de couches type 1 / palette 12,00

Nombre d'emballages secondaires / couche type 2

Nombre de couches type 2 / palette

Nombres d'emballages primaires / palette 864,00

Nombres d'emballages secondaires / palette 72,00

Poids brut

Poids net 840 g

Poids égoutté 480 g

Déclaration O.G.M.

Au meilleur de nos connaissances et à base des déclarations de nos fournisseurs, nous confirmons que ce produit ne contient aucun ingrédient provenant d'OGM, conformément au règlement n° 1829/2003/CE et 1830/2003/CE. Le produit ne doit pas être étiqueté comme OGM.

Déclaration ionisation

Au meilleur de nos connaissances et à base des déclarations de nos fournisseurs, nous confirmons que ce produit et les ingrédients de ce produit ne sont pas traités avec aucune forme de irradiation/ionisation.

Déclarations légales

ALLERGÈNES : Les contaminations croisées sont examinées dans les plans HACCP. Des actions préventives sont prises pour éviter au maximum les contaminations croisées durant la production par des instructions strictes de nettoyage, formation de personnel, etc. (1169/2011/CE annexe II). Définitions dans la liste d'allergènes: "+" : présent, "-" : absence, "?" : traces possibles.

VALEURS NUTRITIVES : Ranson NV est conscient de l'importance de fournir des informations nutritionnelles correctes des produits. Toutes les données nutritionnelles sont calculées et arrondies automatiquement par notre système de gestion des spécifications sur base des informations reçues de nos fournisseurs. Nous nous gardons le droit de mettre à jour ou d'accorder ces données à base d'informations communiquées par nos fournisseurs et/ou changements dans la table de compositions des aliments. Par la présence des ingrédients naturels les valeurs nutritives peuvent varier.

DÉCLARATION CONFORMITÉ LÉGALE : Ce produit est en conformité avec la législation européenne actuelle.

DÉCLARATION CONTAMINANTS: Au meilleur de nos connaissances et sur base des déclarations de nos fournisseurs, nous confirmons que ce produit est en conformité aux réglementations européennes concernant les contaminants (inclus les métaux lourds, les pesticides, les mycotoxines, etc.).

DÉCLARATION DE CONFORMITÉ : L'emballage primaire est en conformité avec toutes les législations Belges et européennes (1935/2004/CE, 2011/10/CE,...).

Le produit (et les ingrédients) ne contient pas de nanomatériaux

Allergènes

<i>Nr</i>	<i>Code</i>	<i>Gs1Code</i>	<i>Nom</i>	<i>Valeur</i>
1	1.1	UW	Blé	-
2	1.2	NR	Seigle	-
3	1.3	GB	Orge	-
4	1.4	GO	Avoine	-
5	1.5	GS	Epeautre	-
6	1.6	GK	Kamut	-
7	1	AW	Gluten	-
8	2.0	AC	Crustacés	-
9	3.0	AE	OEuf	-
10	4.0	AF	Poissons	-
11	5.0	AP	Arachides/ cacahuètes	-
12	6.0	AY	Soja	-
13	7.0	AM	Lait de vache	-
14	8.1	SA	Amandes	-
15	8.2	SH	Noisettes	-
16	8.3	SW	Noix	-
17	8.4	SC	Noix de cajou	-
18	8.5	SP	Noix de pécan	-
19	8.6	SR	Noix du Brésil	-
20	8.7	ST	Pistaches	-
21	8.8	SM	Noix de Macadamia et noix du Queens	-
22	8	AN	Fruits à cocques	-
23	9.0	BC	Céleri	-
24	10.0	BM	Moutarde	-
25	11.0	AS	Graines de sésame	-
26	12.0	AU	Dioxyde de soufre et sulfites	-
27	13.0	NL	Lupin	-
28	14.0	UM	Mollusques	-
29	20.0	ML	Lactose	-
30	21.0	NC	Cacao	-
31	22.0	MG	Glutamate (E620 – E625)	-
32	23.0	MK	Poulet	-
33	24.0	NK	Coriandre	-
34	25.0	NM	Mais	-
35	26.0	NP	Légumineuse	-
36	27.0	MC	Boeuf	-
37	28.0	MP	Porc	-
38	29.0	NW	Carotte	-

La fiche ci-dessus a été établie avec les plus grands soins et comporte les renseignements les plus précis, les plus correctes et les plus complets disponible au moment de l'impression de celle-ci. Néanmoins Ranson NV ne peut pas être rendu responsable pour la justesse totale et l'intégralité totale de cette fiche technique. Cette fiche technique a été établie pour vous sur base strictement confidentielle. Par conséquent, elle ne peut être copiée ni être répandue sans autorisation préalable par la Société RANSON S.A.. Pour les produits réemballés par vos soins, les données reprises ci-dessus ne sont plus valables après ouverture des emballages de la Société RANSON S.A..

	PRODUCT SPECIFICATIONS	Date: 14/07/17
	Satsuma Mandarin Orange Segments in light syrup	Revision date:
Edition: 2	(1 kg) Product N° : 022	Page 1 of 3

1.-PRODUCT DESCRIPTION

Satsuma mandarin segments peeled made from sound fruit, carefully sorted, packed in metallic cans, in light syrup, hermetically sealed and heat processed.

2.-INSTRUCTIONS OF USE

Satsuma mandarin segments are suitable for direct consumption as a fruit dessert or industrial use. Once opened the can, if product is not totally consumed, should 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 tinfoil with 3 pieces of 850 ml. capacity and 99 mm. of diameter, with plain lid, body inside naked and with internal lid and bottom varnished.

4.- QUALITY

a) ORGANOLEPTIC CHARACTERISTICS

Color: Orange coloured, shall be bright and free from brownish colorations, with slightly white spots on its surface.

Aroma and taste: Fresh, typical of canned Satsuma mandarin segments, free of foreign taste.

Consistence: Smooth.

b) INGREDIENTS DECLARATION

MANDARIN SATSUMA SEGMENTS, WATER AND SUGAR

c) ANALYTICAL CHARACTERISTICS

Can size: **1 Kg**

Net Weight (g) 840

Drained Weight (g) 480

°Brix: 14/17

pH <4.00

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

% Broken: ≤ 10

Peels/ eyes: ≤ 2

Seeds > 3 mm. ≤ 2

Twins: ≤ 2

Size uniformity: ≤ 1.5

Aprobado por:

DEPARTAMENTO TECNICO Y CALIDAD

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d) QUANTITATIVE COMPOSITION

Can size:	1 kg
%Fruit	57.14
%Water	28.36
%Sugar	14.50

e) NUTRITIONAL INFORMATION PER 100 g

Mandarin segments 14/17° Brix	Average values g/100g
Energy value (Kcal):	61.00
Energy value (Kjul):	255.00
Fat	0.10
Of which saturates:	0.00
Carbohydrates:	15.00
Of which sugars:	13.90
Proteins:	0.40
Salt:	0.012 (by Sodium presence)
Food fiber:	0.80

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) 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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d) IRRADIATION

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

e) GMOs:

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

6.-COUNTRY OF ORIGIN

Spain

7.-TRACEABILITY

Lot marked in the center of can lid.

Marking description:

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

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

YY/MM/DD is the expiry date: YY: the last two 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

31.01.aaaa, being aaaa 3 years after production season.