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|  <b>FILIPPI CONSERVE</b> <small>SR</small> | <b>PRODUCT SPECIFICATION</b> | <b>ST P05/09_ing</b> |            |
| Half pears in light syrup  |                              | Rev.: 5              | 15/12/2012 |
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**PRODUCT : “William” HALF PEARS IN LIGHT SYRUP ( 3 Kg. )**

The half pears, packed in tins, are produced with fresh “WILLIAM” fruits selected and of first quality.

They are selected, calibrated, mechanically peeled, half sliced and processed with a pasteurization process ( heat treatment) to obtain commercial sterility.

During the process no additive is added except for the syrup acidification with citric acid .

**INGREDIENTS :**

Pears, water, sugar, acidity corrector citric acid (E 330).

**PHYSICAL -CHEMICAL CHARACTERISTICS AND ORGANOLEPTIC PARAMETERS**

| <u>Can<br/>volume</u> | <u>Total<br/>weight</u> | <u>Net<br/>weight</u> | <u>Drained<br/>weight</u> | <u>Head<br/>space</u> | <u>Vacuum</u>  | <u>pH</u> | <u>Best<br/>before:</u> | <u>Brix<br/>grade</u> |
|-----------------------|-------------------------|-----------------------|---------------------------|-----------------------|----------------|-----------|-------------------------|-----------------------|
| 2650 ml               | g.3000                  | g2600                 | g. 1435                   | 7 mm.<br>(max)        | mm Hg 20 (min) | 3,6 ±0,1  | gg/mm/yy                | 14-16                 |

**Appearance** :characteristic of fresh ripe fruit

**Texture** : firm , reasonably uniform between the singles half pears

**Colour** : Typical creamy white of “WILLIAM” pear

**Flavour**: typical of fresh “WILLIAM” pear, no abnormal flavours

**Taste**: Typical of “WILLIAM” pear at the right ripening point.

**Odour**: of “WILLIAM” pear.

**Tolerance and defect**:

**Peel and seeds**: max 2 cmq , max 3 seeds

**Foreign material** : absent

**Cores** :max 1

**Brix** :14-16

**Heavy metals** : comply with EU legislation -"heavy metals" as cadmium (Cd), hexavalent chromium (CrVI), lead (Pb) and mercury(Hg)-Our suppliers confirm us that the concentration of heavy metals in packaging comply with EU legislation.

**Allergens**: in accordance with EU Dir.2000/13 and EU Dir. 2003/89 allergens are not present in the products and in the factory

**GMO**: our manufacturing processes do not include the use of genetically modified organisms and comply with EU Dir 1829/2003 and 1830/2003.

**Storage condition and BBE** : The pasteurization process allows to eliminate the most of pathogen microorganism and the pH of final products does not allow their growing. The product is shelf stable ( considering normal storage temperature **10°-25 ° C** ) for about 36 months .

**PACKAGING**

The product is packed in E4 electrically welded can. The end and the lid are internally lacquered with epoxyphenol varnish (BFDGE, NOGE, FTALATI and ESBO free in compliance with EU regulation)

**DESCRIPTION OF THE LOT** : The lot is printed on the lid by ink jet .

FPC ( Filippi Conserve )+1( plant of Bagnacavallo )+L (batch )+ N( letter of the year 2010 ) or E(letter of the year 2011)or M( letter for the year 2012) + n° of the Julian day+ ( a letter describing the shift ) A or B or C

*The product is processed and packed under the indications of Italian laws and fully comply with applicable European Union legislation*