

# IDAV spa

INDUSTRIA DOLCIARIA ALIMENTARE VESUVIANA  
CONFETTI - CANDITI - CONFETTURE PER PASTICCERIA



## SCHEMA TECNICA

PRODOTTO: PESCHE SCIROPATE 1kg

### 1. General description

Canned peach halves prepared from mature clingstone peaches, in light syrup, choice quality, packed in one kilo cans.

### 2. Composition

Peaches 58.5%, water 31.1%, sugar 6.4%, glucose-fructose syrup 3.9%, citric acid 0.1% (acidity regulator).

### 3. Legal Requirements

The product complies in all respects with the provisions of any relevant EU Regulations.

### 4. Chemical and Physical requirements

Parameter	Limit	Method
Total soluble solids (brix)	14-16	Determined on the covering liquor with a Refractometer, 20°C
Net weight	820 g	Statistical sampling for "e" mark
Drained weight	480 g	Circular sieve 300mm mesh 2,5mm, drain time 2 min.
PH	max 4,00	Potenziometric

### 5. Organoleptic characteristics

**Appearance:** The peach halves shall be with reasonable orange to yellow color, typical to Greek clingstone peaches. Overall the fruit may show slight lack of uniformity and/or brightness. The halves shall show no more than very slight green tints.

**Taste / Aroma:** Typical of canned yellow peaches with an initial sweetness and normal fruit odour, dominated by the fruit.

**Consistency:** All halves may be slightly firm. Slight lack of uniformity between units is allowable.

**Size Grading:** Peach halves shall be reasonable uniform in size.

### 6. Defect Tolerance

According Choice quality.

**IDAV spa****INDUSTRIA DOLCIARIA ALIMENTARE VESUVIANA**  
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Energy	kJ/kcal	273/64
Fat	g	0.14
of which saturates	g	<0.05
Carbohydrate	g	15.3
of which sugars	g	14.7
Fibre	g	0.5
Protein	g	0.22
Salt	mg	<5

**8. Dietary info**

Animal Products- Dairy	NO	Artificial Flavourings	NO
Animal products- Egg	NO	Additives	NO
Animal Products- Other	NO	Nut ( Peanuts)	NO
Mechanically Recovered Meat (MRM)	NO	Nuts ( Other)	NO
Specified Risk Material (SRM)	NO	Nut Derivatives	NO
Wheat/Barley/Rye/Oats	NO	Added Salt	NO
Gluten	NO	Added Sugar	YES
Soya or Soya Derivatives	NO	Seafood/Seafood Derivatives	NO
Natural Colours	NO	Gelatin	NO
Artificial Colours	NO		

**9. Allergy declaration**

Allergen	In product
Gluten	NO
Lactose	NO
Milk Protein	NO
Nut	NO
Peanut	NO
Soya	NO
Egg	NO
Fish/ shellfish	NO
Sesame	NO

The product is GMO free for any ingredient according to the statements we have from all of our suppliers.

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## 11. Microbiological info

The product is commercially sterile after thermal processing and meet incubation test requirements.

## 12. Shelf life and storage conditions

The shelf life of the product is maximum 36 months in ambient conditions, in a clean, cool, dry area, free from rodent or insect infestation, without any significant modification in the quality of the product. After opening, keep the product in the refrigerator (0-4 °C) in a suitable server for about 3 days.

## 13. Traceability

We have established a computer based system in order to record and monitor the receipt of raw materials (peaches). Each batch of peaches received into the plant is marked with a barcode, which contains information regarding the grower/farm, date of receipt, variety, etc. For the rest of the incoming materials (apart from peaches), records are kept by the corresponding Departments.

## 14. Can code explanation

The production code is embossed or ink-jet printed on the can lids.

Example: LJP 234A

Code explanation:	L	:	Lot number (EU mark)
	J	:	Year of production (J: 2001 -Veria Site)
	P	:	Peach product
	234	:	Julian date (234: 22/8/1999)
	A	:	Shift (A: morning shift, B: afternoon shift, C: night sift)

## 15. General information

All the products are produced according to our ISO 22000 applied and certified system. The factory is BRC (Grade A) and IFS approved (higher level), ISO 9001 certified, and the ICM applied system is third party certified.

**EMMISSIONE:** 01/01/2015

  
LUIGI AMBROSIO  
RESPONSABILE ASSICURAZIONE QUALITÀ