



Teléfono: 34-968 389 400

E-mail: alcurnia@alcurnia.com

Avda. de la Industria, s/n.
Apartado, 70

30500 MOLINA DE SEGURA
MURCIA-SPAIN

PRODUCT TECHNICAL SPECIFICATION

PRODUCT:	Peach slices in light syrup
GRADE:	Choice grade
SIZE:	3 kgs. can (Net weight 2650 grs)
INTRASTAT CODE:	20087061
EAN-code:	8410154043211
SUPPLIER/ PRODUCER:	ALCURNIA ALIMENTACION, S.L.U. Avda. De la Industria, s/n 30500 MOLINA DE SEGURA (Murcia) Spain VAT Nr. ES B30212088 Telephone: 34 968 389400 E-mail: alcurnia@alcurnia.com Web: alcurnia.com
PLANT SANITARY REGISTRATION N°:	RSI 21.22895/MU

GENERAL PRODUCT DESCRIPTION

YELLOW CLING PEACH SLICES IN LIGHT SYRUP, REGULAR AND
CALIBRATED PIECES

STORAGE:	Ambient, dry and cool place
SHELF LIFE:	On the label. 30 months after manufacture date. Once opened keep refrigerated and consume within 3 days.
INGREDIENTS:	Peaches, water, sugar and citric acid (acidifier E-330). No genetically modified organisms added. Product not submitted to any ionisation treatment.

PACKAGING SPECIFICATIONS



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Details of can container, three parts container, body and two ends:

Plate thickness: 0,28 mm for 3 kgs. cans

Tin coating: 11,2 mg/m Inside and 5,6 mg/m. Outside for body
2,80 mg/m for end.

Lacquer: None for body
Lacquered for ends in both side.

Packaging form: Cardboard trays shrinkwrapped in units of 6 cans of
2650 grs. Goods on pallets.

Batch Code: Embossed on can.

Position Code: On the tin end.

PACKAGING DETAILS

PRIMARY PACKAGING (unit)					
DESCRIPTION MATERIAL	COMPOSITION	Weight (g)	Length (cm)	Width (cm)	Height (cm)
Cans	Steel	270	N/A	15,3	15,5

SECONDARY PACKAGING					
DESCRIPTION MATERIAL	COMPOSITION	Weight (g)	Length (cm)	Width (cm)	Height (cm)
Cardboard trays	Cardboard	120	46,5	30	15,5
Plastic	Plastic	50			

TRUCK LOADING: 30 europallets in exchange
45 trays /pallet – 5 trays/layer



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270 tins/pallet.

CONTAINER LOADING: 12 one way pallets

91 trays /pallet.

546 tins/pallet.

PRODUCT PHYSICAL-CHEMICAL FEATURES

Net Weight: 2650 grs.

Drained Weight: 1500 grs.

Syrup: 14-17 Brix

Vacuum: 10-30 cm. Hg

PH: 3,50-3,90

Organoleptic: Taste, colour, smell and texture typical of peaches.

NUTRITIONAL INFORMATION (per 100 g. net weight)

Energy : 62 Kcal
263 KJ

Proteins: 0,5 G

Carbohydrates: 15,0 G

Of which sugars: 13,0 G

Fat: 0,00 G

Of which saturates:: 0,0 G

Salt: 0 G

RAW MATERIALS/PRODUCT COMPOSITION

Peaches: Yellow clingstone variety from South East Spain.
Pesticides: as per EU Law.
56,60, %.

Water: Drinkable public water from city mains.



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34,10%.

Sugar: White granulate refined sugar. Spain-France origin.
9,25%

Citric acid: Monohidrate, granulated. Austria origin.
0,05%. Acidifier (E-330)

Presence or absence of ingredients: '+' → present
'-' → absent

01	-	Milk ingredients
02	-	Milk powder
03	-	Soya lecithin
04	-	Soya flour
05	-	Wheat flour
06	-	Wheat starch
07	-	Bread Crumbs
08	-	Egg ingredients
09	-	Nut ingredients
10	-	Animal ingredients
11	-	Colourings
12	-	Preservatives
13	-	Sulphite more than 100 mg/kg

Allergens list: '+' → present
'-' → absent

01	-	Cow milk proteins
02	-	Lactose
03	-	Chicken-egg products
04	-	Soya protein
05	-	Soya oil
06	-	Gluten
07	-	Wheat



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08	-	Rye
09	-	Beef
10	-	Pork
11	-	Chicken
12	-	Fish
13	-	Crustacean and shellfish
14	-	Corn / maize
15	-	Cocoa
16	-	Gelatine
17	-	Leguminous plant
18	-	Nuts
19	-	Nut oil
20	-	Peanut
21	-	Peanut oil
22	-	Sesame
23	-	Sesame oil
24	-	Glutamines
25	-	Sulphite > 10 ppm
26	-	Fructose
27	+	Sacharose
28	-	Tatrazine E102
29	-	Coriander
30	-	Celery
31	-	Umbelliferae
32	-	Carrots
33	-	Lupin
34	-	Mustard

PROPERTIES

- The products contain no genetically manipulated material, and while producing them no gen-technology is applied.
- X-ray inspection for foreign bodies avoidance.
- GMO-contamination has been excluded during the treatment of the product.



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- Product is conform European regulations and fit for human consumption.

PRODUCTION PROCESS

- The Period of Production is:

From June to July.

- The process follows the relevant regulations regarding HACCP (Critical points control legislation).
- CCP'S as follows:
- PCC1: Seaming: Overlap >45% compacity > 75%
- PCC2/PCC3: Pasteurising/Cooling: For fruits withPH <3,90: Temp >95°C time >14 min. Free Chlorine in cooling water >0,5 ppm
- PCC4/PCC5: Labbeling: Vaccuum detector, X-Ray detects (steel 4mm, glass 6 mm, Copper, 4mm).

FLOW CHART

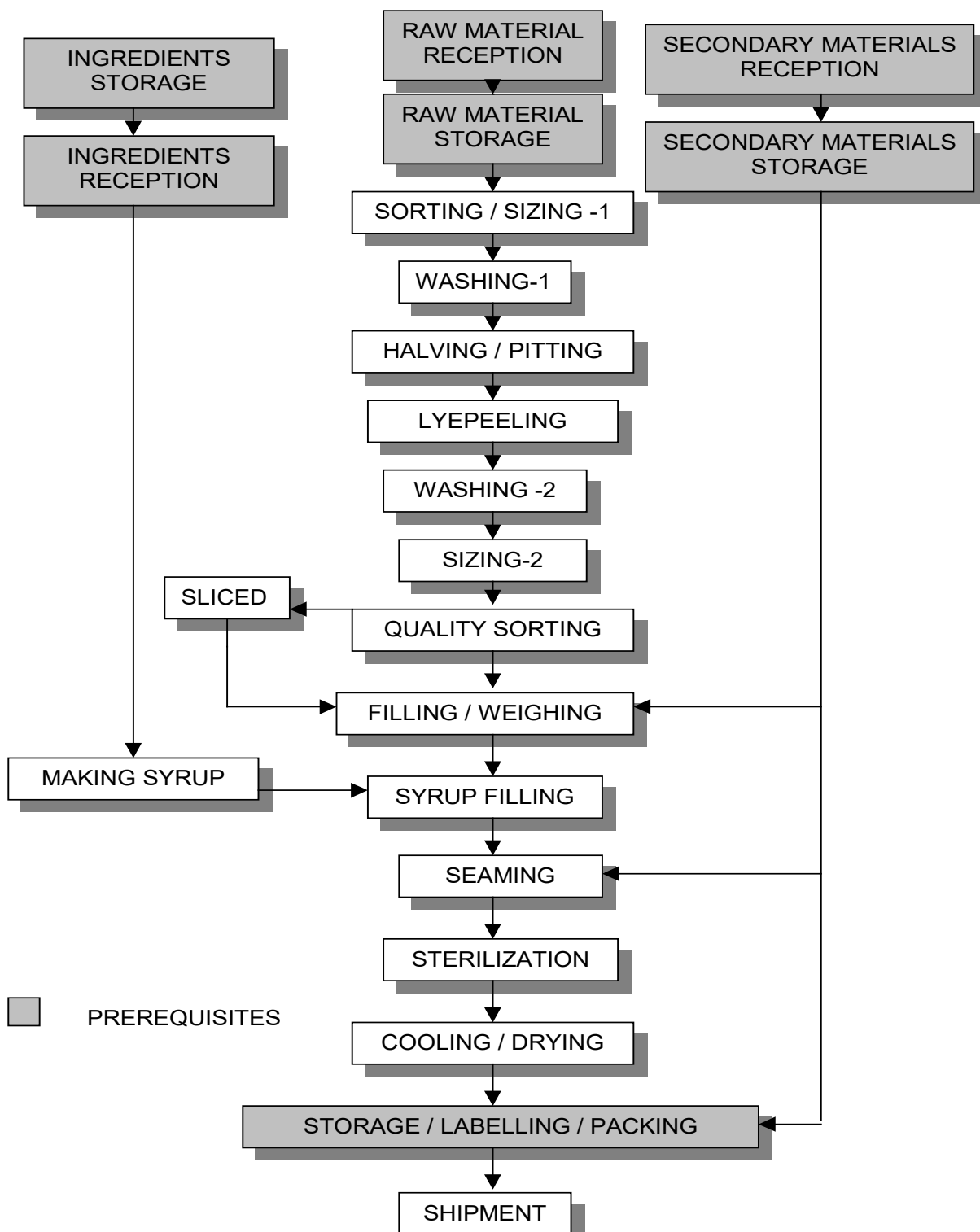


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ENVIRONMENT INFORMATION

There is an environment policy in our company according to ISO 9000:2000. Concrete measurements concerning recycling are carried out, for instance: Waste recycling, energy saving, and we have a wastewater station plant with biological system for effluent treatment.

QUALITY ASSURANCE

There is a written quality policy laid down by the general management.

We are certified ISO 9000:2000. BRC. IFS. ISO 14000. KOSHER.

TRACEABILITY

We have a traceability procedure which traces from finished product back to raw materials.

MICROBIOLOGICAL CHECKS

The product is pasteurised and it is Commercially sterile after incubation at 37°C during 7 days..