

TECHNICAL SPECIFICATION

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1. GENERAL PRODUCT SPECIFICATIONS

PRODUCT DESIGNATION:	Product Name: NONPAREILLES CAPERS Vegetable raw material: CAPERS Origin of raw material: Morocco/Syria/Uzbequistan Presentation: N/A Calibre: 4-7 Format: 1/4 GALLON Package composition: Glass Net weight (g): 900 Drained weight (g): 600 CE net weight: No CE Drained weight: No Cap: 77 mm B[Double-layer][BPANI] Tray: x6
BRAND:	GUSTOLIVA

2. RAW MATERIALS SPECIFICATIONS

2.1. INGREDIENTS <i>(By descending order of weight)</i>	WEIGHT (g)	%
Caper	600,00	66,667
Water	216,66	24,073
Salt	50,67	5,630
Alcohol vinegar 14°	32,67	3,630
TOTAL	900,00	100,00

INGREDIENTS OBSERVATIONS:

2.2. AUXILIARY RAW MATERIAL

2.2.1 PACKAGE

Format	1/4 GALLON
COMPOSITION:	Glass

2.2.2. CAP

TYPE	77 mm B	DIAMETER (mm)	77,00
COLOUR	Black	COVERING	Double-layer
BPA ni	Yes	BPA Free	No
SAFETY BUTTON	No	PVC Free	No

2.2.2.1. BATCHING

INK COLOR:	Yellow	EXPIRATION:	3 Years
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LINE 1: DD/MM/YYYY 00:00 DD: Expiration day; MM: Expiry month; YYYY: Expiry year; Hour of production
LINE 2: L-AABBCDDE AA: Two last digits of the production year; BB: Week number of the production year; C: Initial of the weekday (L: Monday; M: Tuesday; X: Wednesday; J: Thursday; V: Friday; S: Saturday; D: Sunday); DD: Product code; E: Package code
LINE 3:
LINE 4:



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2.2.3. PACKAGE LABEL			
MATERIAL:	Couche	DIE CUT:	No
DIMENSIONS (L (mm) x W (mm)):		149 x 70	

LABEL DESIGN:



Ingredients: Câpres (hors UE), eau, sel, vinaigre
Ingrediënten: Kappertjes (buiten de EU), water, zout, azijn
Ingredients: Capers (outside the EU), water, salt, vinegar
Zutaten: Kapern (außerhalb der EU), wasser, salz, essig

Produit d'Espagne/ Product vanuit Spanje/ Product of Spain/ Produkt aus Spanien

Avant ouverture, à conserver à température ambiante et à l'abri de l'humidité. A conserver au frais 14 jours après ouverture / Voor het openen bij kamertemperatuur en uit de buurt van vochtigheid bewaren. 14 dagen na opening op een koele plaats bewaren / Before opening, keep at room temperature and away from humidity. Keep in a cool place 14 days after opening / Vor dem Öffnen bei Raumtemperatur und nicht in der Nähe von Feuchtigkeit aufbewahren. 14 Tage nach dem Öffnen an einem kühlen Ort aufbewahren

A consommer de préférence avant le: voir couvercle / **Ten minste houdbaar tot:** zie deksel / **Best before:** see lid / **Mindestens haltbar bis:** siehe Deckel

Poids Net / Netto Gewicht **900g**
 Poids Net égoutté / Uitlekgewicht / Drained weight **600g**
 Abgetropfter netto gewicht

THE BELGIAN FACTORY SRL
 Rue de la Fagne 5
 B-4920 HARZE
 sales@thebelgianfactory.be

Conseils d'utilisation: Peut être utilisé directement dans des recettes ou servi comme apéritif / **Gebruiksaanwijzingen:** Kan direct in recepten of als aperitief gebruikt worden / **Advice for use:** Can be used directly in recipes or served as an aperitif / **Gebruichsanweisung:** Kann direkt in Rezepten verwendet oder als Aperitif serviert werden.

Valeurs nutritionnelles moyennes pour 100g / Gemiddelde voedingswaarde per 100g / Average nutrition values per 100g / Durchschnittliche Nährwerte je 100g	
Energie / Energie/ Energy/Brennwert	110 kJ / 26 kcal
Matières grasses/Vettes/Fat/Fett	0.5 g
Dont acides gras saturés/Waarvan verzadigde vetzuren/Saturated fat/Davon gesättigte Fettsäure	0.1 g
Glucides/Koolhydraten/Carbohydrate/Kohlenhydrate	2.4 g
Dont sucres/Waarvan suikers/Sugar/davon Zucker	0.0 g
Fibres/Vezels/Fibres/Ballaststoff	3.0 g
Protéines/Eiwitten/Protein/Eiweiß	2.0 g
Sel/Zout/Salt/Salz	5.6 g

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2.2.4. CARDBOARD			
TRAY/BOX:	6 x 1/4 GALLON	NUMBER OF PACKAGES:	6
TRAY/BOX DIMENSIONS (L x W x H (mm)):		288 x 189 x 178	
NET WEIGHT (kg):	5,400	GROSS WEIGHT (kg):	8,240

TRAY DESIGN:

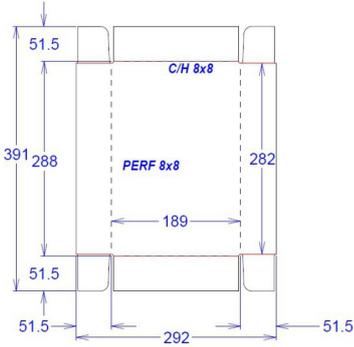
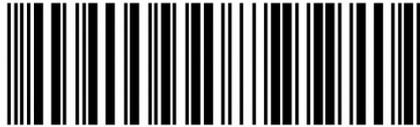


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2.2.5. TRAY/BOX LABEL			
BATCH:	AABBCDDE	EXPIRATION:	DD/MM/YYYY
LENGTH (mm) x WIDTH (mm):		110 x 59	
LABEL DESIGN:			

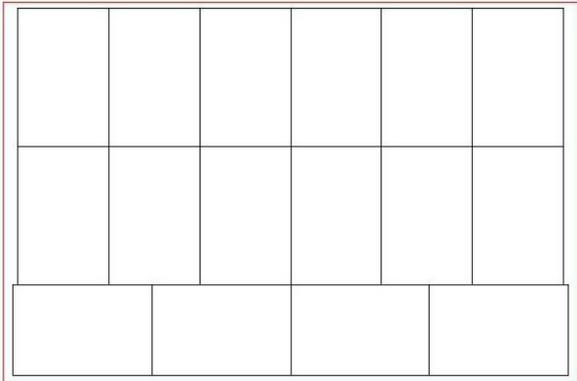
GUSTOLIVA 6 x 600 g
CÂPRES/KAPPERTJES
NONPAREILLES
 Batch number: L-AABBCDDE
 Best Before: DD/MM/YYYY


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2.2.6. PALLETIZING					
PALLET TYPE:	HOMOLOGATED EUROPEAN (FUMIGATED)				
TRAYS/LAYER (u):	16	LAYERS/PALLET (u):	7	TRAYS/PALLET (u):	112
LENGTH (mm):	1200	WIDTH (mm):	800	HIGH (mm):	1391.00
PLASTIC WEIGHT (g):	0,00	TOTAL WEIGHT (kg):	947,88		

PALLETIZING MOSAIC:

1/4 GALÓN x 6 uds / 16 bandejas x capa palé Europeo
 1/4 GALÓN x 6 units / 16 trays x layer European pallet



CAPAS / LAYERS

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2.2.7. PALLET LABEL

DIMENSIONS (L (mm) x W (mm)):	148 x 210
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PALLET LABEL DESIGN:

**PRODUCT: GUSTOLIVA CAPERS NONPAREILLES
6 x 600 g**

BEST BEFORE: 270430

QUANTITY: 112

CARTON LABEL: 4008164730166

LOT: 2418M56F

ITEM CODE: GUSCNP1000_BB

SSCC: 354070110000000146



(02) 4 0081647 30166 6 (37) 112



(15) 270430 (10) 2418M56F



(00) 3 5407011 000000014 6

OBSERVATIONS:

TECHNICAL SPECIFICATION



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3. FINISHED PRODUCT SPECIFICATIONS			
3.1. ORGANOLEPTIC PROPERTIES			
COLOUR:	Green	SHAPE:	Kidney shape
FLAVOR:	Bitter, salty and acid	TEXTURE:	Firm
		ODOR:	Typical
3.2. PHYSICAL PROPERTIES			
CALIBRE:	4-7		
OTHER:			Value
3.3. CHEMICAL PROPERTIES			
		Minimum	Maximum
pH		3,00	4,00
Salt (NaCl) (%)		4,44	6,77
Acidity (% AcH)		0,50	1,50
3.4. MICROBIOLOGICAL PROPERTIES			
STABILITY TEST:	Without any changes		
3.5. NUTRITIONAL INFORMATION			
			Value
Energy (kJ)			109,9
Energy (kcal)			26,3
Total fats (g)			0,3
Saturated fats (g)			0,11
Total carbohydrates (g)			2,4
Sugars (g)			0
Fibre (g)			3
Protein (g)			2,0
Salt (g)			5,625
3.6. INTENDED USE AND STORAGE CONDITIONS			
INTENDED USE:	The product is considered ready for consumption. It can be used as an appetizer, in salads, in sauces (normal and for pasta), in stews, as a garnish, etc.		
STORAGE CONDITIONS:	Once opened, keep refrigerated and consume within a maximum period of 14 days.		
3.7. OTHER STATEMENTS			
This product does not have and has not been obtained from genetically modified organisms.			
This product has not been treated in its preparation with ionizing radiation.			
This technical specification will be understood as agreed and authorized by the customer, if within a period of 5 days from its sending, the customer isn't pronounce about it.			
The product complies with Regulation (EC) No 396/2005 of the European Parliament and of the Council of February 23, 2005 on maximum levels of pesticides in food and feed of plant and animal origin and amending Council Directive 91/414/EEC. The product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food.			

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3.8. ALLERGEN INFORMATION				
	IN PRODUCT	SAME LINE	FACILITIES	OBSERVATIONS
Cereals containing gluten and/or their hybridised strains (Wheat)	No	No	No	
Cereals containing gluten and/or their hybridised strains (Rye)	No	No	No	
Cereals containing gluten and/or their hybridised strains (Barley)	No	No	No	
Cereals containing gluten and/or their hybridised strains (Oats)	No	No	No	
Cereals containing gluten and/or their hybridised strains (Products thereof)	No	No	No	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	No	
Fish and products thereof	No	Yes	Yes	Anchovy
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	No	
Milk and products thereof (including lactose)	No	No	No	
Nuts (Almonds)	No	Yes	Yes	
Nuts (Hazelnuts)	No	No	No	
Nuts (Walnuts)	No	No	No	
Nuts (Cashews)	No	No	No	
Nuts (Pecan nuts)	No	No	No	
Nuts (Brazil nuts)	No	No	No	
Nuts (Pistachio nuts)	No	No	No	
Nuts (Products thereof)	No	No	No	
Nuts (Macadamia or Queensland nuts)	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	Yes	Yes	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO2	No	Yes	Yes	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
The cleaning processes after allergenic productions are validated and their effectiveness verified, so there is no risk of cross contamination.				