

MC1174 - PRODUCT SPECIFICATION SHEET
DIADEM BRAND - MANDARIN ORANGE SEGMENTS IN LIGHT SYRUP

1. PRODUCT IDENTIFICATION	
Brand name	Customer's Brand
Product name	A9 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	≥ 2600 g
Drained Net weight	≥ 1500 g
Packaging	Inside tinned, outside gold lacquered cans. A9 Diameter x Height: = Ø 153 x 153 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** recommendations	Average per 100 g/ml	% GDA	by analysis (A) or calculation (C)
Energetic values [in kcal]	2000 kcal	61 kcal	4	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
Proteins [g]	50 g	0,45 g	0,9	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
Carbohydrate [g]	270 g	16,19 g	6	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
of what sugars [g]	90 g	15,49 g	17,2	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
Fats [g]	70 g	0,1 g	0,14	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
of what saturated [g]	20 g	0,012 g	0,06	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
Food fibre [g]	25 g	0,7 g	2,8	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
Sodium [g]	2.4 g	6 mg	0,25	<input type="checkbox"/> A / <input checked="" type="checkbox"/> C
Salt = Sodium x 2.5 (optional) [g]	6 g	15 mg	0,25	<input type="checkbox"/> A / <input checked="" type="checkbox"/> 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]	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Crustaceans	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Eggs	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Fish	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Peanuts	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Soybeans	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Milk [including lactose], Lactose	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Nuts [almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts]	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Celery	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Mustard	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Sesame seed	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Sulphur dioxide and sulphites (E220 at E227), more than 10mg/kg or 10mg/litre expressed as SO ₂ etc.	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Lupin and products thereof	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Molluscs (gastropods, bivalves or cephalopods) and products thereof	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> 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	≤10	Calper Rule	
BROKEN (% w/w) (Broken: A segment which is less than 75% of its apparent original size.)	%	≤5	Calculating	
TWINS (DOUBLE SEGMENTS)	Pieces	≤ 3 /tin	Calculating	
MEMBRANE PART (On Side) >Ø 10 mm	Pieces	≤ 2 /tin	Calculating	
MEMBRANE PART (Albedo) >Ø 10 mm)	Pieces	≤ 3 /tin	Calculating	
FIBRE AT THE CENTER OF FRUIT >10mm	Pieces	≤ 10 /tin	Calculating	
SEEDS	Pieces	≤ 5 /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.