

<i>Origin</i>	Greece	<i>Style</i>	IQF, Blanched
<i>Variety</i>	cling	<i>Size</i>	10X10X10MM
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	171,600 kJ
Crustaceans	-	Energy	40,500 kcal
Eggs	-	Fat	0,000 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	7,900 g
Soybeans	-	Sugars	7,900 g
Milk	-	Fibers	1,400 g
Nuts	-	Proteins	1,000 g
Celery	-	Salt	0,003 g
Mustard	-	Sodium	1,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces #in-pack" min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel
Temperature checks	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control Checks	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"

Declaration	
peach	

Composition			
Composition Code	Description	Country of origin	Amount

Composition			
Composition Code	Description	Country of origin	Amount
	PEACH	Greece	100%

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: More than 5 pieces welded together which cannot be separated	/10000G	M%	0	0	2.50
Colour physical	Colour physical: Any dice of conspicuously different colour to majority of sample	/1000G	M%	0	0	5
EVM	EVM: Any vegetable material from the product plant	/10000G	PC	0	0	2
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the product plant	/10000G		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable object or toxic vegetable material	/10000G		0	0	0
Fragments	Fragments: Pit fragments which are 5mm or longer	/10000G	PC	0	0	1
Fragments	Fragments: Pit fragments which are smaller than 5mm	/10000G	PC	0	0	5
Insect damage	Insect damage: Any dice showing blemish or damage due to insect attack	/10000G	PC	0	0	1
Major Blemish	Major Blemish: Any diseased or blemished piece showing discolouration >3mm	/1000G	PC	0	0	5
Minor Blemish	Minor Blemish: Any diseased or blemished piece showing discolouration < 3mm	/1000G	PC	0	0	5
Mould	Mould: Any dice showing evidence of moulds or rot	/1000G		0	0	0
Over Size	Over Size: Any dice >10mm but <15mm in any dimension	/1000G	M%	0	0	5
Over Size	Over Size: Any dice greater than 15mm in any dimension	/1000G		0	0	0
Over ripe	Over ripe: Any over ripe, brown piece	/1000G	PC	0	0	2
Oxidation	Oxidation: Time before discolouration during thawing due to enzymatic oxidation	/10000G	HR	4	0	0
Total Blemish	Total Blemish: Total of Major and Minor Blemishes	/1000G	PC	0	0	10
Under Size	Under Size: Any dice or pieces of dice which pass through 8mm square sieve	/1000G	M%	0	0	5
Under ripe	Under ripe: Any under ripe, green piece	/1000G	PC	0	0	2

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh ripe fruit colour typical of the variety. No browning or sign of oxidation.			0	OK/NOK	0
Flavour	Flavour: Fresh sharp typical of fresh ripe fruit, no musty or stale/fermented taints			0	OK/NOK	0

Odour	Odour: Fresh typical of fresh peach no stale, 'off' or musty odours			0	OK/NOK	0
Texture	Texture: Uniform firm but not hard, no excessive soft or mushy dice.			0	OK/NOK	0

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
E.coli		CFU/G		0	10	100
Listeria mono.		CFU(25)G		0	0	0
Salmonella		CFU/25G		0	0	0
Total Plate Count		CFU/G		0	100000	1000000
Yeast and Moulds		CFU/G		0	1000	10000

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Brix				7	0	11