	<b>PRODUCT SPECIFICATION</b>  <b>CANNED PEAR HALVES IN LIGHT SYRUP</b>  <b>4/4 - 3/1 - 5/1 kg</b>	<b>T.S. N. WH-02</b>  <b>REV. 11</b>  <hr/> DATA 08/11/22      PAG 1/2
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### 1. Description

Canned pear halves in light syrup prepared from Williams pears (*Pyrus communis*) from Italian cultivations.

### 2. Composition and legal requirements

Ingredients: Pears (54%), water, sugar, citric acid (E330).

The product is free from GM ingredient or GM technologies and complies with EU regulation n.1829/2003 and n.1830/2003.

The product does not contain any allergens included in the list provided in EU legislation and during process there isn't any cross contamination.

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

### 3. Physico-chemical and organoleptic requirements

Parameter	Limit	Method
Total soluble solids	14-17 brix	Refractometer, 20°C
Net weight	1 kg: ≥ 820 g 3 kg: ≥ 2600 g 5 kg: ≥ 4250 g	Statistical sampling for "e" mark.
Drained weight	1 kg: ≥ 460 g 3 kg: ≥ 1440 g 5 kg: ≥ 2300 g	Circular sieve 300 mm mesh 2,5 mm, time 2 min.
Count	1 kg: 8-10 / 10-12 3 kg: 25-33 / 33-45 5 kg: 45-52 / 55-66	Visual inspection
pH	3,60-4,00	Potenziometric
Total acidity	0,2 – 0,35%	as citric acid monohydrate (titration to pH 8,1)
Pesticide and heavy metals	EU regulation limits	Official methods
Flavour	Full natural and characteristic canned pear flavour without any off flavour or tin taste	
Texture	Homogenous tender	
Appearance and colour	Pear halves bright, uniform cream or pale yellow.	
Defect tolerance:	The product meets the requirements of the Campden grade A specification (revision November 1996).	

### 4. Microbiological Requirements

The products are pasteurised to ensure commercial sterility.

The following limits are normally expected:


Parameter	UFC/g	Method
Total viable count	<100	PCA 30°C, 3 days
Yeast	<10	MEA 22°C 4-5 days
Moulds	<10	MEA 22°C 4-5 days
Lactic Bacteria	<10	MRS 37°C 2 days

Coliforms and pathogenic organism: absent

### 5. Nutritional information

Calculated per 100 g of drained product (pH report n° 19-LA23100 dated 08/07/2019):

Energy:	264 kJ / 62 kcal
Fat:	<0,1 g
Of which saturated:	<0,05 g
Carbohydrates:	14,1 g
of which sugar:	12,5 g

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Fibre:	3 g
Protein:	<0,5 g
Salt:	0,02 g

## 6. Packaging and identification

### Can

Tin plate suitable for acid foods, dimension:

1 kg: 99x118 mm

3 kg: 155x151,5 mm

5 kg: 155x234 mm

**Identification:** production plant, product code, production batch (year, month, day).

### Secondary packaging and palletisation:

Euro-pallet 80x120 standard Epal.

Size	Cans/tray	Standard scheme	Total cans/pallets
<b>1 kg</b>	<b>12</b>	<b>6 trays x 12 layers = 72 trays</b>	<b>864</b>
<b>3 kg</b>	<b>6</b>	<b>5 trays x 9 layers = 45 trays</b>	<b>270</b>
<b>5 kg</b>	<b>3</b>	<b>11 trays x 5 layers = 55 trays</b>	<b>165</b>

## 7. Shelf life and storage condition

Maximum 36 months 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 3 days maximum.

Storage at ambient temperature (max 30 °C, min. 5°C) in dry place.

Transport on suitable clean trucks at ambient temperature.


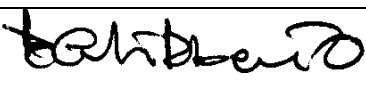
## 8. Other requirements

The product is manufactured in according with the Good manufacturing practises (GMP). During the production HACCP and relative controls are applied in compliance with EU regulation n. 852/2004.

Full traceability is maintained during the production and processing in compliance with EU Regulation n. 178/2002.

Quality control reports are available on demand.

## 9. Approval

Date	Function	Signature
08/11/2022	Quality assurance / Antonio Casana	
08/11/2022	Managing director/ Roberto Politi	
	Customer acceptance	