

# Artikelspezifikation

Artikelnummer	IMG 350701		
Ursprung	SPANIEN	Herkunft	SPANIEN
Artikelbezeichnung	FEIGEN GEZ. 6X415G 15/20 BFL 4S.		
Marke	Beach Flower		
Qualität			
Funktionsbez.	Obstkonserven		
Beschreibung	Beach Flower Feigen gezuckert 415 GR		
Zoll- Warengruppe bes. Maßeinheit	20089967 ANDERE FRÜCHTE 1 KG ODER WENIGER MIT ZUSATZ VON ZUCKER		

	VE	Colli	Palette
Gewicht Brutto	476 g	2,86 kg	1,16 m
Nettofüllmenge	415 GR	23,0 cm	
Abtropfgewicht	210 GR		
Breite	7,5 cm		
Tiefe	7,5 cm		
Höhe	10,9 cm		
Durchmesser			
Kubatur		0,00370 m³	
VE/Karton	9001458013193	6	1350
EAN		9001458013209	
Ecodex Faktor			
Lagen-Anzahl	9	Palettentypen	1 EU
VE 1. Lage	150		
VE 2. Lage			
	Dose	Kiste	

Durchschnittliche Nährwerte pro 100g (abgetropft)		Ref
Brennwert KJ	348	
Brennwert Kcal	82	
Fett	< 0,5	
Fett, davon gesättigte Fettsäure	< 0,1	
Kohlenhydrate	19	
Kohlenhydrate, davon Zucker	17	
Eiweiß	< 0,5	
Salz	< 0,01	

Zutatenliste	Allergene
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Zutaten: Feigen, Wasser, Zucker,  
Säuerungsmittel: Citronensäure.

Zertifikate	Display-Artikel
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Restlaufzeit ab Produktion Restlaufzeit ab Lieferung Restlaufzeit nach Öffnen	3 Tage	Haltbarkeit Restlaufzeit ab Auslieferung	
Rechtl.Prod.Bezeichnung Kennzeichnung Aufbewahrungshinweise Verwendungshinweise	Feigen gezuckert. Sterilisiert  Trocken lagern Nach dem Öffnen in einen nicht metallischen Behälter gekühlt aufbewahren und innerhalb von 3 Tagen verbrauchen.		
Lebensmittelproduzent It. Auszeichnung	IMGRO GmbH A-1020 Wien, Innstraße 16-18		

Bitte beachten Sie stets auch die tatsächliche Kennzeichnung auf der Packung.



	<b>PRODUCT SPECIFICATIONS</b>	Date: 22/03/19
	<b>Whole Figs in syrup</b>	Revision date:
Edition: 2	(1/2 kg E.O.) Product N° : <b>111</b>	Page 1 of 3

## 1.-PRODUCT DESCRIPTION

Whole Figs, variety "CUELLO DE DAMA", made from sound fruit, carefully sorted, and packed in metallic cans, in syrup, hermetically sealed and heat processed.

## 2.-INSTRUCTIONS OF USE

Canned figs are suitable for direct consumption as a fruit dessert or industrial use. Once opened the can, if product is not totally consumed, shall be transferred to a non metallic container, kept refrigerated and be used before a maximum of 3 days.

## 3.-PRIMARY PACKAGING DESCRIPTION

**Metallic can:** Cans of electrolytic tinplate with 3 pieces of 425 ml. capacity and 73 mm. of diameter, stackable, with easy open lid, body inside naked and with lid and bottom varnished.

## 4.- QUALITY

### a) ORGANOLEPTIC CHARACTERISTICS

*Color:* Yellow-greenish, shall be bright and free from brownish colorations.

*Aroma and taste:* Fresh, typical of canned figs in syrup, free of foreign taste.

*Consistence:* Smooth and flexible, not too soft nor too strong.

### b) INGREDIENTS DECLARATION

FIGS, WATER, SUGAR, ACIDIFIER: CITRIC ACID (E-330).

### c) ANALYTICAL CHARACTERISTICS

**Can size:** 1/2 kg E.O.

*Net Weight (g)* 410

*Drained Weight (g)* 210

*°Brix:* 17/20

*pH* <4.30

*Quality Parameters:* Absence of foreign matters. All fruits shall keep their integrity, shall be admissible:

Crushed figs:  $\leq 1$

Spotted figs:  $\leq 2$

Size uniformity:  $\leq 1.5$

Aprobado por:

DEPARTAMENTO TECNICO Y CALIDAD

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#### d) QUANTITATIVE COMPOSITION

**Can size:** 1/2 kg

%Fruit	50.60
%Water	31.70
%Sugar	17.50
%Citric Acid	0.20

#### e) NUTRITIONAL INFORMATION PER 100 g

Whole Figs in syrup	Average values g/100g
Energy value (Kcal):	75.30
Energy value (Kjul):	315.06
Fat	0.30
Of which saturates:	0.00
Carbohydrates:	18.50
Of which sugars:	16.70
Proteins:	0.50
Salt:	0.012 (by Sodium presence)
Food fiber:	1.70

### 5.-FOOD SAFETY

#### a) MICROBIOLOGICAL CHARACTERISTICS

Absence of viable microorganisms. Commercial sterility.

#### b) DECLARATION OF ALLERGIC SUBSTANCES

Product is free of substances that can produce allergic reactions.

#### c) CONTAMINANTS

- **Pesticides:** Product complies with European regulations in respect to maximum limits of pesticides residues.
- **Heavy Metals:** Product complies with European regulations in respect to maximum limits on heavy metals presence.
- **Ochratoxin / Patulin:** None ingredient used in the production is capable of containing Ochratoxin nor Patulin.

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#### d) IRRADIATION

There is not any point in the production process where is used this technical for obtaining the product.

#### e) GMOs:

Ingredients used for the production are not or do not come from genetically modified organisms.

### 6.-COUNTRY OF ORIGIN

Spain

### 7.-TRACEABILITY

Lot marked in the center of can lid.

Marking description:

**L: AAA/BBB C HH:MM  
YY/MM/DD**

where:

L: lot

AAA: is a number which corresponds to the product number: size and type of packing, and type of fluid covering.

BBB: is the Julian date which corresponds to production day.

C: is a letter which corresponds to production year.

HH:MM, is the hour and minutes from the pallet configuration of the produced packing, and

YY/MM/DD is the expiry date: YY: the last two figures of the year, MM: two figures of the month,

DD: two figures of the day.

### 8.- STORAGE

Preserve the product from extreme temperatures, not lower than 0°C, to avoid freezing, nor higher than 25°C, to minimize internal corrosion of the packing.

### 9.-LIFE SPAN

30.09.aaaa, being aaaa 3 years after production season

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