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PRODUCT SPECIFICATION	Spec. Code:	CHER070
CHERRIES SOUR PITTED 3A12	Issue No:	7
	Change Notice No:	6
	Date Issued:	04.12.2012
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Product Name	Cherries Sour Pitted 3A12
Country of Origin	Poland
Description	The product is made from fresh fruit at the proper stage of ripening. Stems are mechanically removed from the fresh fruit. Cherries are then washed and pitted. All foreign parts are eliminated. Fruits are then fed in metal cans with water, sealed and pasteurized.
Intended Use	Food ingredient
Ingredients Listing	Cherries (87.0 %), Water (13.0 %)

Halal Accreditation	Cherries Sour Pitted 3A12 are Halal certified.
Kosher Accreditation	Cherries Sour Pitted 3A12 are Kosher certified.
Allergens	Cherries Sour Pitted 3A12 contain no known allergens.
GMO Statement	Cherries Sour Pitted 3A12 are Non-GM products.
Regulatory Requirements	1. All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. 2. Shall meet and conform to all current food legislations.

Chemical and Physical Requirements		
Analytical	**Specifications**	**Units**
pH	3.0 – 3.5	
Acidity	1.0 – 1.5	
Soluble Solids	≥ 12.0	° Brix
Size (in Diameter)	≥ 17.0	mm
Pits	≤ 0.5	%
Damaged Cherries	≤ 4.0	%
Purity	99.9	%
Net Weight	4,250	g
Gross Weight	4,600	g
Drained Weight	2,800	g

Nutritional Information			
Nutrients		**Amount per 100g**	**Units**
Energy		201.2	kJ
Protein		0.8	g
Fat	Total	0.2	g
	Saturated	0.0	g
Carbohydrate	Total	12.0	g
	Sugar	12.0	g
Dietary Fibre		0.1	g
Sodium		1	mg
Information obtained from the supplier			

Quality: Liviu Gorgos	Signature:	Date: 04.12.2012
Authorised by: Sandy Tsoutsas	Signature:	Date: 04.12.2012

Organoleptic Requirements	
Test / Parameter	**Specification**
Colour	Bright typical, practically uniform red
Flavour	Shall possess a tart flavour, free from off flavours
Odour	Shall possess a normal sweet odour, free from off odours
Texture	Reasonably thick fleshed and lightly soft

Microbiological Requirements		
Test / Parameter	**Specification**	**Units**
Total Plate Count	≤ 10	cfu/g
Yeast	≤ 10	cfu/g
Mould	≤ 10	cfu/g
Coliforms	≤ 10	M.P.N./g
E. Coli	Negative	/g
Salmonella	Not Detected	/25 g

Packaging Requirements	1. Product shall be packed in A12 cans (153 x 153 x 247mm) and placed inside cardboard cartons. No staples, wire closures or cast rings to be used. 2. The box is to be clearly marked with the date of manufacture. The label is to be clearly marked with: a) Name of product b) Net weight and Filling weight c) Best Before Date d) Supplier's details 3. Delivery temperature is ambient temperature
Pack Size	3 x 4.25 Kg
Storage and Shelf-Life	1. Product shall be stored at ambient temperature, in cool, dry, well-ventilated clean conditions, protected from sunlight. If stored as requested, the product shall have a shelf life of minimum thirty-six (36) months from the date of manufacture. 2. Once the product is opened, it should be kept refrigerated (1 – 4 °C) and used within 48 hours.
Food Safety Instructions	1. Being an agricultural product, we recommend that inspections be conducted prior to use for pits, foreign matter, grade and size.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.