

RAW MATERIAL SPECIFICATION

PEACH PUREE

1. Description

- ❖ Peach puree is a product, which is obtained from mature fruits, after washing, sorting, destoning and pasteurization.

2. Requirements

A) Sensory requirements

No	Parameter	Critical	Value	Reference procedure
1	Color	X	Typical for peach, yellow to red, without brown and greenish shade.	Visual Organoleptic
2	Smell	X	Typical for peach puree, without strange odor.	
3	Taste	X	Typical for peach puree, without strange aftertaste.	
4	Consistency	X	Homogeneous product.	
5	Impurity	X	Absent.	

B) Physical and chemical parameters

No	Parameter	Magnitude	Value	Reference procedure
1	Dry matter content (refractometrically), at 20°C	% from the total mass	Min 9	SR ISO 2173/2008
2	Total acidity as citric acid	% of the total mass as citric acid	0.27 – 0.8	SR ISO 750/2008
3	Ascorbic acid	mg/kg	400-600	SR ISO 6557-2/2008
4	Thickness	cm/30s at 20°C	5 – 12.0	Metod Bostwich
5	Lead	mg/kg	< 0.05	SR EN ISO 14082:2003
6	Cadmium	mg/kg	< 0.05	SR EN ISO 14082:2003
7	pH		< 4.5	SR EN 1132/1996

C) Product conform to the requirements included in the AIJN.

D) Microbiological requirements

No	Parameter	Critical	Requirements for aseptic puree	Reference procedure
----	-----------	----------	--------------------------------	---------------------

1	Total plate count, cfu/g	X	< 50		SR EN ISO 4833/2003
2	Yeast and moulds, cfu/g	X	Absent		SR ISO 21527-1
3	Acid bacteria, cfu/ml	-	Absent		SR ISO 2028
4	Anaerobic bacterias and their spore form, cfu/g	-	Absent		-
5	Enterobacteriaceae, cfu/ml	X	<10		ISO 21528-1

3. Packaging

- ✓ Primary packaging: 220 L aseptic bag
- ✓ Secondary packaging: Metal drum with lid, in which is placed the 220 L aseptic bag. The metal drum is placed on top of a wooden pallet.

4. Storage conditions, transport and shelf life

- ✓ The packaging described on p.3 allows the product to be stored in temperatures range from -20°C to +20°C for a period of 24 months.
- ✓ Transportation is carried out with vehicles, which guarantee that the packaging will not be damaged, while following the terms of storage.

5. Allergens control - declaration

No	Allergens	Free from	Comments
1	Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut, or their hybridized strains, and products thereof, expect (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrup based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin	Yes	
2	Crustaceans and products thereof	Yes	
3	Egg and products thereof	Yes	
4	Fish and products thereof (a) fish gelatin used as carrier for vitamin or carotenoid preparations (b) fish gelatin or Isinglass used as fining agent in beer and wine	Yes	
5	Peanut and products thereof	Yes	
6	Soybean and products thereof, expect: (a) fully refined soybean oil and fat ⁽¹⁾ natural mixed tocopherols (E 360), natural D-alpha tocopherol, natural D- alpha tocopherol acetate and natural D-alpha tocopherol succinate from soybean sources	Yes	

	(b) vegetables oil derived phytosterols esters from soybean sources (c) plant stanol ester produced from vegetables oils sterols from soybean sources		
7	Milk and products thereof (a) whey used for making alcoholic distillates including ethyl alcohol of agriculture origin (b) lactitol	Yes	
8	Nuts name (Amygdalus communis L), hazelnuts (Corys avellana), walnuts (Juglans regia) , cashews (Anacardium occindetale), pecan nuts [Caya illinoensis (Wangenh) K. Koch] , Brazil nuts (Bertholletia excels), pistachio nuts (Pistacia vera), Macadamia nuts and Queensland nuts (Macadamia ternifolia)	Yes	
9	Celery and products thereof	Yes	
10	Mustard and products thereof	Yes	
11	Sesame seeds and products thereof	Yes	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of thr total according to the instructions of the manufacturers.	Yes	
13	Lupin and products thereof	Yes	
14	Molluscs and products thereof	Yes	

⁽¹⁾ And the products thereof, so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

The list of substances or products causing allergies or intolerances provided in annex no. II RE. No. 1169/2011 on the provision of food information to consumers, amending Regulations (EC) No 1925/2006 of the European Parliament and the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and the Council , Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004).