

CHANGES FROM THE PREVIOUS EDITION:	
Pto. 16 consumidor final Ed. 3 pto 12 change in microb parameters Ed 4 pto 10 update with updated paper Ed 5 pto 18 legislative amendment and pto 12 energy value adaptation to Directive 2008/100/EC (fibre) Ed. 6 format change Ed. 7 pto 12 Ed. 8 update nutritional data report no 79905 Ed 9 actualizacion Ed. 10 report V-27041 Ed.11 ptos 11, 15 and 18. Ed. 11-1 updated	
REVISED: Raquel Linares	APPROVED: Daniel Carmona

1.- PRODUCT: PEACH JAM**2.- COMMERCIAL CATEGORY: JAM****3.- FORMATOS:** SINGLE BOXES OF 200 UNITS OF 20 g**4.- BRAND:** BERRY**5.- SUPPLIER DATA:** MEMBRILLO EL QUIJOTE, S.A.**6.- ADDRESS OF THE FACTORY:****Industrial Área. SAN PANCRACIO, Parc. 16-23****Post office, 45****14500 Puente Genil (Cordoba) SPAIN****Telephone: 957 609096****Fax: 957 602548****e-mail: pedidos@quijotefood.com****web: www.quijotefood.com****7.- FOOD HEALTH REGISTRY: 21.0000276/CO****8.- DEFINITION OF THE PRODUCT:**

Product prepared by cooking whole fruit, chopped, crushed, sifted or not, to which sugars have been added until a semi-liquid or thick product is obtained.

9.- PRODUCTION PROCESS:

It is done by weighing each of the raw materials required, and then mixing in stainless steel removers. The product is pumped into Termobrix, where the temperature is raised for a certain time. Once the process is finished, the product is passed to the packaging machine with the pumps. The containers are filled with dosing machines. The same machine closes the container. The packages are placed in their corresponding cardboard boxes which are shrink-wrapped. Once the pallets are ready, they are ready for further distribution.

10.- INGREDIENTS:

PEACH PULP; GLUCOSE AND FRUCTOSE SYRUP; Sugar; THICKENER: CARRAGEENAN (E-407), XANTHAN GUM (E-415); ACIDULANTE: ÁCIDO CÍTRICO (E-330); CONSERVADORES: BENZOATO SÓDICO (E-211), SORBATO POTÁSICO (E-202)

11. RECIPE AND BATCH

Detailed in a separate document available to staff
DDMMA where A is the last digit of the year of preferential consumption, MM is the month of manufacture, DD first day of the week of manufacture.

12.- TECHNICAL CHARACTERISTICS

ORGANOLEPTIC CHARACTERISTICS		
PARAMETER	RESULTS	NORMATIVA
Color	Acceptable	Acceptable
Taste	Acceptable	Acceptable
PHYSICO-CHEMICAL CHARACTERISTICS		
PARAMETER	RESULTS	NORMATIVA
No bones	0%	-
Fragments bones	0%	2%
Own plant remains	0%	2%
Remains of skin	0%	2%
Peduncles	0%	2%
Seeds	0%	2%
Fats	0%	-
Saturated fats	0%	-
Proteins	0,90%	-
Dietary fibre	0,7%	-
Sodium (salt)	<0,1% (0,31%)	-
Carbohydrates	57,0%	-
Sugars	54%	-
Energy value	990 kJ/100 gr 233 kcal/100 gr	-
pH	3,6	-
°Brix	56,25°	40-60°
MICROBIOLOGICAL CHARACTERISTICS		
PARAMETER	RESULTS	NORMATIVA
Listeria monocytogenes	<100/ gr	<100/ gr
Mesophilic aerobia	<1000 ufc/ gr	<1000 ufc/ gr
Clostridium S. Reduct.	<1000 ufc/gr	<1000 ufc/gr
Staphylococcus aureus	Absence/ gr	Absence/ gr
Mildew and yeast	<500 ufc/gr	<500 ufc/gr

* AVERAGE VALUES

13.- DATE OF USE:4 years from manufacture (see date on the packaging)

14.- QUALITY CONTROL:

- ☐ Net weight
- ☐ °Brix
- ☐ pH
- ☐ Temperature
- ☐ Product packaging (closure, dates of preferential consumption and batch-packing, etc.)

15.- LABELLING:

The tags include:

- ☐ Business name of the company
- ☐ Sales description of the product
- ☐ List of ingredients
- ☐ Nutritional information
- ☐ Gross weight
- ☐ Net weight
- ☐ Minimum shelf life or date of preferred consumption
- ☐ Nº Lote
- ☐ No R.G.S.E.A.A.
- ☐ Bar code

16.- CONDITIONS OF USE, STORAGE AND FINAL CONSUMER

No special conditions are required for maintenance or conservation. He doesn't need cold.

It is consumed directly without any preparation.

Addressed to any non-diabetic consumer.

17. ALLERGENS

No gluten, GMO and <10 ppm SO₂

LIST OF ALLERGENS according to Annex II of Regulation 1169/2011	Presence in the product
	YES/NO
Cereals containing gluten, EXCEPT (1):	No
- wheat	No
- rye	No
- barley	No
- oats	No
- spelt	No
- kamut	No
- hybrid species	No
and derived products	No
Crustaceans and products based on crustaceans	No
Egg and egg products	No
Fish and fish products, except (2)	No
Peanuts and peanut products	No
Soya and soya products, except (3)	No
Milk and milk products (including lactose), except (4)	No
Nuts and nut products except (5)	No
Cashew nuts (including oil)	No
Nuts (including oil)	No
Hazelnuts (including oil)	No

Pecans	No
Pistachio	No
Macadamia or Australian nuts (including oil)	No
Brazil nuts (including oil)	No
Almonds (including oil)	No
Celery and derived products	No
Mustard and derived products	No
Sesame grains and sesame grain products	No
Sulphur dioxides and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as Total SO₂, for products ready for consumption or reconstituted according to the instructions in manufacturer	No
Lupins and lupin products	No
Molluscs and mollusc products	No

- (1) Glucose syrups based on wheat including dextrose; maltodextrins from wheat; barley glucose syrups; cereals used for the manufacture of alcoholic spirits, including ethyl alcohol of agricultural origin
- (2) gelatin fish used as a carrier for vitamins or carotenoid preparations; fish gelatine or ictiocola as a clarifier in cervets and wine
- (3) fully refined soybean oil and fat; mixed natural tocopherols (E306), natural d-alpha tocopherol natural d-alpha tocopherol acetate and natural soy-derived d-alpha tocopherol succinate; phytosterols and phytosterol esters derived from soybean oil; phytostanol esters derived from soybean oil phytosterols
- (4) whey used for the production of distillates, including ethyl alcohol of agricultural origin; lactitol
- (5) nuts used in the manufacture of alcoholic spirits, including ethyl alcohol of agricultural origin

18.- APPLICABLE LAW:

- ☐ R.D. 670/1990 of 25 May, approving the quality standard for fruit jams, jellies and marmalade, chestnut cream and fruit jam.
- ☐ RD 2420/1978 of 2 June approving the STR for the manufacture and sale of vegetable canning
- ☐ R. D. 723/1988 of 24 June, which approves the General Rule for the control of the effective content of packaged food products. Amended by B.O.E. 10/08/88 and RD 180/2008.
- ☐ Regulation 1169/2011 on consumer information
- ☐ Regulation 1129/2011 amending Annex II to Regulation 1333/2008 in order to establish a list of Union food additives
- ☐ Reglamento 10/2011, de la comisión de 14 de enero de 2011, sobre materiales y objetos plásticos a entrar en contacto con alimentos
- ☐ Reglamento 1935/2004 del Parlamento Europeo y del Consejo de 27 de octubre de 2004, sobre los materiales y objetos destinados a entrar en contacto con alimentos y por el que se derogan las Directivas 80/590/CEE y 89/109/CEE
- ☐ Reglamento 1333/2008 del Parlamento Europeo y del Consejo, de 16 de diciembre de 2008, sobre aditivos alimentarios
- ☐ Reglamento 1881/2006 de la Comisión, de 19 de diciembre de 2006 por el que se fija el contenido máximo de determinados contaminantes en los productos alimenticios
- ☐ Reglamento 2073/2005, relativo a los criterios microbiológicos de los productos alimenticios
- ☐ RD 1086/2020 de 9 de diciembre por el que se regulan y flexibilizan determinadas condiciones de aplicación de las disposiciones de la UE en materia de higiene de la producción y comercialización de los productos alimenticios
- ☐ Reglamento 1334/1999 de 31 de julio, por el que se aprueba la Norma general de etiquetado, presentación y publicidad de los productos alimenticios