



## PRODUCT TECHNICAL SPECIFICATIONS SHEET

Revision  
08/10-01-24

<b>Product:</b>	Sliced beetroots
<b>Product description:</b>	Product prepared from fresh beetroots which have been peeled and whose leaves and external roots have been removed, packed in brine in tinfoil cans and duly heat treated until getting a commercially sterile product
<b>Product quality:</b>	Choice
<b>Origin of product:</b>	Spain
<b>Unit presentation:</b>	Clean electrolytic tinfoil cans with white lacquered inner, free from defects and impurities.

### Characteristics of the cans

Can visual appearance			Can capacities and weights			
Can watertightness	Can internal alterations	Can external alterations	Can size (format)	Nominal capacity	Net weight	Drained weight
100% correct	Negative	Negative	A10	3,100ml.	2,950 grs.	1,980 grs.
100% correct	Negative	Negative	3 Kgs. (A9)	2,650ml.	2,500 grs.	1,350 grs.
100% correct	Negative	Negative	1 Kg.	850ml.	780 grs.	480 grs.
100% correct	Negative	Negative	½ Kg.	425 ml.	390 grs.	240 grs.

### Physical, chemical and organoleptic characteristics

<b>Vacuum (bar):</b> >0.08 bar (existence in all cases)	<b>pH:</b> ≤4.20
<b>Can head space (mm):</b> <7% cans for cans with capacity >1700ml <10% for cans with capacity 225-1700ml.	<b>Odour:</b> typical/characteristic without strange smell
<b>Cleaning:</b> absence of foreign matter and no vegetable product	<b>Colour:</b> typical/characteristic
<b>Flavour:</b> typical/characteristic without strange flavour	<b>Texture:</b> typical/characteristic
	<b>Pieces smaller than 4cm<sup>2</sup>:</b> 10%

Microbiological characteristics	Nutrition facts (values per 100 gr. of product)
<b>Incubation (37°C and 55°C 7 days):</b> No alteration/growth	<b>Energy</b> 200.64kJ/48kcal
<b>Mesophilic aerobic count:</b> < 10 ufc/gr.	<b>Total fat</b> 0.2 g.
<b>Germs anaerobic count:</b> < 10 ufc/g	<b>of which saturated fat acids</b> <0.1 g.
<b>Mould and yeast count:</b> < 100 ufc/gr.	<b>Carbohydrates</b> 11.10 g.
<b>Escherichia coli:</b> <10 ufc/gr.	<b>of which sugars</b> 8.00 g.
<b>Staphylococcus aureus:</b> Absence	<b>Proteins</b> 0.50 g.
<b>Listeria monocytogenes:</b> Absence in 25 grs.	<b>Fiber</b> 2.80 g.
	<b>Salt</b> 0.52 g.

### Ingredients:

Sliced beetroots, water, vinegar, salt and acidulant: citric acid (E-330)

### Remarks and additional information:

- This is a commercially sterile product what means that all microorganisms with the ability to cause food intoxication have been eliminated and altering germs have been reduced to a commercially acceptable level.
- There might be a ±5% variation in the drained weight.
- It is recommended to store in a cool (no freeze) and dry place free from tinfoil aggressive substances and away from direct sunlight and artificial heating at a temperature between 10°C and 25°C and at a relative humidity lower than 65%.
- This product does not contain nor has been manufactured with genetically modified organisms (GMO)
- This product has not been manufactured with any ingredient containing allergens nor gluten.
- This product is free from preservatives, colourings and gluten. It is fit for celiacs.
- The organoleptic, physical and chemical characteristics of this product have not been modified after its incubation.
- This product fulfils all the legislation concerning pesticides and metals and has not been irradiated.
- Shelf life: three years from production date depending on the transport and storage conditions.
- This is a ready to use product but, after opening the can, the product must be removed from the tin and introduced in a non-metallic container, storing it in a refrigerated place to be consumed within three days.



<b>Allergens declaration</b>							
<b>Does the product contain any of the below?</b>			<b>Risk of cross contamination</b>		<b>Presence in the facilities</b>		
<b>PRODUCT</b>	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>	
Milk and its derivatives including lactose		x		x		x	
Eggs/products made with eggs		x		x		x	
Cereals containing gluten and/or hybrid versions	Wheat		x		x		
	Barley		x		x		
	Rye		x		x		
	Oats		x		x		
	Spelt		x		x		
	Kamut		x		x		
Derived from the above		x		x		x	
Peanut and peanut based products		x		x		x	
Nuts	Almonds		x		x		
	Hazelnuts		x		x		
	Nuts		x		x		
	Cashew nuts		x		x		
	Pecan nuts		x		x		
	Brazil nuts		x		x		
	Pistachio		x		x		
	Macadamia nuts		x		x		
	Australian nuts		x		x		
Derived from the above		x		x		x	
Crustaceans and crustacean products		x		x		x	
Fish and fish products		x		x		x	
Mollusks and mollusk-based products		x		x		x	
Soybeans and soy-based products		x		x		x	
Celery and celery derived products		x		x	x		
Mustards and derived products		x		x		x	
Sesame grains and sesame-based products		x		x		x	
Lupins and its derivatives		x		x		x	
Sulphur dioxide and sulfites in concentrations above 10mg/kg or 10mg/liter, expressed as SO2		x		x		x	

According to EU directives 2002/13, 2003/89, 2006/142 and 2007/68 which modifies the annex III of the directive 2000/13 of the European Parliament and the Council concerning certain food ingredients.