

EXCLUSIVE FOOD HOUSES

IMPORTERS AND DISTRIBUTORS OF FOOD SPECIALITIES

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PRODUCT INFORMATION

PRODUCT NAME: CAPRBERRIES IN VINEGAR

PACKING: glass jar 240 g net, 935g and 3750g

DESCRIPTION AND MANUFACTURING PROCCES:

Capers are the flower buds of the flower caparris and is prepared from fresh capers fruits, which has been matured after a process of 60 days in water and salt at 22 % beaumé.

Before packing, the product is desolated by washing the fruit repeatedly

Then the product is selected manually to eliminate defective and opened caperberries and the product is packed automatically on glass jars and vacuum closed with hot water steam to get empty space on top of the jars (vacuum closing at 10 cm hg.)

The fruit has a dark green appearance, and mild texture with typical flavour and aroma.

The product, when packed on jars, is Pasteurised at 95 degrees during 25 minutes to guarantee a total elimination of pathogens (yeast, moulds, lactobacillus, etc. The whole process is controlled by a computer system designed for this terminal treatment. (Time, temperature, etc). A written status of the process is filed.

SPECIFICATIONS AND INGREDIENTS:

Ingredients	amount :%	energy	: 104,6 kj/24,7 kcal
Caperberries Medianus	40%	Protein under	2,10 g
Water	52%	fat	0,4 g
Wine vinegar	1%	Carbohydrate	3,2 g
Salt	7%		
Preservatives:	none		
Colourings	none		

INGREDIENTS LIST: Caperberries medianus, water, Vinegar and salt.

CHEMICAL AND PHISICAL PROPERTIES:

Acidity (lactic acid) approximately	1,9- 2,5 %
Salt: (%NaCl)	6
PH	max. 3,5

MICROBIOLOGICAL REQUIREMENTS:

Yeast and Mould	< 10 UFC/ g
Lactobacillus	Absence

STORAGE AND SHELF LIFE: The goods can be store at room temperature during 3 years. Once opened product should be refrigerated and consumed within 3 days to maintain same quality.

PACKAGING/CODE DATING:

Glass jars, metal closures and TE shrink bands packed in final cartons.

CODE Date: day/month/year (3 years after day of packing)