

	<p align="center">PRODUCT SPECIFICATION SHEET</p>	<p>Reference :</p>	<p>SPE/01-ATS-2017</p>
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<p>Product</p>	<p align="center">PINEAPPLE SLICES IN LIGHT SYRUP 3/1, 3/4, 4/4</p>
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<p>Ingredients</p>	<p>Pineapple, water, sugar, acidifier: citric acid.</p>
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<p>BBD</p>	<p>2 to 3 years</p>
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<p>Weight</p>	<p>Format</p>	<p>Capacity</p>	<p>Net weight</p>	<p>Drained net weight</p>
	<p>3/1 (A10)</p>	<p>3100mL</p>	<p>≥ 2790g</p>	<p>≥ 1795g</p>
	<p>4/4 (A2.5)</p>	<p>850ml</p>	<p>≥ 765g</p>	<p>≥ 490g</p>
	<p>3/4 (A2)</p>	<p>580mL</p>	<p>≥ 522g</p>	<p>≥ 335g</p>

<p>Number of slices</p>	<p>3/1 (A10)</p>	<p>60 to 70</p>
	<p>4/4 (A2.5)</p>	<p>12 to 16</p>
	<p>3/4 (A2)</p>	<p>10</p>

<p>Caliber</p>	<p>Format</p>	<p>Average weight per slice</p>	<p>External diameter of slice</p>	<p>Internal diameter of slice</p>	<p>Slice thickness</p>
	<p>3/1 (A10)</p>	<p>26 to 29 g</p>	<p>63 to 68 mm</p>	<p>22 to 25 mm</p>	<p>8 to 10 mm</p>
	<p>4/4 (A2.5)</p>	<p>33 to 34g</p>	<p>73 to 78 mm</p>	<p>26 to 32 mm</p>	<p>8 to 10 mm</p>
	<p>3/4 (A2)</p>	<p>33 to 34 g</p>	<p>73 to 78 mm</p>	<p>26 to 32 mm</p>	<p>8 to 10 mm</p>

<p>Characteristics</p>	<p>Brix</p>	<p>14 - 17</p>
	<p>pH</p>	<p>≤ 4.2</p>
	<p>Color</p>	<p>Yellow</p>
	<p>Taste / odor</p>	<p>Typical of the fruit. No off-taste.</p>
	<p>Acidity</p>	<p>0.5 +/- 0.3</p>

<p>Number of slices with defects/tin</p>	<p>Format</p>	<p>Cores</p>	<p>Eyes, spots and skin residues</p>	<p>Broken, damaged slices</p>	<p>Total slices with defect accepted</p>
	<p>3/1 (A10)</p>	<p>2</p>	<p>3</p>	<p>3</p>	<p>6</p>
	<p>4/4 (A2.5)</p>	<p>1</p>	<p>1</p>	<p>1</p>	<p>2</p>
	<p>3/4 (A2)</p>	<p>0</p>	<p>1</p>	<p>1</p>	<p>1</p>

<p>Foreign bodies</p>	<p>None</p>
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<p>Contaminants</p>	<p>No allergen</p>
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	<p>GMO free</p>	<p>Absence of ionization treatment</p>
	<p>Pesticides residues & heavy metals conforming to European regulations.</p>	
<p>Tin</p>	<p>Without BPA</p>	
	<p>No deformed or dented tins</p>	
	<p>Without traces of oxidation or rust</p>	
	<p>Tin and internal lacquer in compliance with the European regulations:</p> <ul style="list-style-type: none"> • Regulation (EC) No 1935/2004/CE of 27th October 2004 on material and articles intended to come into contact with food. • Regulation (EC) No 2023/2006 of 22nd December 2006 amended on good manufacturing practices for materials and articles intended to come into contact with food. 	

<p>Other</p>	<p>Maximum 2 different lot numbers/reference</p>
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<p>Sample</p>	<p>Add 1 carton of sample per reference loaded (at our expense)</p>
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<p>Packaging</p>	<p>Size</p>	<p>3/1 (A10)</p>	<p>4/4 (A2.5)</p>	<p>3/4 (A2)</p>
	<p>Tins/carton</p>	<p align="center">6</p>	<p align="center">24</p>	<p align="center">24</p>

Controlled and Approved by GFC-Global Food Corridors.

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