

Specification Sheet

EXTRA FINE GHERKINS																																			
<p>Ingredients : Gherkins*, water, vinegar, onions*, salt, tarragon, yellow mustard seeds, coriander seeds, naturals flavours. * Contains sulphites.</p> <p>Origin of gherkins: India or Sri Lanka</p>																																			
<p>Physico-chemical characters:</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%;"></td> <td style="width: 25%; text-align: center;">21cL</td> <td style="width: 25%; text-align: center;">37cL</td> <td style="width: 25%; text-align: center;">72cL</td> </tr> <tr> <td>Net Weight :</td> <td style="text-align: center;">190g</td> <td style="text-align: center;">340g</td> <td style="text-align: center;">680g</td> </tr> <tr> <td>Drained Weight :</td> <td style="text-align: center;">110g</td> <td style="text-align: center;">190g</td> <td style="text-align: center;">380g</td> </tr> <tr> <td>Gherkins weight :</td> <td style="text-align: center;">167g±15g</td> <td style="text-align: center;">90g±9g</td> <td style="text-align: center;">335g±20g</td> </tr> <tr> <td>Calibrate :</td> <td colspan="3">150g to 300g gherkins in 1 kg.</td> </tr> <tr> <td>Acidity :</td> <td colspan="3">2.3° ± 0.5 (expressed in acetic degree)</td> </tr> <tr> <td>pH :</td> <td colspan="3">< 3.9</td> </tr> <tr> <td>Salt :</td> <td colspan="3">1.7% ± 0.5 either sodium : 0.663 %</td> </tr> </table>			21cL	37cL	72cL	Net Weight :	190g	340g	680g	Drained Weight :	110g	190g	380g	Gherkins weight :	167g±15g	90g±9g	335g±20g	Calibrate :	150g to 300g gherkins in 1 kg.			Acidity :	2.3° ± 0.5 (expressed in acetic degree)			pH :	< 3.9			Salt :	1.7% ± 0.5 either sodium : 0.663 %			<p>Organoleptic characters :</p> <p>Colour : green, characteristic of the gherkins visual Aspect : crystal clear and clear juice. Healthy gherkins Taste : vinegar and flavoured Texture : crisp Smell : vinegar and gherkins</p>	
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<p>Packaging: Jar glass with metal lead Twist-off : 21cl, 37cl, 72cl</p>		<p>DLUO : 24 months</p>																																	
<p>Average nutritional values for 100g : (a portion is on average of 15g)</p> <p>Energy: 58 kJ / 14 kcal ; Carbohydrates: 0.4 g (of which sugars: 0.1 g) ; Dietary Fiber : 1.8 g ; Proteins : 1.1 g ; Fat : 0.8 g (of which saturated fat : 0.4g) ; Salt : 1.7g</p>																																			
<p>Conservation and storage: Storage: ambient temperature</p>																																			
<p>GMO : Not subjected to the rules of labeling and traceability in GMO according to the regulations N°1829 / 2003 and 1830/2003 of 22/09/03</p>																																			

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Allergens: according to the directive N ° 2007 / 68 / CE and its annex 3a.							
	Presence in the product		Concerned ingredient		Presence in the product		Concerned ingredient
	Yes	No			Yes	No	
Wheat and gluten		X		Milk and products there of		X	
Shellfishes		X		Nuts and products there of		X	
Eggs		X		Sesame		X	
Fishes		X		Sulphites	X		potassium metabisulphite
Peanut and products there of		X		Mustard	X		Mustard seeds
Soya and products there of		X		Celery		X	
Mollusks		X		Lupin		X	

Ionization:

Absence of any ionized ingredients

Microbiological standard:

Change in pH (below 0.5 pH units) after the stability control after 7 days at 37°C compared to a witness (ambient temperature)

Quality-HACCP :

Certified IFS since June 2009

A risk analysis has been made in accordance with codex alimentarius; it is updated regularly and is audited once a year.

This information is drafted in best of our knowledge in the date indicated on the document.