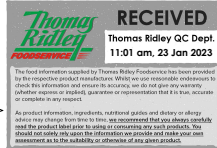


KIRIL MISCHEFF GROUP

IMPORTERS, STOCKHOLDERS & DISTRIBUTORS OF QUALITY FOOD PRODUCTS
SUPPLIERS TO MANUFACTURING, FOODSERVICE & RETAIL TRADES



Canned Grapefruit segments in light syrup

Product name	A10 CANNED GRAPEFRUIT SEGMENT IN LIGHT SYRUP
Product description	Canned grapefruit segments are prepared from clean, sound and mature fruits and packed in sugar syrup.
Special Product Characteristics	Canned grapefruit prepared from sound, succulent, covering liquid of the sugar syrup. The production is commercially sterile.
Net weight	≥ 3000 g
Drained Net weight	≥ 1650 g
Packaging	Inside tinned, outside gold lacquered cans. (Diameter x Height): Ø 153 x 177 mm
Transport condition [temp.,humidity etc.]	Ambient Conditions
Storage condition [temp.,humidity etc.]	Once opened, unused product should be transferred to a non-metallic container, covered and stored in a refrigerator and used within two days.
Shelf life after production	36 months

3. PRODUCT DETAILS

3.1 INGREDIENTS

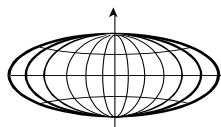
INGREDIENTS in decreasing order [ADDITIVES ADDITIONALLY WITH "E"-NUMBER]	COUNTRY OR PLACE OF ORIGIN
Grapefruit	Turkey
Water	Turkey (Deep Well)
Sugar	Turkey

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Specification No N9053

KIRIL MISCHEFF LIMITED
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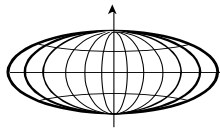
3.2 Nutritional Values [unit]	GDA* (Guideline daily amounts) based on CIAA** recommendations	Average per 100 g/ml	% GDA	by analysis (A) or calculation (C)
Energetic values [in kcal]	2000 kcal	60 kcal	3	A / <input checked="" type="checkbox"/> C
Proteins [g]	50 g	0,56 g	1,12	A / <input checked="" type="checkbox"/> C
Carbohydrate [g]	270 g	15,44 g	5,71	A / <input checked="" type="checkbox"/> C
of what sugars [g]	90 g	15,04 g	16,71	A / <input checked="" type="checkbox"/> C
Fats [g]	70 g	0,10 g	0,14	A / <input checked="" type="checkbox"/> C
of what saturated [g]	20 g	0,014 g	0,07	A / <input checked="" type="checkbox"/> C
Food fibre [g]	25 g	0,40 g	1,6	A / <input checked="" type="checkbox"/> C
Sodium [g]	2.4 g	2 mg	0,08	A / <input checked="" type="checkbox"/> C
3.3 SENSORY TESTS				
PARAMETER		DESCRIPTION		
FLAVOUR		Full characteristic well-balanced flavour of canned grapefruit, may be slightly bitter, but not excessively so.		
APPEARANCE		Uniform, bright		
TEXTURE		Firm, and fleshy segments		
3.2 GMO AND INGREDIENTS ORIGINATING FROM GMO				
The producer guarantees that the product contains no ingredients of genetically modified organisms (GMO)				
4. LIST OF ALLERGENS AND FOOD INTOLERANCES				
4.1 INGREDIENTS AND THEIR DERIVATIVES THAT ARE OBLIGED TO BE LABELLED				
INGREDIENTS CONCERNED, INCLUDING THE DERIVATIVES OF THOSE INGREDIENTS	PRESENT AS INGREDIENT	PRESENT AS A RESULT OF POTENTIAL BUT NOT INTENDED CROSS-CONTAMINATION		
Cereals containing gluten [wheat, rye, barley, oats, spelt and kamut]	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Crustaceans	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Eggs	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Fish	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Peanuts	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Soybeans	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Milk [including lactose], Lactose	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Nuts [almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts]	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Celery	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Mustard	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Sesame seed	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Sulphur dioxide and sulphites (E220 at E227), more than 10mg/kg or 10mg/litre expressed as SO ₂ etc.	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Lupin and products thereof	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
Molluscs (gastropods, bivalves or cephalopods) and products thereof	Yes / <input checked="" type="checkbox"/> No	Yes / <input checked="" type="checkbox"/> No		
5. INGREDIENTS SUBJECTED TO IRRADIATION				
The producer guaranties that the product does not contain ingredient(s) that were subjected to irradiation				
6. PROCESSING				
In the appendix describe the manufacturing procedure of the product by a flow-chart and give a brief description of the measures taken in our company to guarantee the required hygiene. Please ask for Flow chart and HACCP Plan.				

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7. FINISHED PRODUCT PROPERTIES				
PARAMETER	UNIT	TARGET VALUE	METHOD OF CONTROL	
Vacuum	mmHg	≥100 mmHg	With vacuum gauge	
pH		≤ 3,7	pH meter	
Brix	°Bx	14-17	With Refractometer	
Heavy Metal (External Laboratory)	According to the Turkish Food Codex, Maximum Residue Limits of Pesticides and Turkish Food Codex Regulation on Contaminants.			
Pesticide (External Laboratory)	According to the Turkish Food Codex, EU Pesticides database, Maximum Residue Limits of Pesticides and Turkish Food Codex Regulation on Contaminants.			
Head Space	mm	≤14	Caliper Rule	
BROKEN (% w/w) (Broken: A segment which is less than 75% of its apparent original size.)	%	≤ 40%	Calculating	
Ragged (% w/w)	%	≤ 30%	Calculating	
TWINS (DOUBLE SEGMENTS)	Pieces	≤ 4 /tin	Visual Check & Counting	
ALBEDO & MEMBRANE >Ø 10mm (pieces/can) (Inner peel and membrane on side and top of segment)	Pieces	≤ 10/tin	Visual Check & Counting	
UNDEVELOPED SEEDS <3 mm (pieces/can)	Pieces	≤ 10/tin	Visual Check & Counting	
IMMATURE SEEDS 3 -9 mm (pieces/can)	Pieces	≤ 10/tin	Visual Check & Counting	
DEVELOPED SEEDS >9 mm (pieces/can)	Pieces	≤ 5 /tin	Visual Check & Counting	
FOREIGN MATERIAL	Pieces	None	Visual Check & Counting	
EXTRANEIOUS VEGETABLE MATERIAL	Pieces	None	Visual Check & Counting	
Reference	Campden Spesification			
MICROORGANISM	UNIT	TYPICAL VALUE	MAX. OR MIN. VALUE	METHOD OF REFERENCE
Microbiological activity		Commercially Sterile		Incubation tests only.
8. LABELLING & CODING				
LABELLING (INCL. BEST BEFORE DATE) VISIBLE ON THE RETAIL, WHOLESALE AND TRANSPORT PACKING AS WELL.				
8.1 INDICATION OF LOT				
Indication of minimum durability by	Code Example: FRGFLS 21 001 A BBE Date (Fruiterra Grapefruit in Light Syrup Segment, Production Year, Production Day, Shift and Best Before Date)			
Manner of indication	Inject coded			
Keeping of reference samples	Witness samples are taken for each lot.			
8.2 LIST OF ALL LOGOS USED ON THE LABEL [E.G. ECO, GREEN DOT ETC.]				
CHANGES ACCORDING TO THE CUSTOMER DEMAND				
9. INSTRUCTION FOR USE OR METHOD OF PREPARATION / CONSUMER				
Ready to use/ General consumer				
10. TRANSPORTATION				
In a container which is suitable for food transportation, no foreign material and odour, no pest residues, cleaned containers. Bulk loading to the 20 DC or 40 DC FCLs or palletized according to the customer demand.				

Please note that Calcium Chloride may be added

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