

KIRIL MISCHEFF GROUP ¹

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

Contact details		
Sales	enquiries@kiril-mischeff.com	01909 534000
Technical	qa@kiril-mischeff.com	01909 534000
Product recall / Emergency only contact details		
Technical Contact	Michael Auty Michael.Auty@kiril-mischeff.com	07718519100
Other	Dimiter Mirchev Dimiter.Mirchev@kiril-mischeff.com	07718519101

Revisions			
Revision	Date	Update	Initials
1	27.01.2023	Kiril version new format specification	FCS

PRODUCT NAME: Peeled plum tomatoes

Product Description

KM Specification Number	AS021
Latin Name and Varieties used	
Full Product Description	Whole peeled plum tomatoes in tomatoes juice packed on tin cans, with the addition of juice obtained by crushing and sieving of tomatoes, stabilized by heat process.
Country of origin	Italy, Greece
Country of manufacture	Italy, Greece
Legal description	Whole peeled plum tomatoes in tomatoes juice

Product Breakdown

Ingredient:	% in product	Country of Origin
Peeled plum tomatoes	60	Italy, Greece
Tomato juice	40-39.96	Italy, Greece
Acidity regulator: Citric acid(E330).	0-0.04	EU, China (Not Xinjiang)

General Product Details

Shelf life from date of production	Minimum 24 months
Shelf life once opened	Max 3 days when stored in the fridge in a non-metallic container

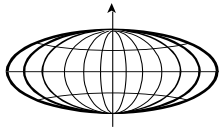
Issue date: 27.01.2023

Revision: 1.0

Specification No: AS021

KIRIL MISCHEFF LIMITED
 ENTERPRISE HOUSE, CARLTON ROAD, WORKSOP, NOTTS S81 7QF
 Tel : 01909 534000 Fax : 01909 534029

All specifications shall be considered agreed unless notified within 4 weeks from receipt



KIRIL MISCHIEFF GROUP²

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

Transport temperature	Dry, ambient and well-ventilated conditions.
Storage temperature	Dry, ambient and well-ventilated conditions.
Recommended storage instructions when opened	Refrigerated 0-5°C

Physical Quality

Defect	Target
Foreign body	Absent
Wholeness	>60% drained weight
Vacuum	Min. 5cm Hg
Skins	<3 cm 2 per 4100g

Organoleptic Properties

Sample size	Test	
Per Can	Texture	Firm
Per Can	Colour	Typical red
Per Can	Flavour	Characteristic of plum fresh tomatoes flavour, free from off notes
Per Can	Odour	Characteristic of plum tomatoes flavour, free from taints or odours

Microbiological Analysis

Product is commercially sterile - Stable after incubation to 55 °C for 7 days and 37 °C for 14 days

Chemical analysis on finished product

Analysis	Target
pH	4.0-4.5
Brix	5.0-7.0

Nutritional Information

Constituents per 100g / 100ml	Quantity in	Method of analysis or source
Protein	1.2	USDA National Nutritional Data
Total Fat (g)	0.5	USDA National Nutritional Data
- Saturated (g)	0	USDA National Nutritional Data
Total Carbohydrate (g)	3.0	USDA National Nutritional Data
- Sugar (g)	3.0	USDA National Nutritional Data
Dietary Fibre (g)	0.9	USDA National Nutritional Data
Energy (kJ)	97	USDA National Nutritional Data

2

Issue date: 27.01.2023

Revision: 1.0

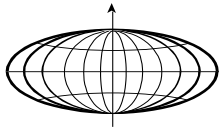
Specification No: AS021

KIRIL MISCHIEFF LIMITED

ENTERPRISE HOUSE, CARLTON ROAD, WORKSOP, NOTTS S81 7QF

Tel : 01909 534000 Fax : 01909 534029

All specifications shall be considered agreed unless notified within 4 weeks from receipt



KIRIL MISCHIEFF GROUP³

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

Energy (kcal)	23	USDA National Nutritional Data
Salt(g)	0.05	USDA National Nutritional Data

CCPs & Process flow

CCPs & Process flow will be sent under separate cover.

COSHH data

Fire hazard	Non hazardous
Spillage	Use suitable absorbent material followed by washing down
Respiratory protection	Non required
Effect on skin	Non hazardous, normal washing with soap and water to remove
Effect on eyes	Normal flushing to remove

Product Suitability

Is the product suitable for: Yes / No

Ovo-Lacto Vegetarians	Yes
Ovo-Vegetarian	Yes
Lacto-Vegetarian	Yes
Vegetarian	Yes
Vegans	The product does not naturally contain any animal products or derivatives however suitability for vegans would also depend on supplying site
Kosher diet	Yes
Halal diet	Yes
Coeliac diet	This product has not been tested or certified gluten free
Organic diet	No

Allergens

This product does not naturally contain any allergens however allergen information for supplying sites can be supplied on request.

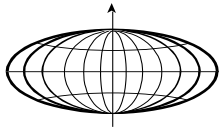
Packaging

Packaging format: Cans within cardboard carton

All products will be supplied on standard UK pallets unless formally agreed otherwise in writing.

Inner Packaging

Is inner packaging food grade?	Yes
Material Type	Tinplate food can is made of three pieces: electrical welded can body and seamed ends.



	The exterior body of can is electrolytic tinplate (BSE). The exterior ends are TFS or BSE or GOLD lacquer coated.
Dimensions	400g: Diameter 73 mm – Height 109mm 800g: Diameter 99 mm – Height 118mm 2500: Diameter 155 mm – Height 152mm

Outer Packaging

Material Type (e.g; C flute cardboard carton)	Cardboard Carton or cardboard tray
---	------------------------------------

Transit Packaging

	12x400g	6x800g	6x2500g
Total number of cases per pallet	160	160	63

Weight Declaration

Net Weight	400g	800g	2500g
Drained Weight	240g	480g	1500g

Barcodes

Can Size	Inner Barcode	Outer Barcode
12x400g	5010227231786	05010227231892
6x800g	5010227233568	05010227233452
6x2500g	5010227234121	05010227234343

Additives

Please list all additives used

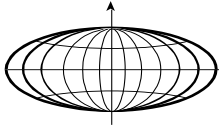
E Number	Full name	Function in product	Target level
E330	Citric Acid	Acidity regulator	0-0.4%

Genetically Modified Material

This product is not genetically modified and does not contain any genetically modified ingredients.

Pesticides and Heavy metals

Pesticide and heavy metal testing is carried out in accordance with current UK and EU Legislation and within the Maximum Residue Levels



Warranty Statement

The material shall be free of impurities, infestation, taint, off-odours and shall conform in full to any and all applicable UK and EU legislation.

The material shall be manufactured in accordance with Good Manufacturing Practice and any applicable Codes of Practice.

Records of routine analytical analysis shall be made available for inspection on request.

Kiril Mischeff Authorisation

This specification has been agreed by the following person at Kiril Mischeff:

Name: Florentina Cirtog - Solomon

Position: Quality Administrator

Date: 27.01.2023