

# KIRIL MISCHEFF GROUP

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

## Product Specification – Pitted Cherries in Syrup 810g

### PRODUCT DESCRIPTION

Canned whole cherries are prepared from properly clean, fresh, healthy and ripe; free from insects, pest, spoliation, disease, decay and impurities, Turkish origin fresh cherries. Canned cherries prepared from sound, succulent, covering liquid of the sugar syrup. The production is commercially sterile. The cherries are filled into cans with natural are hermetically sealed and thermally processed to achieve commercial sterility and thereby ensure the product's food safety. Can be produced with light syrup, in syrup or in heavy syrup according to customer demand.

### INGREDIENT STATEMENT

Cherries, Water, Sugar, Firming Agent Calcium Chloride (E509), Acidity Regulator Citric Acid (E330)\*

\* Ingredients are of Turkish origin.

### TYPICAL NUTRITION INFORMATION PER 100g (NET CONTENT)

	NV	RI	%RI
ENERGY (kcal)	67,00	2000	3,35
FAT (g)	0,15	70	0,21
OF WHICH SATURATES (g)	0,034	20	0,17
CARBOHYDRATE (g)	17,30	260	6,65
OF WHICH SUGARS (g)	15,80	90	17,55
FIBRE (g)	1,50	25	6,00
PROTEIN (g)	0,61	50	1,22
SODIUM (g)	0,003	2,4	0,13

### REFERENCE INTAKE (RI) OF AN AVERAGE ADULT 2000kcal

Nutritional Value (NV) table based on 'Light syrup' product. Reference: USDA Database

### COUNTRY OF ORIGIN

Turkey

### GMO, IONISATION AND ALLERGEN INFORMATIONS

Completely free from GMO, Ionization and Allergens

### ANALYTICAL STANDARDS

pH	< 3.5
Bx°	Light Syrup (14-17 °Bx), Syrup (17-19°Bx), Heavy Syrup (20-24 °Bx)
Headspace	≤10 mm
Vacuum	≥100 mmHg
Caliber	20-23 mm / 23+ mm

### DECLARED LABEL WEIGHTS

Net Weight	≥810 g
Drained Weight	≥460 g

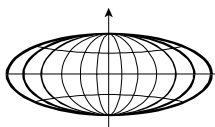
Issue date: 18.06.2024

Revision: 1.0

Specification No A0802

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

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



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## FRUIT STRUCTURE



## ORGANOLEPTIC REQUIREMENTS

**Appearance** Fairly bright, characteristic of the variety. May be slightly non-uniform.

**Flavor** Full and characteristic cherry flavor, may be slightly weak. May have slight almond notes.

**Texture** Flesh may be slightly soft. Skins may be slightly firm.

## DEFECTS CLASSIFICATION

The fruit must be practically free from defects. any defect will be considered serious if it materially detracts from the overall appearance of the product. Defect parameters are based on Campden Specifications A Grade value.

## DEFINITION OF DEFECTS

### FOREIGN MATTER (FM)

Any material not derived from the original fruit plant. examples of foreign matter include insects, pieces of insect, wood, glass, soil, mineral stones, metal, snails, slugs, etc.

### EXTRANEIOUS VEGETABLE MATTER (EVM)

This includes any vegetable material, other than the cherries such as leaves, stems, small pieces of attached or unattached stem of any size.

### BLEMISHES

These are areas of the cherries which are blemished or discolored to the extent that an area greater than a circle of 6mm in diameter is affected, either as a single blemish, or an aggregate of blemishes on the same cherries.

## TOLERANCES FOR DEFECTS & BLEMISHES

Foreign Matter (FM)	NIL		Visual Check
Extraneous Vegetable Matter (EVM)	Cherry Stone 0,5%		Calculating (w/w)
Stalks (<10 mm)	≤ 3 Pieces		Visual Check
Broken Cherries	≤ 5 Pieces		Visual Check
Wrinkled Surface	30%		Calculating (w/w)
Crushed	≤ 5%		Calculating (w/w)
Deformed	≤ 5%		Calculating (w/w)
Splitted	≤ 5%		Calculating (w/w)
Blemishes	Major (>6mm): 4 Pieces	Minor (2-6 mm): 8 Pieces	Visual Check

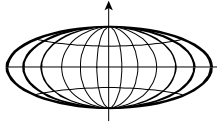
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## MINOR BLEMISHES

These are areas of the cherries that are blemished or discolored to the extent that an area less than an equivalent circle of 6 mm in a diameter is affected either by one blemish, or an aggregate of blemishes on the same fruit. Blemishes which cover an area less than a circle 2 mm in a diameter shall be ignored.

## BROKEN CHERRIES

These are the cherries where more than 25% of the whole cherry is missing.

## WRINKLED SURFACE

These are the cherries where more than 75% of the surface is distinctly wrinkled.

## PESTICIDES, HEAVY METALS AND CONTAMINANTS

**Pesticides:** Turkish Food Codex Contaminants Regulation, Regulation (EC) of the European Parliament and of the Council on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directives, FDA Federal Regulations of Tolerances and exemptions for pesticide chemical residues in food.

**Heavy Metal:** Turkish Food Codex Contaminants Regulation, Commission Regulations (EC) setting maximum levels for certain contaminants in foodstuffs.

## PRIMARY PACKAGING CONTAINER DESCRIPTION

Three pieces welded can made from special property grade tin plate material, of which the can body is plain tin plated and both can end are internally lacquered, one which is a full aperture easy open type can end. the headspace area of the can may be lacquered and the protective side seam side stripe must be white lacquer coated. the lacquer coatings all are in full compliance with food safety and direct food contact material EU regulations.

**Inside white lacquered- Easy open BPA-NI can (Diameter x Height): Ø 99 x 119 mm**

## STORAGE CONDITIONS

Store unopened products in a cool and dry place for the duration of their shelf life. Consume the opened products within 2 days under refrigerator conditions.

## INTENDED USAGE

The canned cherry fruit products are ready to eat, and do not require further preparation.

Ready to use/ General consumer

## SHELF-LIFE

36 months from the end of the production month, at the end of which the product should remain having an acceptably high quality and sensory standard, including retaining a still acceptable texture, flavor, aroma.

## CAN CODE SAMPLE

NPCLS 23 101 A –Pitted Cherries in Light Syrup /Production Year /Julian Day Code / Shift

NPCHS 23 101 A –Pitted Cherries in Syrup /Production Year /Julian Day Code / Shift

NPCHS 23 101 A –Pitted Cherries in Heavy Syrup /Production Year /Julian Day Code / Shift

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