

Ed. I	Rev. I	Date: 15/12/16	High. port: Rk Syrobad: por: JQ
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PRODUCT: Peeled and frozen chestnuts (*Castanea sativa*) 100/120 Quick label

ORIGIN / VARIETIES: Portugal (var. Longal)

DESCRIPTION: Highly nutritious and delicious fruit, with a size like the walnut and covered by a dark brown skin.

SEASON: From October to mid-December.

MANUFACTURING PROCESS:

- origin: Portugal
- picking: manual.
- reception: visual quality control / weighing.
- calibration: drum calibrator.
- dehydration: partial drying
- oven: propane ovens between 800 – 900°C.
- peeling: blade action on a rolling belt.
- cooling: running chlorinated water bath.
- selection: previous selection by color. Next, manual selection.
- freezing: deep-freezing in a liquid N2 tunnel.
- separation whole and broken: with a roller band
- use of metal detector.
- packaging and palletisation
- storage: in a freezer ≤ - 18 °C

REGULATIONS: Reglament (CE) 852/2004 of the European Parliament and the Council of the 29th april 2004 about the hygiene of food products.
Real Decree 1109/1991 General Rule about fast frozen food for human consumption..
Reglament CE 2073/2005 from the Comision of November 15th 2005 relative to microbiological specifications applied to food products and next changes.
Internal regulation: The HACCP system is applied to all our products.
Codex Alimentarius recommendation CAC/RCP 6 International code recommended about the hygiene of walnuts produced by trees.

QUALITY CRITERIA (MAX. % W/W OF DEFECTS TOLERANCE)

DEFECTS	100/120	120/140
PIECES	4 %	4 %
SMALL AMOUNT OF INNER SKIN	4 %	4 %
WORM ATTACK	2 %	2 %
BURNED	4 %	4 %
WITH SHELL	0 %	0 %
MOULDY/ ROTTEN	0 %	0 %
DAMAGED / STAINED/ COLOUR VARIATION	2 %	2 %
PARTICLES OF SOIL, FOREIGN BODIES...	0 %	0 %

MYCROBIOLOGICAL SPECIFICATIONS

PARAMETERS	MAXIMUN ufc/g
Escherichia Coli	< 100
Salmonella spp	Absence/25 g

NUTRITION FACTS (g/100 g of peeled chestnuts)

Calories (Kcal/Kj)	Carbohydrate (g)	Sugar (g)	Protein (g)	Fat (g)	Salt (g)
147 / 619	24.8	3.9	2.9	1.9	<0.01

- This information is confidential and cannot be spread without ALIBOS GALICIA S.L. authorization
- This specification may be modified due to technical requirements or because of changes in the regulations.

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TECHNICAL FORM
FROZEN PEELED CHESTNUT 100/120 QUICK LABEL

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OTHER SPECIFICATIONS:

AFLATOXIN: This product is tested for aflatoxin presence.
PESTICIDES: This product is agreed with European legislation of pesticide residues.
HEAVY METALS: Cadmium : $\leq 0,05$ mg/kg
Plomb : $\leq 0,1$ mg/kg

CERTIFICATION: ALIBOS GALICIA S.L is certified by the BRC standard v.7 Grade A and IFS v.6 Superior level due to the peeled and frozen Chestnut Manufacture.

PACKING:

UNIT	SALE	PACKAGE	PACKAGING		EXT. TRANSP./INTER. TRANSP.	
UNIT	WEIGHT	FORMAT	BOXxLAYER	TOTAL BOXES	GROSS WEIGHT	DIM. PALLET
BAG	2.5 Kg	2x2.5	10x14	140	760	1200x800x1350

IDENTIFICATION

As customer requirements:

- Printed transparent bag with Quick brand, distributor identification and following indications: product denomination, lot, best before date, article number preserving, pack net weight, origin and allergens information
- Label at secondary package with the Quick brand, distributor identification and following indications: product denomination, lot, best before date, article number preserving, pack net weight, origin, allergens information and EAN128 Code

BEST BEFORE DATE: 36 months from manufacturing date

EXPECTED USE OF THE PRODUCT: Directly to consumer, hospitality sector or for second industrial transformation.

STORAGE: In preserving cold store with a temperature of ≤ -18 °C

DISTRIBUTION: With trucks equipped with a cooling system for the merchandise maintenance in ≤ -18 °C. No restrictions for air transport, only keep frozen.

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