



DICED BEETROOTS

COMMERCIAL NAME: DICED BEETROOTS

QUALITY: CHOICE

INGREDIENTS: Beetroots, water, salt, citric acid (E-330), ascorbic acid (E-300)

DESCRIPTION OF THE PRODUCT

Preserved food obtained from fresh roots of "Beta Vulgaris L", without peel, roots or leaves, and subjected to thermal treatment in hermetically closed packing (tin can), with coverage liquid. As a result of this, we obtain a commercial sterile product.

TREATMENTS RECEIVED: Pasteurization.

CONSUMER POPULATION: All general population.

STORAGE CONDITIONS

Store in a fresh, dry, hygienic place without moisture. Beware from sunlight.

HOW TO USE: Use raw or cooked.

SELF LIFE OF THE PRODUCT: 3 years after packing

PACKAGING

COMMERCIAL SIZE:

Format	Kind of packaging	Description	Capacity (ml)	Net weight (g)	DW (g)
A10	Tin electrolytic	Diced beetroots	3100	2900	1980

TYPE OF CONTAINER: Electrolytic tinplate can

VACUUM (cm Hg): Presence

CLOSING PARAMETERS: Overlapping $\geq 45\%$ Compactness $\geq 75\%$

CONTAINER AIRTIGHTNESS: Correct.

INTERNAL AND EXTERNAL ALTERATIONS OF THE CONTAINER: None

LABELLING according to general labelling legislation (Royal Decree 1334/1999), Regulation 1169/2011 and Royal Decree 1808/1991 related to the lot code.

PHYSICAL AND CHEMICAL PARAMETERS

PRESENTATION: Dices 10x10 mm

PH (Real Decreto 2420/1978): < 4.2

HEAD SPACE: Less than 7% of the inside height of the can in formats with capacity $> 1.700\text{ml}$ and less than 10% in formats with capacity 225-1.700ml

ADDITIVES: Citric acid (E-330), ascorbic acid (E-300)

HEAVY METALS (Royal Decree 2420/1978): Lead: 1 ppm; Copper: 10 ppm; Arsenic: 1 ppm; Tin: 200 ppm

IONIZING RADIATION: Any of our products or their components have been treated with ionizing radiation.

LRM (Royal Decree 396/2005): In compliance with sanitary regulation related to LRM from phytosanitary.

GMO (Regulation 1819/2003): Products produced are not GMO.

MICROBIOLOGIC ESPECIFICATIONS

Legislation does not contained microbiological rules (pasteurized product with $\text{pH} < 4.5$)

INCUBATION 21 DAYS / 37°C: No alteration

	TECHNICAL SHEET	F04.08.00 Rev: 04/04/14
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ORGANOLEPTIC NATURE
COLOUR: Typical.
FLAVOUR: Typical.
TEXTURE AND CONSISTENCE: Typical.

QUALITY TOLERANCES
COLOUR: 8%
TEXTURE: 10%
OTHER DEFECTS: 10%
Tolerances sum a + b + c: 10%

NUTRITIONAL PARAMETERS FOR 100 g. OF DRAINED WEIGHT
ENERGETIC VALUE: 132 KJ / 31 Kcal
FATS (g): 0.2 SATURATED FATS (g): < 0.1
CARBOHYDRATES (g): 6.6 SUGARS: 4.2
PROTEINS (g): 0.7
SALT (g): 0.8



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ALLERGENS CHECKLIST

COMPONENT (According to Directives 2000/13/CE, 2003/89/CE and RD 1164/2005)	COLUMN I	COLUMN II	COLUMN III
	Present in the product including flavorings, seasonings & spices	Present in other products manufactured on the same line	Present in the same manufacturing establishment
Peanuts or its derivatives e.g., Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree nuts (almonds, brazil nuts, cashews, hazelnuts [filberts], macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts) or their derivatives, e.g., nut butters and oils etc.	NO	NO	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	NO
Mustard seed/oil	NO	NO	NO
Milk and derivatives (e.g. milk, caseinate, whey and yogurt powder etc.)	NO	NO	NO
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	NO
Fish or its derivatives, e.g., fish protein and extracts etc.	NO	NO	NO
Shellfish (including crab, crayfish, lobster, prawn and shrimp) and Mollusks (including snails, clams, mussels, oysters, cockle and scallops) or their derivative e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	NO	NO	
Wheat or its derivatives, e.g., flour, starches and brans etc.	NO	NO	NO
Sulphites, e.g., sulphur dioxide and sodium metabisulphites etc	NO	NO	NO

