

MA.CE.DER., S.L.

CTRA. DE ALBERIQUE, S/N

46.600 - ALZIRA (VALENCIA - SPAIN) APDO. CORREOS 226

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C.I.F. B-96.776.059

R.G.S.A. 21.15452/V

TECHNICAL DATA

CARMELIZED ONION (CM)

PRODUCT

1. DESCRIPTION OF THE PRODUCT

Caramelized onion with brown sugar and canola oil and canned

Ingredients:

- Onion	71.84%
- Brown sugar	14%
- Canola oil	14%
- Acidity Regulador (E-330)	0.16%

Presentation Format:

- a) 6x6 mm Cubes
- b) 9x9 mm Cubes
- c) 12x12 mm Cubes

2. VARIETY

Onion Varieties: Liria, Medio Grano Olimpia, Grano Oro, Vaquero and Granero.

Country of Production: Spain

3. NUTRITION ANALYSIS

Date: 12/11/2013

Rev.: 01

Concept	Values/100 g
Energy	156.01 kcal
Fats	13.86 g
of which saturates	1.98 g
Carbohydrates	42.75 g
of which sugars	26.83 g
Proteins	1.01 g
Salt	0.03 g

4. DECLARATION OF ALLERGENS AND GMO's

1) Manipulados de Cebollas y Derivados, S.L. declares that the product in question doesn't contain the allergens named in *Directive 2000/13/EC* and *R.D. 1334/1999* its subsequent amendments.

ALLERGENS*		Present as an ingredient	Cross Contamination
Cereals containing gluten and/or its hybrid varieties	Wheat	NO	NO
	Rye	NO	NO
	Barley	NO	NO
	Oats	NO	NO
	Spelt	NO	NO
	Kamut	NO	NO
	Derivative Products	NO	NO
Crustaceans and products made out of crustaceans		NO	NO
Eggs and products made out of egg		NO	NO
Fish and products made out of fish		NO	NO
Peanuts and products made out of peanuts		NO	NO
Soya and products made out of soya		NO	NO
Milk and its derivatives		NO	NO
Shell fruits	Almond	NO	NO
	Hazelnut	NO	NO
	Walnut	NO	NO
	Cashew	NO	NO
	Pecan	NO	NO
	Para chestnut	NO	NO
	Pistachio nut	NO	NO
	Macadamia nut	NO	NO
	Australia nut	NO	NO
	Derivative products	NO	NO
Celery and its derivative products		NO	NO
Mustard and its derivative products		NO	NO
Sesame seeds or products made out of sesame seeds		NO	NO
Lupin and its derivatives		NO	NO
Sulphur dioxide and sulfites in concentrations >10 mg/Kg or 10 mg/L expressed as SO ₂		NO	NO
Molluscs and products with molluscs		NO	NO

2) In the same way declares that none of the raw materials, ingredients and additives derived or contain protein or DNA from Genetically Modified Organisms.

5. LIFESPAN

Date: 12/11/2013
Rev.: 01

Lifespan of this product is 4 years from its conception, in the storage conditions described in the following sections.

6. PRESERVATION CONDITIONS

Preservation at ambient temperature, between 0 °C and 40 °C, in a clean and dry place. After opening the package, it's recommended transfer the product to a non-metallic recipient, keep refrigerated and consume in the following 15 days.

7. PACKAGE

They are packed in tin cans 1 kg with a nominal capacity and net weight are as follows:

NOMINAL CAPACITY (mL)	NET WEIGHT (g)
850	900

8. PACKAGING

In the pack, first boats are grouped in packs of 6 units on a cardboard tray with shrink-wrapped. Subsequently, the packs are placed on pallets that will be strapped with film.

9. LEGAL LABELLING

Each package will be identified with its appropriate label on which will appear the following:

Cada envase irá identificado con su etiqueta correspondiente en la que figurarán los datos siguientes de acuerdo al Real Decreto 2220/2004 y al Real Decreto 2420/1978:

- The sales name of the product
- The list of ingredients
- Net weight
- Minimum shelf life or sell-by date
- Special preservation and use conditions if required
- ID of the Company: name, trade name or name of the manufacturer
- The lot*
- Place of origin

*The lot is composed of the following elements. 1st letter: L = lot; 2nd letter: manufacturing year (A=2002, B=2003, ... L=2013 and so on); the following 2 numbers: manufacturing month (01=january, 02=february, ...); the following 2 numbers: manufacturing day (01, 02, 03, ...); the following letter: packing format (B=can); the following 2 numbers: capacity of package (01=1/4 kg, 02=1/2 kg, 04=1 kg, 03=3 kg, 05=5 kg); the following letter: code and description of the product; and the last two numbers: cut size (12=12x12 mm, 09=9x9 mm, 06=6x6 mm).

10. APPLICABLE LEGISLATION

- Real Decreto 2420/1978 (Modificado)
- Orden de 12 de febrero de 1987
- Real Decreto 1334/1999 (Modificado)
- Reglamento 1881/2006 (Modificado)
- Reglamento 396/2005 (Modificado)
- Real Decreto 280/1994 (Modificado)
- Reglamento (UE) 10/2011
- Real Decreto 1801/2008
- Reglamento (UE) 1169/2011

QUALITY PARAMETERS

1. PHYSICAL-CHEMICAL PARAMETERS

Criteria	Minimum	Maximum
pH	< 4.60	
°Brix	39	49
Humidity	23	33

2. MICROBIOLOGICAL CHARACTERISTICS

Criteria	Maximum Value (u.f.c. / g)
Incubation 12 days at 37 °C	Without alteration
Mesophile aerobes	Absence/g
<i>Salmonella</i>	Absence/25 g
<i>Clostridium botulinum</i>	Absence/g

3. STRUCTURAL CHARACTERISTICS

Criteria	Minimum	Maximum
Cut width		
a) 6x6 mm Cubes	a) 4 mm	a) 8 mm
b) 9x9 mm Cubes	b) 7 mm	b) 11 mm
c) 12x12 mm Cubes	c) 10 mm	c) 14 mm
Cut length		
a) 6x6 mm Cubes	a) 4 mm	a) 8 mm
b) 9x9 mm Cubes	b) 7 mm	b) 11 mm
c) 12x12 mm Cubes	c) 10 mm	c) 14 mm
% Inside the cut	80	100

4. ORGANOLEPTIC CHARACTERISTICS

Criteria	Concept / Tolerance
Colour	Brown colour, caramelized
Essence	Smooth free from bad smells
Flavour	Very sweet
Aspect	Jelly
Texture	Soft

5. DEFAULTS

Date: 12/11/2013
Rev.: 01

Criteria	Maximum Levels
<i>NON VEGETABLE ORIGIN</i>	
Glass, staples, stones, hair, metals, plastic, insects, larvae, etc.	Absence
<i>VEGETABLE ORIGIN</i>	
Leaves	< 1%
Roots	< 1%
Stalks	Absence
Peel defaults	< 1 %
<i>PROCESS</i>	
Rusty pieces	Absence
Blackheads	Absence
<i>RAW MATERIAL ORIGIN</i>	
Colour defects	8 %
Green unities	Absence

6. CONTAMINANTS

Heavy Metals	Maximum Residue Limit
Cu	< 10 mg/Kg (<i>R.D. 2420/19780</i>)*
As	< 1 mg/Kg (<i>R.D. 2420/1978</i>)*
Pb	< 0.1 mg/Kg (<i>Regulation CE 1881/2006</i>)*
Cd	< 0.05 mg/Kg (<i>Regulation CE 1881/2006</i>)*
Sn	< 200 mg/Kg (<i>Regulation CE 1881/2006</i>)*
Aromatic Hydrocarbons: Benzo(α)pyrenes	< 2 µg/kg (<i>Regulation CE 1881/2006</i>)*
Pesticides	All phytosanitary product waste will be within the limits set by the legislation of the European Union, in accordance with the <i>Regulation (CE) 396/2005</i> and the <i>R.D. 280/1994</i> .*

* In accordance with amendments

7. PARAMETERS OF CLOSING

Parameters	Limit
Superposition	> 45%
Compactness	> 75%
Vacuum	< 0 bars
Internal alterations boat	Negative