



Technical Specifications of Standard Product

Capers capotes

Version: 57

Effective Date: 26.07.2017

**Product**

Name	Capers capotes
Description and process	Flower buds of caper plant ("Capparis spinosa") are picked during season time. After harvesting, capers are fermented in drums with brine; fermentation will usually take 3 months depending on the temperature and brine. Once fermentation has concluded capers are cleaned, size-graded and washed.
Ingredients	Capers , Water , Vinegar , Salt
Country of Origin	Spain

Characteristics

Color	Characteristic of the product
Texture	Consistent, characteristic of the variety
Taste and smell	Characteristic of the product. Free of off-odors and off-flavors
Foreign matter	Free of any foreign matter

Physical-Chemical Parameters

pH	2.8-3.2
Acidity	0.9-1.3%
Salt	5-8%
Vacuum	minimum required 12 cm Hg

Thermal processing

Format	6xV-720 Glass Jar
Processing	Pasteurization
Net weight (g)	720
Drained weight (g)	500

Others

Components Genetically modified (GMO): Absence.
Components Potentially allergen : Absence

Use

Domestic consumption, in restaurants or other food-industry activity. It is used as an appetizer, snack or ingredient in salads, pizzas, pasta dishes, etc.

Shelf Life

Shelf Life	3 years
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Nutrition Declaration (100g)

Energy (kcal)	26 kcal
Energy (kJ)	108 kJ
Salt	5,5 g
Protein	2 g



Carbohydrate	4,7 g
of which	
- Sugars	0 g
Fat	0,6 g
of which	
- Saturates,g	0,2 g

Logistics and Packaging

European truck

	Tray/Layer	Layers	Trays/Pallet	High(mm)	Long(mm)	Width(mm)	Gross weight Trays(Kg)	Gross weight pallet(Kg)
6xV-720 Glass Jar	18	7	126	170	270	170	6,102	789

Coding

Code LXXXXXX DD/MM/YYYY -

Label / Lithography

Front label Customer Design
Back label None

Approved by the customer:

on date: