

PRODUCT	NATURAL ARTICHOKE HEARTS	VARIETIES:																																					
PRODUCT DESCRIPTION																																							
Product prepared from whole fruits, regularly cut, devoid of stems and leathery outer bracts. The cuts are made cleanly and regularly, so that the bracts are firmly attached to the receptacle. It is a ready-to-eat food that is processed in its final container and does not favor the development or survival of pathogens due to its low acidity and the fact that it is subjected to a pasteurization heat treatment with which the commercial sterility.																																							
INGREDIENTS: Artichokes, water, salt, acidulant: citric acid E-330.																																							
STORAGE METHOD: Keep refrigerated after opening and consume within 3 days.																																							
NUTRITIONAL DATA																																							
<table><tr><td>Total energy</td><td>18 kcal / 76 Kj</td></tr><tr><td>Total fat</td><td>0.16 g</td></tr><tr><td>Total protein</td><td>2.9g</td></tr><tr><td>Water</td><td>86.3 g</td></tr><tr><td>Carbohydrates</td><td>1.2 g</td></tr><tr><td>Total dietary fiber</td><td>9.4 g</td></tr><tr><td>Cholesterol</td><td>0 mg</td></tr><tr><td>Total saturated fatty acids</td><td>0.037 mg</td></tr><tr><td>Vitamin A</td><td>15 µg</td></tr><tr><td>Vitamin D</td><td>0 µg</td></tr><tr><td>Vitamin E</td><td>0.2 mg</td></tr><tr><td>Vitamin C</td><td>6 mg</td></tr><tr><td>Calcium</td><td>44 mg</td></tr><tr><td>Iron</td><td>1 mg</td></tr><tr><td>Potassium</td><td>300 mg</td></tr><tr><td>Magnesium</td><td>27 mg</td></tr><tr><td>Sodium</td><td>15 mg</td></tr><tr><td>Phosphorus</td><td>50 mg</td></tr></table>				Total energy	18 kcal / 76 Kj	Total fat	0.16 g	Total protein	2.9g	Water	86.3 g	Carbohydrates	1.2 g	Total dietary fiber	9.4 g	Cholesterol	0 mg	Total saturated fatty acids	0.037 mg	Vitamin A	15 µg	Vitamin D	0 µg	Vitamin E	0.2 mg	Vitamin C	6 mg	Calcium	44 mg	Iron	1 mg	Potassium	300 mg	Magnesium	27 mg	Sodium	15 mg	Phosphorus	50 mg
Total energy	18 kcal / 76 Kj																																						
Total fat	0.16 g																																						
Total protein	2.9g																																						
Water	86.3 g																																						
Carbohydrates	1.2 g																																						
Total dietary fiber	9.4 g																																						
Cholesterol	0 mg																																						
Total saturated fatty acids	0.037 mg																																						
Vitamin A	15 µg																																						
Vitamin D	0 µg																																						
Vitamin E	0.2 mg																																						
Vitamin C	6 mg																																						
Calcium	44 mg																																						
Iron	1 mg																																						
Potassium	300 mg																																						
Magnesium	27 mg																																						
Sodium	15 mg																																						
Phosphorus	50 mg																																						
* The nutrient content shown in the table above corresponds to 100 grams of product. Information obtained from the Spanish Food Composition Database (BEDCA)																																							
PHYSICAL AND ORGANOLEPTIC PARAMETERS																																							
In the absence of specifications from the customer, the rules contained in current European legislation governing marketing standards for the fruit and vegetable sector, certain processed products derived from fruit and vegetables, and the banana sector will apply.																																							
Presentation		Artichoke hearts																																					
Elaboration		Natural																																					
artichoke origin		Spain																																					
pH		3.8-4.3																																					
dyes and preservatives		Absence																																					
Uniformity		1.75																																					
Preferred consumption		4 years																																					

Colour: yellowish white.  
Taste: characteristic.  
Texture: typical.  
Smell: typical

#### CHEMICAL AND MICROBIOLOGICAL PARAMETERS

Subject to European regulations establishing limits and requirements to ensure food safety. This legislation, which specifies maximum residue levels for pesticides in food (MRLs), will be applied while in force. It also covers contaminants such as lead, cadmium, mercury, and nickel, as well as substances like chlorates, perchlorates, melamine, and quaternary ammonium compounds in food products. Furthermore, it includes the list of active substances authorized for use in plant protection products, including all subsequent modifications and updates, establishing the framework for its application.

#### MICROBIOLOGICAL ANALYSIS

##### Microbiological stability test

Determination	Result	Method
Organoleptic characters (37°C)	No variation	Organoleptic
Condition of the boat (37°C)	No deformation	Organoleptic
Incubation 7 days at 37°C	Without alteration	Incubation
Ph variation (37°C)	< 0,50	Electrochemical
Rec. Variation of microorganisms (cfu/g)	< 100	Count

**Pasteurized product, commercially sterile, absence of microorganisms capable of developing under storage conditions.**

The product must never exceed the maximum levels allowed in terms of residues of active phytosanitary materials (MRLs), heavy metals and other contaminants established in the legislation. The product will never exceed the maximum levels allowed in relation to the microbiological criteria applicable to food products.

#### COMMERCIAL CATEGORIES

If the customer does not provide such specifications, the provisions of current European regulations governing the common framework for the organization of agricultural markets will apply. These regulations govern marketing standards for the fruit and vegetable sector, certain processed products derived from these, and the banana sector.

Foreign bodies (non-vegetable)	Ausencia
a) No. of single sheets/10 pieces	6
b) Texture defects, uploads	5%
c) Cutting defects	10%
d) Stains and other defects	10%
Sum of tolerances (b+c+d)	10%

#### PROCESSES AND TREATMENTS

Receiving, handling, packaging, palletizing, strapping and shipping.  
Pasteurized product, commercially sterile, absence of microorganisms capable of developing under storage conditions.

**INTENDED USE OF THE PRODUCT**

For human consumption, direct fresh consumption, and for industrial use in products made with this ingredient.

Product excluded for the Especially Vulnerable Consumer Group.

**PACKAGING SPECIFICATIONS**

Different formats are used depending on the needs of each client.

FORMAT	No. of fruits		
1/2Kg	4/6 - 5/7 - 6/8 - 8/10 - 10/12 - 12/14 - 14/16 - 16/20 - 20/25 - 20/30		
3kg	20/25 - 25/30 - 30/40 - 40/50 - 50/60 - 60/70 - 80/90 - 80/100		
Format	Rated capacity (ml)	Net weight (g)	Drained weight (g)
½ kg	425	390	240
3 kgs	2650	2500	1550
3 kgs	2650	2500	1350

Container type	Body/Lid: Steel with metal coating Interior/exterior varnish: Epoxy
Vacuum (cmHg)	Presence
Container tightness	Correct
Internal and external alterations of the container	Negative

**CALIBERS**

In the absence of specifications from the customer, current European regulations establishing the common marketing framework for the fruit and vegetable sector will apply. These regulations set out the classification and sizing criteria applicable to the product, also covering certain processed products and the banana sector.

**STORAGE CONDITIONS**

Temperature controlled at room temperature

Good cleanliness and hygiene.

No incompatible goods.

Should be stored in a cool, dry place away from direct heat and sunlight

**LABELED**

Each container must be marked with a label or pre-printed, in characters grouped on one side and legible and visible from the outside, with the following minimum information in compliance with the consolidated version of labeling standard 1169/2011: Supplier data, Product, Origin; Commercial characteristics: Category, Size, Units, Specific markings, etc., UNEXPORT traceability code (supplier code + Julian calendar day), Any other indication indicated by the end customer or by Unexport in the order. The labeling of the sales unit must include all the data specified in the Unexport order.

**TRANSPORT CONDITIONS**

Temperature controlled at room temperature

Good cleaning and hygiene conditions.


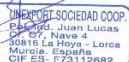
No incompatible merchandise.

**PRODUCT DURABILITY**

Up to 4 years from date of manufacture.

	<b>SPECIFICATION SHEET FOR FINISHED PRODUCT</b>	<b>Rev.:05</b> <b>Approval Date:</b> <b>15/07/2025</b>
---	---	--

<b>ALLERGENS AND GMOs</b>
Contains no allergens. Non-GMO.

<b>UPDATE DATE</b> <b>18/11/2025</b>	<b>FIRM RESPONSIBLE FOR QUALITY</b>  
---	--