

<b>Product name:</b> Caper in vinegar	<b>Origin :</b> Morocco	<b>Botanical name:</b> Capparis Spinosa L, Sativa
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Packaging			
Type	Content	Material	Containers 20 feet
Jars	2 1/2 CYL, 3 1/2 CYL, Atlas 105, Atlas 210, Standard 105,8 PAR, 1/2 Gallon etc...	Food grade	Pallets
Cans	4/4;5/1		Palette + Bulk
Pots	Pot 155 ml, Pot 1180 ml, Seau 3.8 litres, Bucket 5.7 litres, Bucket 17 litres...		Bulk
caps	Twist off according to the jars		- Ability to load 40 feet

Ingredients			Commercial name and size of capers		
Capers :	Vegetal	Min 50%	Lilliput	1-5 mm	Capucines 8-9 mm
Water :	Tap water	Max 33%	Non Pareilles	6-7 mm	Capotes 9-10 ou 10-11mm
Vnegar :	vinegar alcohol (vegetal)	10%	Surfines	7-8 mm	Fines 11-12 ou 12-13 mm
Salt :	Rock salt	7%			Grosses 13-14 mm Hors calibre > 14 m Max 5% over size

Characteristics						
sensory characteristic	Physicochemical			Microbiological		
	Parameter	Target	Tolerance	Parameter	Target	Tolerance
• Appearance: ovoid	pH::	3.0	2,5 -3.5	Total microbial counts/1g	<1000	< 10 000
• Smell: characteristic of capers in vinegar,	Acidity (Ac):	1,6	1,1 -2.1	Salmonella / 25g	absence	absence
• Color: light green or dark (white-pink pigmentation)	Rate of salt (B°):	7.0	5,0-9.0	Listeria monocytogenes / 25g	absence	absence
• Texture: Firm, with less than 5% open	Foreign body:	Abs	1%	Staphylococcus Aureus / 1 g	<10	< 100
• The covering liquid: clear or cloudy with vinegar smell	Defects:	6%	6%	Fecal coliform / 1 g	<10	< 100
	Pesticides and trace element:			Total coliform / 1 g	<10	< 100
	Meets regulations			Anaerobic sulphite / 1 g	<10	< 100
				Clostridium perfringens	<10	< 100
				Yeast / 1 g	<50	< 250
				Mold / 1 g	<50	< 250

Labelling and marking		
* Energy and nutritional values per 100 g	Labelling and marking	
• Energy:	36,4 kcal-153,2 KJ	• possible marking caps
• Protein :	3,0g	the production date :DD/MM/YYYY
• Carbohydrate :	4,0g	Batch code:DSJJJX( DS MAROCAPRES code
• Sugars:	0,0g	JJJ: day of production
• Fat:	0,6g	X: Conventional letter for year)
• Saturated fat:	0,0g	Best before:36 months of production date and 18 months for
• Dietary Fiber:	1,5g	bucket and plastic pots with weigh over than 2 kg.
• Sodium :	2.8g	Production time: 00:00
• Salt :	7.0g	• On the content: client labeling.

\*According to Directive 2008/100CE analysis done on drained chopped capers.

Process steps and control measures
• Steps foreign body eliminations: Sorting/calibration, Washing, magnet detector, density separation
• Stages of controls: the reception, fermentation, control during the manufacturing, mangnet detector,control before loading.
• Parameters of safety and conservation: salt content, pH, acidity, natural inhibitors: tannins and saponins

Storage, transport, distribution
• For the Distributor : the transport and distribution of pallets at room temperature and out of direct sunlight.
• For the Consumer : before the opening at room temperature
After the opening keep refrigerated at 10°C for 15 days (30 days according to customer agreement)

Use
• the product can be used directly in the recipe or served as an aperitif (after rinsing with water ).

Additional Information
• The product is manufactured according to the GMP, GHP, and regulation,
• The product is completely allergen free (DIRECTIVE 2003/89/EC) and do not contain any ionized component,
• The company doesn't use any genetically modified organism (GMO) or gluten derivative,
• The management system of food safety is certified: HACCP/ISO 22000/BRC/IFS,
• Other certification: Kosher and organic certification