

MODIFICATIONS WITH RESPECT TO THE PREVIOUS VERSION:	
Ed 1. report nº 78824 Ed. 2 upgrade	
REVISED BY: Raquel Linares	APPROVED BY: Daniel Carmona

1.- PRODUCT: QUINCE PASTE**2.- COMMERCIAL CATEGORY: FIRST****3.- FORMATS: PLASTIC DISH 1500 g****4.- BRAND: QUIJOTE****5.- SUPPLIER DATA: MEMBRILLO EL QUIJOTE, S.A.****6.- FACTORY ADDRESS:****POL. IND. SAN PANCRACIO, Parc. 16-23****Apartado de Correos, 45****14500 Puente Genil (Córdoba) SPAIN****Telephone: 957 609096****Fax: 957 602548****e-mail: pedidos@quijtefood.com****web: www.quijtefood.com****7.- FOOD SANITARY REGISTRATION NUMBER: 21.0000276/CO****8.- PRODUCT DEFINITION:**

This product is made from several varieties of healthy quinces in their optimum ripened state and are screened. After being mixed with all the ingredients, the temperature is increased to 85-90°C and is then packaged in the corresponding formats.

9.- PREPARATION PROCESS:

The selected fruit enters the factory and passes through strips equipped with brushes and water which wash the fruit and take it to the automatic cooking devices where it is cooked with water at temperatures of 90°C. It is then cooked, ground and beat to mix with the additional additives (preservative and acidulant). Once the quince pulp is obtained, polyethylene bags are filled and placed in PVC barrels. This is the raw material for the manufacturing for First Quince Jelly.

The preparation of **First Quince Paste** is carried out by weighing each of the necessary raw materials, and then mixing the product in stainless steel mixers. The product is taken to the Termo-Brix by means of pumps where the temperature is increased to approximately 85-90° for about 25 minutes. Once this process is completed, the product is taken to the different packaging lines by the pumps. The packages are filled by dosing devices and are closed and pass through a cooling tunnel, which lowers the temperature of the finished

product. Finally, they are placed into cardboard boxes in lots which once palletized are ready for subsequent distribution.

10.- INGREDIENTS:

FIRST QUINCE PULP; SUGAR; GLUCOSE SYRUP– FRUCTOSE; THICKENER: CARRAGENATE (E-407); ACIDULANT: CITRIC ACID (E-330); PRESERVATIVE: SODIUM BENZOATE (E-211)

11. RECIPE

The recipe is detailed in a separate document available to staff.

12.- TECHNICAL CHARACTERISTICS

ORGANOLEPTIC CHARACTERISTICS:

Colour: Light yellow.

Scent/Flavour: Typical of quince. Free of strange or abnormal tastes and scents, such as a reheated, bone or fermented taste, etc.

Texture: Fine non-fibrous texture with syneresis.

Screening: The fruit should be screened through a sieve with maximum of 2mm.

PHYSICAL-CHEMICAL CHARACTERISTICS		
PARAMETERS AND METHODS	RESULTS*	REGULATION
CARBOHYDRATES (Antron method)	59.5 %	-
SUGARS	55.7%	-
FIBER	3.2%	-
SODIUM (salt)	0.2% (0,5%)	-
PROTEINS (Kjeldahl method)	0.2%	-
FATS (Soxhlet extraction)	<0.1 %	-
ENERGY VALUE (Conversion factors)	246 Kcal/100 g (1042 Kjul/100 g)	-
°Bx (Refractometry)	57.50°	>55°
pH (Specific electrode)	3.78	-
ORGANIC REMAINS (S> 25mm²)	0 %	2 %
SEEDS	0 %	1 %
SEED SHELLS (S> 2mm²)	0 %	50 %

MICROBIOLOGICAL CHARACTERISTICS		
PARAMETERS	RESULTS*	REGULATION
<i>Listeria monocitogenes</i>	<100 ufc/g	<100 ufc/g
Aerobic mesophiles	<1000 ufc/g	<1000 ufc/g
Reducing Clostridium S.	<1000ufc/g	<1000ufc/g
STAPHILOCOCCUS AUREUS	Absent/0.1g	Absent/0.1g
MOULDS AND YEASTS	<500ufc/g	<500ufc/g

* AVERAGE VALUES

13.- BEST BEFORE: 4 years from the manufacture date (see date on packaging)

14.- QUALITY CONTROL:

- Net weight
- °Bx
- pH

- Temperature
- Product packaging (closure, best before and lot dates, etc.)

15.- LABELLING:

The labels include:

- Company trade name
- Product description
- Ingredient list
- Gross weight
- Net weight
- Best before date
- Lot number
- N° R.G.S.E.A.A. (Sanitary Registration Number)
- Bar code

16.- STORAGE CONDITIONS:

No special conditions are required to maintain or store the product. Refrigeration is not required.

No previous preparation is required to be consumed.

Suitable for any non diabetic consumer.

17. ALLERGENS

Gluten free, GMO and <10 ppm SO₂

ALLERGENS LIST Regulation 1169/2011, Annex II	Presence in the product
	YES / NOT
Cereals containing gluten, EXCEPT (1):	NO
- wheat	NO
- rye	NO
- barley	NO
- oats	NO
- spelt	NO
- kamut	NO
- hybridised strains	NO
and products thereof	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and Products thereof, except (2)	NO
Peanuts and products thereof	NO
Soya and products thereof, except (3)	NO
Milk and products thereof (Including lactose), except (4)	NO
Nuts and products thereof except (5)	NO
Cashews (including oil)	NO
Walnuts (including oil)	NO
Hazelnuts (including oil)	NO
Pecan nuts	NO
Pistachio nuts	NO

Macadamia or Queensland nuts (including oil)	NO
Brazil nuts (including oil)	NO
Almonds (including oil)	NO
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seed and products thereof	NO
Sulphur dioxide and Sulphites at concentrations superior to 10 mg/Kg or 10 mg/litre in terms of the total SO₂ , for the products ready for the consumption or re-constituted according to the instructions of the manufacturer	NO
Lupins and products thereof	NO
Molluscs and products thereof	NO

(1) Wheat based glucose syrups including dextrose; wheat based maltodextrins ; glucose syrups based on barley; cereals used for making alcoholic distillates , including ethyl alcohol of agricultural origin

(2) fish gelatine used as carrier for vitamins or carotenoid preparations; fish gelatine or isinglass

used as fining agent in beer and wine

(3) fully refined oil and fat; natural mixed tocopherols (E306), natural d-alpha tocopherol acetate and natural d-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources; plant stanol ester produced from vegetable oil sterols from soybean sources

(4) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol

(5) nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

18.- APPLICABLE LEGISLATION:

- Quality standard for organic preserves, Appendix 40, Quince creams and jellies. Order, of 21 November 1984.
- Legislation referring to labelling: Royal Decree 212/1992, of 6 March, which approved the General Standard for labelling, presentation and advertising food products, modified by Royal Decree 930/1995, of 9 June and Royal Decree 1908/1995, of 24 November and Royal Decree 1334/1999, of 31 July. Royal Decree 1245/2008 and Royal Decree 890/2011
- Royal Decree 723/1988, of 24 June, which approved the General Standard to control the effective contents of packaged food products. Modified by Spanish Official State Gazette 10/08/88.
- Normative 2008/100/CE that modifies the Normative 90/496/CE of the Council, regarding the food nutrition labelling, with reference to the recommended daily allowance, energy conversion factors and the definitions. Modified by RD 1669/2009
- RD 142/2002 Listing of colouring additives and sweeteners to be used in the food industry and use conditions. Annexes modified by regulation SPI/681/2011