

Technical Specification: MC 2238 – ARTICHOKE QUARTERS – 6 x 3L

General Information

Code	2238
Description	Canned Artichoke is prepared from fresh ,clean, sound of edible part of which have been sorted, washed, calibrated, peeled, cut by machine into quarter and sufficiently blanched to ensure adequate stability of color and flavor, packed in cans and pasteurized at necessary temperatures for the preservation of the product.
Origin	Egypt
Shelf Life	3 years after production
Brand	Diadem
Units per carton	6 x 3 L
Cartons per pallet	45
Cartons per layer	5
Layer per pallet	9
Net weight	2500 g
Drained weight	1350 g

Organoleptic Parameters

Colour	Lightly Yellow
Appearance	Shall be homogenously
Flavour	Characteristic of Artichoke no aftertaste abnormal
Odour	Shall be free from any foreign smell and shall not be malodorous or rotten

Ingredient List

Ingredients	
Artichoke Quarters	
Water	
Salt	
Citric acid E330	Acidity regulator
Ascorbic acid	Acidity regulator

Product Specific Information

pH	3.7 – 4.0
Salt	0.6 – 1.5 %

Defect Tolerance

Foreign material	Product shall be free from foreign matter like wood, pieces of plastic etc.
Defects	15 % total by count is allowed for the following defect Irregular Cut, Color variation, Texture Deviation
Insect/mold injury	Product shall be free from any Insect and fungi damage

Microbiology (at production)

Aerobic plate count	Max. 10 cfu/g
Moulds & Yeasts	Max. 10 cfu/g
Salmonella	Absent in 25g
Coliforms	Max. 10 cfu/g
Listeria	Absent in 25g
Clostridium	Absent in 25g

Nutritional Values

Average NV	Per 100 g
Energy	149 kJ / 35 kcal
Fat	< 0.5 g
Of which saturated	< 0.1 g
Carbohydrates	6.3 g
Of which sugars	1.2 g
Fibers	2.3 g
Protein	1.4 g
Salt	0.95 g

The nutritional values above can vary from the labels.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).		Able to cross contaminate the product?	
	Yes	No	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X		X
Crustaceans and products thereof		X		X
Eggs and products thereof		X		X
Fish and products thereof		X		X
Peanuts and products thereof (inc. oil)		X		X
Soybeans and products thereof (inc. lecithin)		X		X
Milk and products thereof (inc. lactose)		X		X
Nuts and products thereof (incl. oil)				
- Hazelnut		X		X
- Walnut		X		X
- Almond		X		X
- Cashew		X		X
- Pecan nut		X		X
- Brazil nut		X		X
- Pistachio nut		X		X
- Macadamia nut		X		X
Celery and products thereof		X		X
Mustard and products thereof		X		X
Sesame and products thereof (inc. oil)		X		X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X		X
Lupine and products thereof		X		X
Molluscs and products thereof		X		X

Storage Conditions

Keep at room temperature and dry. The open product can be stored for 3 days in refrigerator.

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 15/07/2025	Date: 15/07/2025
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