

Supplier & Product Passport - Food

1. PRODUCT IDENTIFICATION			
Brand name			
Product name	FIVE FRUIT COCKTAIL IN LIGHT SYRUP 820g		
Additional product description (e.g. grading, pieces, numbers etc.)	Combination of five fruits canned in syrup sweetened weak normal lid		
Special Product Characteristics [Bio, Protected Designation of Origin etc.]	China		
Declared Net weight or volume	820	in <input checked="" type="checkbox"/> g / <input type="checkbox"/> kg / <input type="checkbox"/> ml / <input type="checkbox"/> l	<input type="checkbox"/> with "e" / <input checked="" type="checkbox"/> without "e"
Sale by variable weight	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No		Drained Net weight 500 g
EAN-code(s)			
Alcohol [Volume %]	none		
Transport condition [temp., humidity etc.]	ambient conditions		
Storage condition [temp., humidity etc.]	in dry place, out of reach of direct sunlight and frost		
Shelf life after production [days]	1095 days		
How was the shelf life determined? [e.g. storage experiments]	storage experiments		
Remaining shelf life	730 days		

2. IDENTITY OF THE PRODUCER / PACKAGER / SUPPLIER

2.1 PRODUCTION & PACKAGING	MANUFACTURING ADDRESS	PACKAGING ADDRESS, when different from manufacturing address
Number of production – and/or packaging plants	1	1
Name	HEZE JILIN FOODS CO., LTD.	HEZE JILIN FOODS CO., LTD.
Address	NO.6 RANPING ROAD,RANGU TOWN,DINTTAO AREA,HEZE,CHINA	NO.6,RANPING ROAD, RANGU TOWN, DINTTAO AREA,HEZE,CHINA
Tel & Fax	0086-571-88357660	0086-571-88357660
e-mail	sandy_gsfoods@126.com	sandy_gsfoods@126.com
Approval number or Registration number [when applicable]	3700/01337	3700/01337
Certification ¹ [IFS, BRC, EurepGap, ISO, HACCP]	Yes / No	YES
	Type(s) of certificate(s)	BRC
	Control bodies	SGS
	Valid until [date]	BRC 06/09/2020

2.3 CONTACT PERSONS:

¹ Please attach a copy of the Certificate and Audit report

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	COMMERCIAL	QUALITY	LABELLING	EMERGENCY CONTACT RELATED TO FOOD SAFETY [24/24h -7/7d] ²
Company	NINGBO GUOSHENG IMP/EXP CO., LTD.	HEZE JILIN FOODS CO., LTD.	HEZE JILIN FOODS CO., LTD.	GAROM FOOD SRL
Name	Sandy	LIANJI WANG	JUNXIAWANG	SILVIU HARABAGIU
Function		QA MANAGER	MANAGER	QA MANAGER
Address	Hangzhou China	HEZE CHINA	HEZE CHINA	Iasi, comuna Miroslava, sat Bratuleni
Tel	0086-571-88357660	0086-530-2068116	0086-530-2068116	+40 232 277 480
Fax	0086-571-88357664	0086-530-2068106	0086-530-2068106	+40 232 277 480
e-mail	sandy_gsfoods@126.com	Lianjiwang@hotmail.com	dxn926@126.com	Silviu.harabagiu@garomfood.ro

3. PRODUCT DETAILS

3.1 INGREDIENTS

INGREDIENTS in decreasing order [ADDITIVES ADDITIONALLY WITH "E"-NUMBER] PLEASE DETAIL COMPOUND INGREDIENTS WHEN RELEVANT	COUNTRY / PLACE OF ORIGIN	% IN THE PRESCRIPTION	% IN THE FINAL PRODUCT [if different]
Pear pieces	CHINA	24.75	
Peach pieces	CHINA	22.55	
pineapple pieces	CHINA	3.3	
Whole yellow seedless grape	CHINA	3.3	
cherry halves (with colour agent E127)	CHINA	1.1	
water	CHINA	35,6	
sugar	TAILAND	9.2	
regulator acidity E330	CHINA	0,2	

3.2 LEGAL OBLIGED MENTIONINGS ON THE PACKAGE [for example % cacao, % alcohol etc.]

STERILIZATION

3.3 GMO AND INGREDIENTS ORIGINATING FROM GMO [according to regulations (EC) N° 1829/2003 & 1830/2003]

THE PRODUCER GUARANTEES THAT THE PRODUCT CONTAINS NO INGREDIENTS THAT ARE SUBJECTED TO OBLIGED LABELING BY REGULATION (EC) N° 1830/2003	YES / NO?	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
IN CASE OF "NO", THE CONCERNED GMO OR INGREDIENTS OF GMO ARE	ORIGINATING FROM GMO	

² This telephone number will be used in case of emergency only and will not to be forwarded to anybody

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4. LIST OF ALLERGENS AND FOOD INTOLERANCES

4.1 INGREDIENTS AND THEIR DERIVATIVES THAT ARE OBLIGED TO BE LABELLED

INGREDIENTS CONCERNED, INCLUDING THE DERIVATIVES OF THOSE INGREDIENTS	PRESENT AS INGREDIENT	PRESENT AS A RESULT OF POTENTIAL BUT NOT INTENDED CROSS-CONTAMINATION
Cereals containing gluten [wheat, rye, barley, oats, spelt and kamut]	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Crustaceans	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Eggs	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Fish	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Peanuts	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Soybeans	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Milk [including lactose], Lactose	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Nuts [almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts]	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Celery	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Mustard	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Sesame seed	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Sulphur dioxide and sulphites (E220 at E227), more than 10mg/kg or 10mg/litre expressed as SO ₂ etc.	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Lupin and products thereof	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA
Molluscs (gastropods, bivalves or cephalopods) and products thereof	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> NA

4.2 HAZARD ANALYSIS

IN CASE THAT THE PRESENT OF INGREDIENTS AND THEIR DERIVATIVES AS A RESULT OF POTENTIAL BUT NOT INTENDED CROSS-CONTAMINATION IS STATED AS "YES" IN SECTION 4.1, THE PRODUCER HAS TO DESCRIBE THE RESPECTIVELY HAZARD ANALYSIS:

5. INGREDIENTS SUBJECTED TO IRRADIATION

The producer guarantees that the product does not contain ingredient(s) that were subjected to irradiation	x Yes / <input type="checkbox"/> No
IN CASE OF "NO", involved irradiated ingredient(s)	

6. PROCESSING

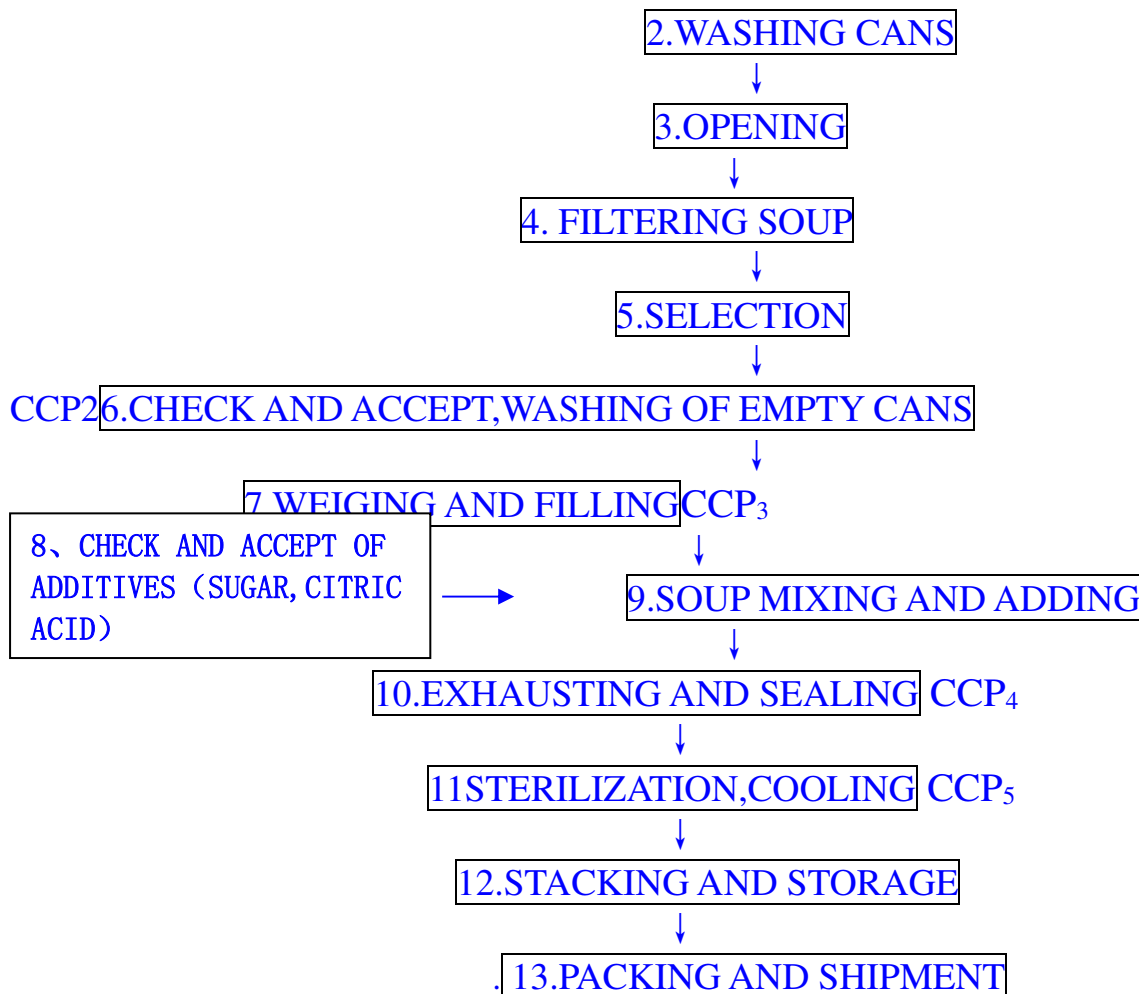
In the appendix describe the manufacturing procedure of the product by a flow-chart and give a brief description of the measures taken in your company to guarantee the required hygiene. Indicate CCPs

CANNED FRUIT COCKTAIL FLOW CHART

1.CHECK AND ACCEPT OF RAW MATERIALS CCP₁



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7. FINISHED PRODUCT: FRUIT COCKTAIL IN LIGHT SYRUP

7.1 PHYSICAL AND CHEMICAL CHARACTERISTICS [e.g. acryl amid, pH, Brix, dry-matter, heavy metal, pesticide, radioactive contamination, mycotoxin, veterinary medicinal residues etc.]

PARAMETER	UNIT	TARGET VALUE	TOLERANCE	METHOD OF CONTROL
Drained weight	gram	500	min	Weighting method
Net weight	gram	820	min	Weighting method
pH		3,7	3,5-3,9	pH meter
Brix(syrup)	%	15,5	14-17	Refractometer
Acidity(citric acid)	%	0.30	0,2-0,5	Titration method
Volume	ml	850		Measured volume
Vacuum (Hg)	mpa	0,025	0.017-0.05-	
(Sn) Tin	MG/KG	60.00	max 60.00	AAS
(As) Arsenic	MG/KG	0.5	max 0,5	AAS
(Pb)Lead	MG/KG	0.5	max 0,5	AAS
(Cu)Copper	MG/KG	4.0	max 4,0	AAS
(Zn)Zine	MG/KG	2.0	max 2,0	AAS
(Fe)Iron	MG/KG	3.0	max 3,0	AAS

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Impurities vegetable / mineral impurities (sand)		none		
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7.2 MICROBIOLOGICAL CHARACTERISTICS [end of shelf life]

MICROORGANISM	UNIT	TYPICAL VALUE	MAX. OR MIN. VALUE	METHOD OF REFERENCE
Coliform	CFU/g	not detected		Commercial sterilization
Salmonella spp.	CFU/g	not detected		Commercial sterilization
Staphylococcus aureus	CFU/g	not detected		Commercial sterilization
E. coli	MPN/g	Not detected		Commercial sterilization

7.3 SENSORY CHARACTERISTICS

PARAMETER	DESCRIPTION
Appearance	healthy fruits without damages and without core and shell ,colour white for pears, yellow for peach, pineapple and grapes and red for cherry Size of fruit pieces: 16x16x16mm (pear, peach) Pineapple 12x12x20mm, grape minim diameter 16mm , cherry minim diameter 16-20mm
Smell	Normal canned fruit cocktail smell,no strange or peculiar smell.
Taste	well balanced sweet taste, typical, fruity, without off-flavour,
Consistency, texture	pieces of fruit farms, not broken,

7.4 DIMENSION OF RETAIL, WHOLESALE AND TRANSPORT PACKAGING

MEASUREMENTS [such as length, calibre, number of pieces, weight etc.]

	Material	Dimension [L x W x H]	Weight / Volume
RETAIL Packaging	tin without easy open	Φ99x 116 mm	850ml (93g)
WHOLESALE Packaging	carton PAP 21	407X307X122mm	130-150G
TRANSPORT Packaging	pallet	1200x800x20	25kg

7.6 NUTRITIONAL VALUE

Per 100g or ml g or ml Per portion [optional] Portion size in g or ml

Green marked cells are **obligatory** to be filled; other optional!

7.6.1 NUTRITIONAL VALUES [UNIT]	GDA (Guideline daily amounts) Based on CIAA recommendations	Average per 100 g/ml	% GDA	Average per portion	% GDA	by analysis (A) or calculation (C)
Energetic values [in kcal]	2000 kcal	62				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C
Energetic values [in kJ]		263				<input type="checkbox"/> A / <input type="checkbox"/> C
Proteins [g]	50 g	0				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C

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7.6.1 NUTRITIONAL VALUES [UNIT]	GDA (Guideline daily amounts) Based on CIAA recommendations	Average per 100 g/ml	% GDA	Average per portion	% GDA	by analysis (A) or calculation (C)
Carbohydrate [g]	270 g	15				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C
of what sugars [g]	90 g	14				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C
of what starch (optional) [g]						<input type="checkbox"/> A / <input type="checkbox"/> C
of what polyols (optional) [g]						<input type="checkbox"/> A / <input type="checkbox"/> C
Fats [g]	70 g	0				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C
of what saturated [g]	20 g	0				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C
of what mono-unsaturated (optional) [g]						<input type="checkbox"/> A / <input type="checkbox"/> C
of what poly-unsaturated (optional) [g]						<input type="checkbox"/> A / <input type="checkbox"/> C
of what trans (optional) [g]						<input type="checkbox"/> A / <input type="checkbox"/> C
of what Ω-3 fatty acids (optional) [g]						<input type="checkbox"/> A / <input type="checkbox"/> C
of what Ω-6 fatty acids (optional) [g]						<input type="checkbox"/> A / <input type="checkbox"/> C
of what cholesterol (optional) [mg]						<input type="checkbox"/> A / <input type="checkbox"/> C
Food fibre [g]	25 g	1				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C
Sodium [g]	2.4 g	0,0028				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C
Salt = Sodium x 2.5 (optional) [g]	6 g	0,007				<input checked="" type="checkbox"/> A / <input type="checkbox"/> C

7.6.2 VITAMINS & MINERALS [UNIT] [optional, unless these are "claimed"]	RDI (Recommended daily intake) Based on Directive 90-496-EC	Average per 100 g/ml	% RDI	Average per portion (optional)	% RDI	by analysis (A) or calculation (C)
Vitamin A (retinol) [µg]	800 µg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin B1 (thiamin) [mg]	1,4 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin B2 (riboflavin) [mg]	1,6 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin B3 (niacin) [mg]	18 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin B5 (pantothenic acid) [mg]	6 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin B6 (pyridoxine) [mg]	2 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin B12 (cyanocobalamine) [µg]	1 µg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin C (L-ascorbic acid) [mg]	60 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin D (calciferol) [µg]	5 µg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin E (as alfa-tocopherol) [mg]	10 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin H (biotin) [mg]	0,15 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Vitamin M (folic acid) [µg]	200 µg					<input type="checkbox"/> A / <input type="checkbox"/> C

7.6.3 VITAMINS & MINERALS [UNIT] [optional, unless these are "claimed"]	RDI (Recommended daily intake) Based on Directive 90-496-EC	Average per 100 g/ml	% RDI	Average per portion (optional)	% RDI	by analysis (A) or calculation (C)
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7.6.3 VITAMINS & MINERALS [UNIT] [optional, unless these are "claimed"]	RDI (Recommended daily intake) Based on Directive 90-496-EC	Average per 100 g/ml	% RDI	Average per portion (optional)	% RDI	by analysis (A) or calculation (C)
Calcium [mg]	800 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Phosphor [mg]	800 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Iron [mg]	14 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Magnesium [mg]	300 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Zinc [mg]	15 mg					<input type="checkbox"/> A / <input type="checkbox"/> C
Iodine [µg]	150 µg					<input type="checkbox"/> A / <input type="checkbox"/> C

8. LABELLING & CODING [PLEASE ATTACH A COPY OF THE LABEL]

LABELLING (INCL. BEST BEFORE DATE) MUST BE VISIBLE ON THE RETAIL, WHOLESALE AND TRANSPORT PACKING AS WELL.

8.1 INDICATION OF THE DATE OF EXPIRY			
Indication of minimum durability by	<input checked="" type="checkbox"/> day / <input checked="" type="checkbox"/> month / <input checked="" type="checkbox"/> year	Example	30/11/2021
Manner of indication	<input type="checkbox"/> inkjet <input checked="" type="checkbox"/> label <input type="checkbox"/> laser <input type="checkbox"/> other		
Keeping of reference samples	<input checked="" type="checkbox"/> yes / <input type="checkbox"/> no	Sampling frequency	1 tin per pack date

8.2 INDICATION OF THE SET (LOT)			
Indication of lot by	<input type="checkbox"/> date of shelf life (minimum day & month)		
	<input checked="" type="checkbox"/> other way	Example:	10/12/2018 624 3700/01337
Manner of indication	<input checked="" type="checkbox"/> inkjet on the lid. <input type="checkbox"/> label <input type="checkbox"/> laser <input type="checkbox"/> other		

8.3 PLEASE LIST OF ALL LOGOS USED ON THE LABEL [E.G. ECO, GREEN DOT ETC.]	
	

8.4 PHOTO [Please attach a photo of the product]



9. INSTRUCTION FOR USE / METHODE OF PREPARATION
Store in dry place, without reach of direct sunlight and frost. After opening store in refrigerator and consume within 2days.

10. ARTICLE SPECIFICATION

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The supplier fulfils attached separate article specifications and confirms with his signature the accuracy of his statements.

PREPARED BY	SANDY WANG
PLACE & DATE	6 NOV 2019

LEGALLY BINDING SIGNATURE

ANNEXES [NR, DESCRIPTION]:

- 1 CERTIFICATE & AUDIT REPORTS
- 2 PRODUCTION FLOW CHARTS (CCPs)
- 3 HYGIENIC MEASURES
- 4 PRODUCT PHOTO
- 5 COPY OF LABEL

Article Specification / *Specificație tehnică*

1. Distribution Company / *Furnizor*

Name / <i>Denumire firmă</i>	Garom Food SRL
Address / <i>Adresa:</i>	Iasi, sat Bratuleni, com Miroslava, strada Principala, nr 39, Hala C6, jud Iasi 707410
Country of origin / <i>Țara de origine</i>	Romania

2. Brand / *Brand*

Fine Life

3. Product description / *Descriere produs*

English	<i>Lb. Română</i>
FIVE FRUIT COCKTAIL IN LIGHT SYRUP 850ml. Sterilized product	Amestec de cinci fructe in conserva in sirop usor indulcit 850ml.produs sterilizat

4. 1. Validity term/ *Termen de valabilitate*

English	<i>Lb. Română</i>
1095 days	1095 zile

4.2 . Packaging and weight / *Ambalaj și masa netă*

English	<i>Lb. Română</i>
Metal can with normal lid, volum 850ml, net weight 820g,drained net weight 500g	Cutie metalica cilindrica fara sistem dedecshidere easy open, masa neta 820g, masa scursa 500g

5. Ingredients / *Ingrediente*

English	<i>Lb. Română</i>
Pear pieces	Bucati de pere
Peach pieces	Bucati de piersici
pineapple pieces	Bucati de ananas
Whole grape seedless	Boabe de sruguri fara samburi albi
cherry halves (with colour agent E127)	Jumatati de cirese colorate cu E127
water	Apa
sugar	Zahar
regulator acidity E330	Corector de aciditate E330

6. Chemical and physical characteristics / *Caracteristici fizico-chimice*

Parameter / <i>Parametru</i>	Unit / <i>Unitate de masură</i>	Target value / <i>Valoarea limită</i>
Drained weight	gram	500
Net weight	gram	820
pH		3,5 – 3,9
Brix	%	14-17
Acidity (acid citric)	%	0,2 – 0,5

Volume	ml	850
Vacuum (Hg)	mpa	0,025

7. Microbiological characteristics / *Caracteristici microbiologice*

Micro organism / <i>Microorganism</i>	Unit / <i>Unitatea de masură</i>	Max. Value / <i>Valoarea maximă admisă</i>
Coliform		not detected
Salmonella spp.		not detected
Staphylococcus aureus	CFU/g	not detected
E. coli	MPN/g	Not detected

8. Sensory characteristics / *Proprietăți senzoriale*

Appearance:	<i>Aspect</i>
healthy fruits without damages and without core and shell ,colour white for pears, yellow for peach, pineapple and grapes and red for cherry Size of fruit pieces: 16x16x16mm (pear, peach) Pineapple 12x12x20mm, grape minim diameter 16mm , cherry minim diameter 18-20mm	Bucati de fructe sanatoase, fara distrugerii, fara cotor, samburi, coaja, de culoare alba pere, galbena :piersicile, ananasul si strugurii si rosu ciresele Marimea bucatilor de fructe: 16x16x16mm perele si piersicile, ananasul 12x12x20mm, strugurii diametrul minim 16mm, ciresele diametru minim 16-20mm
Smell:	<i>Miros</i>
Normal canned fruit cocktail smell, no strange or peculiar smell.	Tipic pentru conserva de fructe, fara alte mirosuri
Taste:	<i>Gust</i>
well balanced sweet taste, typical, fruity, without off-flavour	Tipic pentru gustul de conserva de fructe, fara alte gusturi
Consistency:	<i>Consistență</i>
juicy but not watery, the fruits may not disintegrate, the fruits have a good bite	Bucati de fructe ferme, nedestramate

9. Nutritional values / *Valori nutriționale*

energetic values [kcal/kJ / 100g] :	62 kcal / 263kJ
<i>Valoare energetică</i>	
protein [g / 100g] :	0g
<i>Proteine</i>	
carboanhydrates [g / 100g] :	15g
<i>Glucide</i>	
of what sugar [g / 100g] :	14g
<i>din care zaharuri</i>	
fat [g / 100g] :	0g
<i>Lipide</i>	
of what saturated fat [g / 100g]:	0g
<i>din care grăsimi saturate</i>	

Fibre [g / 100g]	:	1g
<i>Fibre</i>		
Salt [g / 100g]	:	0,007g
<i>Sare</i>		

10. Allergens (according to 2003/89 EC) / Alergeni

The product contains following allergens:	<i>Produsul conține următorii alergeni:</i>
no	nu

11. GMO / Organisme modificate genetic

The product does not contain ingredients that are subjected to obliged labelling by regulation (EC) N° 1830/2003	<i>Produsul nu conține ingrediente care trebuie menționate pe etichetă conform regulamentului (EC) N° 1830/2003</i>
YES / NO ? <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<i>Da /Nu ? <input checked="" type="checkbox"/> Da / <input type="checkbox"/> Nu</i>
In case of "NO", the concerned GMO or ingredients of GMO are:	<i>In cazul in care raspunsul este "Nu", organismele modificate genetic sau ingredientele modificate genetic sunt:</i>
no	nu

12. Status / Status

This article specification is valid from:	Daniela Bastova
<i>Prezenta specificație tehnică este valabilă din:</i>	23.11.2016