



PRODUCT SPECIFICATION

Product Name: Riverdene Diced Beetroot in Water
Product Code: A49607



General Information

Legal Product Name	Diced Beetroot in Water
Product Description	Riverdene Diced Beetroot in Water
Pack Weight	2.9kg
Packaging Format	Can / Wrap-around label
Produced In	Spain
Ingredient Declaration	Beetroot, water, acidity regulator:citric acid

Ingredient Information

Ingredient	Function	% in Final product	Country of Origin
Beetroot		68	Spain
Water		31.9	
Citric acid	Acidity regulator E330	0.1	

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Process Details

The beetroots are inspected, washed, peeled and size graded. After further inspection they are diced 10 x 10mm metal detected and filled into precleaned cans. Hot water (95C) is added, the cans are sealed and heat treated. After cooling the cans are quarantined until final Q.C clearance, then labelled and packed

Finished Product Characteristic

Organoleptic

Appearance	Deep colour diced beetroot in dark liquid
Flavour /Odour	Typical and pleasant, free from taints and off flavour
Texture	Firm, slightly crunchy

Defects

General	Colour/texture defects max 10%
	Stones: Absent
	FM: Absent
	EVM <1/can

Quality Process

pH	<4.2
Drained Weight	1.98kg

Nutritional Information Per 100g (g)

Energy (Kcal / kJ)	31/132
Fat	0.2
Of which Saturates	<0.1
Carbohydrate	6.6
Of which sugars	4.2
Fibre	1.0
Protein	0.7
Salt	0.04



Microbiological

TVC < 1/g

Allergen Information

Allergen	Contains	Source	Allergen	Contains	Source
Cereals Containing gluten	N		Peanuts	N	
Crustaceans	N		Soy Beans	N	
Eggs	N		Milk	N	
Fish	N		Nuts	N	
Celery / Celeriac	N		Sulphur Dioxide	N	
Mustard	N		Lupin	N	
Sesame	N		Molluscs	N	

Other Information

	Contains	Source		Contains	Source
Yeast	N		Colour: Natural	N	
Additives	N		MSG (Mono Sodium Glutamate)	N	
Preservatives	N		HVP (Hydrolysed veg. protein)	N	
Colour: Artificial	N		Fruit & Derivatives	N	
Honey	N		Animal Products: Lamb	N	
Garlic	N		Animal Products Poultry	N	
Animal Products: Beef	N		Animal Products: Other	N	
Animal Products: Pork	N		GM	N	

Suitable For

Vegetarians	Y	Kosher Certified	N
Vegans	Y	Halal Certified	N
Coeliacs	Y	Organic	N



Storage Information

Shelf Life	4 years from date of production
Storage Conditions	Dry ambient. Once opened, remove from can and store chilled in a covered non-metallic

Packaging Details

Primary	Full wrap round label on every can
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Pack Options

Pack/ Stock Code	Pallet Quantity	Outer/ Layer	Gross Weight	Carton Dimensions L x W x H (mm)	Label Barcode	Outer/Carton Bar-code	Net Weight of Can	Drained Weight of Can
6xA10 A49607	56	7	21.0	460x315x180	501748200290 8	0501748210165 6	2.9kg	1.98kg

Packing Weight Information

Primary

Material	Weight
Can (steel)	285g
Label (paper)	18g

Secondary

Material	Weight
Case (cardboard)	267g
Plastic	

Other

Material	Weight



Terms and Conditions

It is warranted that:

- The foodstuff, packaging and label (as appropriate) conform with all relevant UK and EU legal requirements at the time of supply.
- The customer will be notified of any changes to the specification, including any changes to the status of manufacturing sites, e.g. BRC accreditation or allergens handled on site.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The contents of this specification are confidential and should not be disclosed to a third party without prior approval.
- Materials are transported in clean vehicles of a high standard suitable for transportation of food. They are free from infestation and contamination and provide appropriate temperature conditions.

Issue Date	Issue No.	Issued By	Reason for new revision
26th July 2018	1A	Grady Oliver	New Spec Format

Approved by Technical Manager: (for internal purposes)

Signature:  _____

Name: Richard Small _____

Date: 12th December 2019 _____

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: _____

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