

# **PRODUCT SPECIFICATION**

Product Name: Riverdene Fruit Cocktail in Light Syrup Product Code: A34000



General Information				
Legal Product Name	Fruit Cocktail in light syrup			
Product Description	Riverdene Fruit Cocktail in light syrup			
Pack Weight	2.6kg			
Packaging Format	Can / Wrap-around label			
Produced In	China			
Ingredient Declaration	Fruit in variable proportions (peaches, Pears, pineapple, grapes, cherries (colour E127), sugar, water, acidity regulator (citric acid).			

### Ingredient Information

Ingredient	Sub Ingredient	% in Final product	Country of Origin
Fruit variables	E127	60	China
Water	E330	32	Various
Sugar		8	China







#### **Proccess Details**

The peaches and pears are washed, pitted, peeled and diced. All the fruit is inspected, passed through a metal detector and filled automatically into a sterilised can. The hot syrup is added, the filled cans are individually weight checked and corrected where necessary. The cans are then seamed, washed and processed in a continuous cooker at 100C, to achieve the equivalent can centre temperature of 85C for 1 minute. After processing, the cans are cooled to 35 - 40C in chlorinated water. The cooled cans are date stamped and incubated for 10 days. The cans are then checked for damage, labelled and packed into cartons.

### **Finished Product Characteristic**

Organoleptic				
Appearance	Clean fruits in a light syrup.			
Flavour /Odour	Typical flavour and colour.			
Texture	Firm pieces of the various fruits.			
Defects				
General	FB Absent			

Quality	Proccess
PH	<4.5
Brix	9-11
Drained Weight	1500g

Nutritional Information Per 100g (g)					
Energy (Kcal / kJ)	248/ 54				
Fat	0.1				
of which Saturates	0.0				
Carbohydrate	14.8				
of which Sugars	14.8				
Fibre	1.0				
Protein	0.4				
Salt	0.0				



## Microbiological

Product is high acid, commercially sterile.

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

## **Other Information**

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

	Suitable	For	
Vegetarians	Υ	Kosher Certified	Ν
Vegans	Υ	Halal Certified	Ν
Coeliacs	Υ	Organic	Ν



				Storage Info	ormation			
Shelf Life	Shelf Life 3 years from date of production							
Storage Co	nditions		Dry a	mbient				
				Packaging	Details			
Primary			Full w	rap round label on eve	ery can			
				Pack Opt	tions		'	
Pack/ Stock Code	Pallet Quantity	Outer/ Layer	Gross Weight	Carton Dimensions L x W x H (mm)	Label Barcode	Outer/Carton Bar- code	Net	Drained Weight of Can
A34000	63	7	19kg	450x310x165	5017482000188	05017482100154		1500g
			I	Packing Weight Prima				
		Mat	erial			Weight		
		Can (				240g		
		Label (	paper)			6g		
	Secondary							
	Material Weight							
Tray(cardboard) 40g								
	Shrinkwrap 8g							
	Other							
		Mat	erial			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	1A	Grady Oliver	New Spec Format

#### Approved by Technical Manager: (for internal purposes)

Signature: MMMM
Name: Richard Small
Date: 27/12/18
Customer
Specification Approved by:
Signed on behalf of:
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Position:
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