



PRODUCT SPECIFICATION

Product Name: Solid Pack Apple in Water
Product Code: A30050



General Information

Legal Product Name	Solid Pack Apple in Water
Product Description	Riverdene Solid pack Sliced Apples
Pack Weight	2.6kg
Packaging Format	Can / Wrap-around label
Produced In	Italy
Ingredient Declaration	Apples, water, citric acid, ascorbic acid

Ingredient Information

Ingredient	Function	% in Final product	Country of Origin
Apples		95.46	Italy
Water		4.5	Italy
Citric acid	E330 Acidity regulator	0.02	China/EU
Ascorbic Acid	E300 Antioxidant	0.02	China/EU

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Process Details

The apples are washed, machine peeled, cored and diced. The dices are passed through a spray washer, inspected, passed through a metal detector and filled automatically into a clean can with water and citric acid. 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 86C 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 sliced apple, in a slightly viscous liquid.
Flavour /Odour	Flavour characteristic of stewed apple, sweet.
Texture	Sliced / Diced apple, firm but yields to cutting. Light coloured thick liquid.
Defects	
General	Regular clean slices of apples
Foreign Matter	Absent

Quality Process

pH	3.3-3.8
Brix	7-13
Drained Weight	2200g

Nutritional Information Per 100g (g)

Energy (Kcal / kJ)	40/167
Fat	<0.1
of which Saturates	0.0
Carbohydrate	8.6
of which Sugars	8.3
Fibre	2.1
Protein	0.3
Salt	0.0



Microbiological

Analysis	Unit of Measure	Frequency	Max	Reject level
TVC	CFU	Annual	Nil	Detected
Total Coliforms	CFU	Annual	Nil	Detected
E. Coli	CFU	Annual	Nil	Detected
Spoe Formers	Spore Count	Batch	10	>10

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	Y	E300 E330	MSG (Mono Sodium Glutamate)	N	
Preservatives	N		HVP (Hydrolysed veg. protein)	N	
Colour: Artificial	N		Fruit & Derivatives	N	Apples
Honey	N		Animal Products: Lamb	N	
Garlic	N		Animal Products Poultry	N	
Animal Products: Beef	N		Animal Products: Other	Y	
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	3 years from date of production
Storage Conditions	Dry ambient

Packaging Details

Shelf Life	Full wrap round label on every can, coding: open date coding or julian code
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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 Barcode	Net Weight of Portion	Drained Weight of Can
A30050	63	7	18.2	460x315x160	50174820005	050174821004	60g	2200

Packing Weight Information

Primary

Material	Weight
Can (steel)	270g
Label (paper)	15g

Secondary

Material	Weight
Case (cardboard)	290g
Or Shrinkwrap	

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
21/09/18	1A	Richard Small	New Spec Format

Approved by Technical Manager: (for internal purposes)

Signature: _____

Name: Richard Small _____

Date: 27/12/18 _____

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: _____

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