

PRODUCT SPECIFICATION Product Name: Riverdene Fruit Cocktail in Juice 6x2.5kg Product Code: A34150

| General Information | | | | | | | |
|---------------------|--|--------------------|-------------------------------|-------------------|------|--|--|
| Legal Product Nam | Legal Product Name Riverdene Fruit Cocktail in Juice | | | | | | |
| Product Description | 'n | Fri | uit Cocktail in Juice 6x2.5kg | | | | |
| Pack Weight | | 6> | (2.5kg | | | | |
| | | Ingredient Informa | tion | | | | |
| Ingredient | E Number | Function | % in Final Product | Country of Origin | | | |
| Peach | | | 23.7 | China | Acid | | |
| Pear | | | 23.7 | China | | | |
| Pineapple | | | 4.2 | China | | | |
| Grapes | | | 6.9 | China | | | |
| Cherry | | | 1.5 | China | | | |
| Water | | | 32.9 | China | | | |
| Pear Juice | | | 7 | China | | | |
| Citric Acid | E330 | Acidity Regualator | 0.1 | 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 juice is added, the filled cans are weight checked and corrected where neces-sary. The cans are then seamed, washed and processed in a continuous cooker at 100C, to achieve the equivalent can centre tempera-ture of 85C for 1 minute. After processing, the cans are cooled to 35 – 40C in chlorinated water. The cans are then checked for damage, labelled and packed into cartons.

Finished Product Characteristic

| Organoleptic | | | | | |
|--------------|---|--|--|--|--|
| Appearance | Clean fruits in Juice | | | | |
| Flavour | Typical flavours. No off flavours and taints. | | | | |
| Colour | Typical of product. | | | | |
| Texture | Firm pieces of various fruits. | | | | |
| | Defects | | | | |

Foregin Bodies absent

| Physical Charecteristics | | | | | |
|--------------------------|--|--|--|--|--|
| Drained Weight 1500g | | | | | |
| | | | | | |

| Quality Charecteristics | | | | | |
|-------------------------|------|--|--|--|--|
| Ph 3.4-4.2 | | | | | |
| Brix | 8-12 | | | | |

| Nutritional Information Per 100g (g) | | | | | |
|--------------------------------------|----------|--|--|--|--|
| Energy (Kcal/KJ) | 53/222 | | | | |
| Fat | 0.06 | | | | |
| Of which Saturates | 0 | | | | |
| Carbohydrates | 12.7 | | | | |
| Of which Sugars | 11.2 | | | | |
| Fibre | 0.9 | | | | |
| Protein | 0.3 | | | | |
| Sodium | 3.9(mg) | | | | |
| Salt | 10.0(mg) | | | | |



Microbiological Testing

This product is commerically sterile.

| Other Testing | | | | |
|---------------|----|--|--|--|
| Pesticides | Y | | | |
| Heavy Metals | γ | | | |
| Histamine | NA | | | |

Allergen Information Present at Present at Contains Contains Allergen Source Source Allergen Site Site **Cereals containing gluten** NO NO Peanuts NO NO Crustaceans NO Soy Beans NO NO NO Eggs NO NO Milk NO NO Fish NO NO Nuts NO NO Celery/Celariac NO Sulphur Dioxide NO NO NO Mustard NO NO Lupin NO NO NO Molluscs NO Seasame NO NO

Other Information

| Contains | Source | Contains | | Source | | |
|--------------|-----------------------------------|--|---|--|--|--|
| NO | | Colours(Natural) | NO | | | |
| YES | E330 | MSG(Mono Sodium Glutama | nte) NO | | | |
| NO | | HVP(Hydrolysed Veg Protei | n) NO | | | |
| NO | | Fruit and Derivtives YES F | | PEACH,PEAR,PINEAPPLE.GRAPE,CHERRY | | |
| NO | | Vegetables and Derivites NO | | | | |
| NO | | Maize | NO | | | |
| NO | | Palm Oil NO | | | | |
| | | Suitable For | | | | |
| IS | | Υ | Kosher | Y | | |
| | | Υ | Halal | Y | | |
| Coeliacs Y d | | Organic N | | | | |
| | NO YES NO NO NO NO | NO YES E330 NO NO NO NO NO | NO Colours(Natural) YES E330 MSG(Mono Sodium Glutama NO HVP(Hydrolysed Veg Protei NO Fruit and Derivtives NO Vegetables and Derivtites NO Maize NO Palm Oil s Y S Y Y Y | NOColours(Natural)NOYESE330MSG(Mono Sodium Glutamate)NONOHVP(Hydrolysed Veg Protein)NONOFruit and DerivtivesYESNOVegetables and DerivitesNONOMaizeNONOPalm OilNOSYKosherYHalal | | |

Ovo-Vegatarians

Υ

Υ

Lactose Intolerance



| Storage and Preparation Information | | | | |
|---|---|--|--|--|
| Shelf Life and Storage from Manfactuer | THREE YEARS FROM DATE OF PRODUCTION. DRY AMBIENT STORAGE. | | | |
| Shelf Life and Storage after opening | Refridgerate unused contents in a sealed non-metallic container and use within 1 day. | | | |
| Food Preparation | Ready to eat. | | | |

| | Pack Options | | | | | | | | | |
|--------|--------------|---------------------|-------------|--------------------|-----------------|---------------------|------------------|------------------|---------------|--------------------|
| Code | Pack Size | Outers per Layer | Lay- ers | Pallet Quantity | Gross Weight | Outer Dimensions | Outer Barcode | Inner Barcode | Net Weight | Drained Weigtht |
| A34150 | 6X2.5KG | 9 | 7 | 63 | 19KG | 450X310X165 | 05017482100161 | 5017482000829 | 2500G | 1500G |

| Packing Specifications | | | | | |
|-------------------------------------|---|--|--|--|--|
| Primary Packaging | Steel Can-240g Paper Label-6g | | | | |
| Secondary Packaging | Cardboard Tray-40g Shrinkwrap-8g | | | | |
| Tertiary Packaging (Pallet Details) | Plain wooden pallet 1100 mm x 1100 mm LDPE stretch wrap is used to stabilise | | | | |



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 | lssue No. | Issued By | Reason for new revision |
|------------|-----------|--------------|-------------------------|
| 03.02.22 | 1 | RACHEL BLACK | NEW SPEC |
| | | | |
| | | | |

Approved by Technical Assistant: (for internal purposes)

Name: RACHEL BLACK Date: 03/02/22

Customer

Signature:

| Specification | Approved | by: |
|---------------|----------|-----|
|---------------|----------|-----|

| Signed | on | behalf of | f: |
|--------|----|------------|----|
| J'LCO | ~ | NCHIGHT OF | |

Name: _____

Position: _____

Date: ____

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