

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

Name: _____

Position: _____

Date: ____

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