



# PRODUCT SPECIFICATION

**Product Name: Riverdene Pear Halves in Syrup**  
**Product Code: A37550**



## General Information

|                        |  |
|------------------------|--|
| Legal Product Name     | Pear Halves in Syrup                   |
| Product Description    | Riverdene Pear Halves in Syrup         |
| Pack Weight            | 2.5kg                                  |
| Packaging Format       | Can / Wrap-around label                |
| Produced In            | China                                  |
| Ingredient Declaration | Pear halves, water, sugar, citric acid |

## Ingredient Information

| Ingredient  | Function               | % in Final product | Country of Origin |
|-------------|------------------------|--------------------|-------------------|
| Pear halves |                        | 57                 | China             |
| water       |                        | 34.9               | China             |
| Sugar       |                        | 8                  | China             |
| Citric Acid | Acidity regulator E330 | 0.1                | China             |

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## Process Details

The pears are washed, cored, peeled and halved. The halves are inspected, passed through a metal detector and filled automatically into a sterilised can. The hot juice 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     | The canned fruit shall have a uniform characteristic colour and flavour, and firm in texture. The weight of the smallest piece must be not less than 2/3 of the weight of the largest.. |
| Flavour /Odour | Typical flavour and colour.   |
| Texture        | Firm, yielding to bite / cutting  |

### Defects

|         |  |
|---------|--|
| General | Free from blemishes, skin, core,<br>FB Absent<br>Major EVM <2/can<br>Moulds Absent<br>Minor EVM <5/can |
|---------|--|

## Quality Process

|                |           |
|----------------|-----------|
| pH             | 3.7 - 4.0 |
| Brix           | 9-12      |
| Drained Weight | 1560g     |

## Nutritional Information Per 100g (g)

|                    |         |
|--------------------|---------|
| Energy (Kcal / kJ) | 215/ 50 |
| Fat                | 0.1     |
| of which Saturates | 0.1     |
| Carbohydrate       | 13.2g   |
| of which Sugars    | 13.2g   |
| Fibre              | 1.1     |
| Protein            | 0.2g    |
| Salt               | 0.0g    |



## Microbiological

Product is high acid, commercially sterile.

## 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        | Cutric acid | MSG (Mono Sodium Glutamate)   | N        |        |
| Preservatives         | N        |             | HVP (Hydrolysed veg. protein) | N        |        |
| Colour: Artificial    | N        |             | Fruit & Derivatives           | Y        | Pears  |
| 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         | 3 years     |
| Storage Conditions | Dry ambient |

## Packaging Details

|         |                                    |
|---------|------------------------------------|
| Primary | Full wrap round label on every can |
|---------|------------------------------------|

## 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 Can | Drained Weight of Can |
|-------------------|-----------------|--------------|--------------|----------------------------------|-----------------|----------------------|-------------------|-----------------------|
| 6x2.5kg<br>A37550 | 63              | 7            | 19kg         | 465x310x160                      | 0501748200017 1 | 0501748210039 0      | 2.5kg             | 1560g                 |

## Packing Weight Information

### Primary

| Material      | Weight |
|---------------|--------|
| Can (steel)   | 240g   |
| Label (paper) | 6g     |

### Secondary

| Material         | Weight |
|------------------|--------|
| Case (cardboard) | 255g   |
| 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 |
|----------------|-----------|--------------|-------------------------|
| 26th July 2018 | 1A        | Grady Oliver | New Spec Format         |

Approved by Technical Manager: (for internal purposes)

Signature:  \_\_\_\_\_

Name: Richard Small \_\_\_\_\_

Date: 06/03/19 \_\_\_\_\_

Customer

Specification Approved by:

Signed on behalf of: \_\_\_\_\_

Name: \_\_\_\_\_

Position: \_\_\_\_\_

Date: \_\_\_\_\_

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