



# PRODUCT SPECIFICATION

**Product Name: Riverdene Sliced Beetroot in Water**  
**Product Code: A49608**



## General Information

|                        |  |
|------------------------|--|
| Legal Product Name     | Sliced Beetroot in Water                       |
| Product Description    | Riverdene Sliced Beetroot in Water             |
| Pack Weight            | 2.9kg  |
| Packaging Format       | Can / Wrap-around label                        |
| Produced In            | Spain  |
| Ingredient Declaration | Beetroot, water, acidity regulator:citric acid |

## Ingredient Information

| Ingredient  | Function               | % in Final product | Country of Origin |
|-------------|------------------------|--------------------|-------------------|
| Beetroot    |                        | 68                 | Spain             |
| Water       |                        | 31.9               |                   |
| Citric acid | Acidity regulator E330 | 0.1                |                   |

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## Process Details

The beetroots are inspected, washed, peeled and size graded. After further inspection they are sliced cleanly, metal detected and filled into precleaned cans. Hot water (95C) is added, the cans are sealed and heat treated. After cooling the cans are quarantined until final Q.C clearance, then labelled and packed

## Finished Product Characteristic

### Organoleptic

|                |  |
|----------------|--|
| Appearance     | Deep colour sliced beetroot in dark liquid             |
| Flavour /Odour | Typical and pleasant, free from taints and off flavour |
| Texture        | Firm, slightly crunchy                                 |

### Defects

|         |                                |
|---------|--------------------------------|
| General | Colour/texture defects max 10% |
|         | Stones: Absent                 |
|         | FM: Absent                     |
|         | EVM <1/can                     |

## Quality Process

|    |      |
|----|------|
| pH | <4.2 |
|----|------|

|                |        |
|----------------|--------|
| Drained Weight | 1.98kg |
|----------------|--------|

## Nutritional Information Per 100g (g)

|                    |        |
|--------------------|--------|
| Energy (Kcal / kJ) | 31/132 |
| Fat                | 0.2    |
| Of which Saturates | <0.1   |
| Carbohydrate       | 6.6    |
| Of which sugars    | 4.2    |
| Fibre              | 1.0    |
| Protein            | 0.7    |
| Salt               | 0.04   |



## Microbiological

TVC < 1/g

## 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             | N        |        | MSG (Mono Sodium Glutamate)   | N        |        |
| Preservatives         | N        |        | HVP (Hydrolysed veg. protein) | N        |        |
| Colour: Artificial    | N        |        | Fruit & Derivatives           | N        |        |
| 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         | 4 years from date of production   |
| Storage Conditions | Dry ambient. Once opened, remove from can and store chilled in a covered non-metallic |

## 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 |
|------------------|-----------------|--------------|--------------|----------------------------------|----------------|----------------------|-------------------|-----------------------|
| 6xA10 A49608     | 56              | 7            | 21.0         | 460x315x180                      | 501748200295 3 | 0501748210123 6      | 2.9kg             | 1.98kg                |

## Packing Weight Information

### Primary

| Material      | Weight |
|---------------|--------|
| Can (steel)   | 285g   |
| Label (paper) | 18g    |

### Secondary

| Material         | Weight |
|------------------|--------|
| Case (cardboard) | 267g   |
| Plastic          |        |

### 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: 12th December 2019 \_\_\_\_\_

Customer

Specification Approved by:

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

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

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

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

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