



Full Product Title:	Tuna Chunks in Brine	Spec Version:	QAF-9 V5
Product code:	TUN0005	Date Issued:	01/04/2019
Legal Name:	Tuna Chunks in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	24 x 400g

Mini Specification

Product Information				
Product Title	Tuna Chunks in Brine		Net Weight	400g
Caterers Choice Product Code	TUN0005		Drained Weight	280g
Brand	Caterers Pride		Case Size	24 x 400g
Supplier Name	Caterers Choice Ltd		Country of Origin	Ecuador / Papua New Guinea
Barcodes	Inner	5027974103174		
	Outer	05027974103105		

Legal name
Tuna Chunks in Brine

Ingredients Declaration (Allergens Highlighted in Bold>

Skipjack Tuna (Fish), Water, Salt

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Skipjack Tuna	70	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	No	No
Water	28.5	Crustaceans or its derivatives	No	No
Salt	<1.5	Eggs or its derivatives	No	No
0	0	Fish or its derivatives	Yes	No
0	0	Peanuts or its derivatives	No	No
0	0	Soybeans or its derivatives	No	No
0	0	Milk or its derivatives	No	No
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	No	No
0	0	Celery or its derivatives	No	No
0	0	Mustard or its derivatives	No	No
0	0	Sesame seeds or its derivatives	No	No
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	No	No
0	0	Lupin or derivatives of	No	No
0	0	Molluscs or derivatives of	No	No

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	422	Calculated: McCance & Widdowson
Energy (Kcal)	99	
Fat	0.6	
of which saturates	0.2	
Carbohydrate	0	
of which sugars	0	
Fibre	0	
Protein	23.5	
Salt	0.8	

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	No
Vegans	No
Vegetarians	No
Halal (Certified)	No
Kosher (Certified)	No
Coeliacs (Gluten Free)	Yes
Lactose Intolerants	Yes
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	>4.6	5.1	6.5
Brix	N/A	N/A	N/A
Histamine	<40ppm	<40ppm	<40ppm

Microbiological Standards	
Organism	Target
APC cfu/g	Commercially Sterile
Coliforms cfu/g	Commercially Sterile
Enterobacteriaceae cfu/g	Commercially Sterile
E.coli cfu/g	Commercially Sterile
Bacillus spp cfu/g	Commercially Sterile
Bacillus cereus cfu/g	Commercially Sterile
Staphylococcus aureus cfu/g	Commercially Sterile
C.perfringens cfu/g	Commercially Sterile
Pseudomonas spp cfu/g	Commercially Sterile
Yeasts & Mould cfu/g	Commercially Sterile
Listeria spp.	Commercially Sterile
Salmonella spp.	Commercially Sterile
Vibrio spp.	Commercially Sterile

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can/Pouch/Bag (Please delete as appropriate)	99	99	64	67
Case	300	225	222	250
Number per case	24			
Number of cases per layer	10			
Number of layers per pallet	11			
Number of cases per pallet	110			

Storage Instructions	
Store in a cool dry place, out of direct sunlight. Once opened, transfer to a suitable lidded container and use within 2 days.	
Total shelf life from date of manufacture	3 years
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	Refrigerate

Authorised on behalf of Caterers Choice

Name	Tony Hammill
Job Title	Technical Manager
Signature	Tony Hammill
Date	24.05.2019