

Full Product Title:	MANDARIN SEGMENTS IN JUICE	Spec Version:	QAF-9 V5
Product code:	MAN0384	Date Issued:	19/10/2017
Legal Name:	MANDARIN SEGMENTS IN APPLE JUICE	Supplier Name:	Caterers Choice Ltd
Brand:	CATERERS PRIDE	Product Size:	2650g

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		Mini S	pecificati	on		
		Prod	uct Information			
Product Title		MANDARIN SEGMENTS IN JUIC			Net Weight	≥ 2650g
Caterers Choice Produ		MANDARIN SEGMENTS IN JOIC MAN0384	E		Drained Weight	≥ 1500 g
					-	2650g
Brand Supplier Name	•	CATERERS PRIDE			Case Size	-
Supplier Name		Caterers Choice Ltd			Country of Origin	Turkey
Barcodes	Inner Outer	5027974456171 05027974456102				
	outer					
			Legal name			
		CANNED MANDARIN ORANO	GES WHOLE SEGN	IENTS IN APPLE JUICE		
		Ingredients Declaratio	on (Allergens High	lighted in Bold)		
	Mandarin, Wa	ater, Apple juice concentrate, F	irming Agent (Cal	cium Chloride, E 509),0	Citric Acid (E330)	
Ingredients Inform	ation			Allergen info	mation	
					Is There a Risk of Cross	
						Contamination? (May
Recipe Ingredients	% in Final Product	Allergen			Contains (Y/N)	Contain) (Y/N)
Grapefruit Segment	56.6%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or				
Water	36.57%	their derivatives			N	N
Apple juice concantrate	6.5%		ans or its derivative	25	Ν	N
Calcium Chloride (E 509)	0.07%		or its derivatives		N	N
Citric Acid(E 330)	0.26%		or its derivatives		N	N
0	0		ts or its derivatives		N	N
0	0		ns or its derivatives		N	N
0	0		or its derivatives		N	N
0	0	Wilk	or its derivatives		N	
0	0	Nuts(Almond, Hazelnut, Walnu	it. Cashew. Pecan n	ut, Brazil nut, Pistachio	N	N
0	0	nut, Macadamia nut and				
0	0		or its derivatives		N	N
0	0		d or its derivatives		N	N
0	0		eeds or its derivatives	105	N	N
0	0				N	IN IN
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or		N	N	
0	0	10mg/litre expressed as SO2		N	N	
0	0	Lupin or derivatives of Molluscs or derivatives of		N	N	
0	0	Wollds	us of derivatives of		N	IN
	Nutrit	ional Information			Food Information	- Suitable For
	Nutrit	ional Information	[		Food Information	- Suitable For
Nutrient		ional Information Values per 100g/ml	Sou	rce of Data	Food Information Is the Product Suitable For	- Suitable For Yes/No
Nutrient Energy (Kj)				rce of Data A Database		
Energy (Kj)		Values per 100g/ml	USD		Is the Product Suitable For	Yes/No
		Values per 100g/ml 158.992	USD/ USD/	A Database	Is the Product Suitable For Ovo-Lacto Vegetarians	Yes/No Yes
Energy (Kj) Energy (Kcal)		Values per 100g/ml 158.992 38	USD/ USD/ USD/	A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans	Yes/No Yes Yes
Energy (Kj) Energy (Kcal) Fat		Values per 100g/ml 158.992 38 0.04 0.004	USD, USD, USD, USD,	A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians	Yes/No Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate		Values per 100g/ml 158.992 38 0.04 0.004 9,41 g	USD, USD, USD, USD, USD,	A Database A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified)	Yes/No Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates		Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g	USD, USD, USD, USD, USD, USD, USD,	A Database A Database A Database A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified)	Yes/No Yes Yes Yes Yes No
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars		Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g	USD, USD, USD, USD, USD, USD, USD,	A Database A Database A Database A Database A Database A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants	Yes/No Yes Yes Yes Yes No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein		Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Database A Database A Database A Database A Database A Database A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free)	Yes/No Yes Yes Yes Yes No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre		Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Database A Database A Database A Database A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants	Yes/No Yes Yes Yes Yes No Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein	Typical V	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1,2 g 0,75g 0.01	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Database A Database A Database A Database A Database A Database A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers	Yes/No Yes Yes Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein	Typical V	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 Product Standards	USD. USD. USD. USD. USD. USD. USD. USD.	A Database A Database A Database A Database A Database A Database A Database A Database A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica	Yes/No Yes Yes Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt	Typical V	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 <b>I Product Standards</b> Minimum	USD. USD. USD. USD. USD. USD. USD. USD.	A Database A Database	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism	Yes/No Yes Yes Yes Yes No Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt 	Typical \	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 I Product Standards Minimum 3.00	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Database aximum 3,70	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism APC cfu/g	Yes/No Yes Yes Yes No Yes Yes Yes I Standards Target Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Typical V Finished 3,70 No sugar added	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1.2 g 0.75g 0.01 Product Standards Minimum 3.00 No sugar added	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Database aximum 3,70 ugar added	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism APC cfu/g Coliforms cfu/g	Yes/No Yes Yes Yes Yes Yes Yes I Standards Target Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt 	Typical \	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 I Product Standards Minimum 3.00	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Database aximum 3,70	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g	Yes/No Yes Yes Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Typical V Finished 3,70 No sugar added	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8.25 g 1.2 g 0.75g 0.01 I Product Standards Minimum 3.00 No sugar added N/A	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Database aximum 3,70 ugar added	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g	Yes/No Yes Yes Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Typical V Finished 3,70 No sugar added	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 I Product Standards Minimum 3.00 No sugar added N/A Packaging	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g	Yes/No Yes Yes Yes No Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Typical N Finished Target ≤ 3,70 No sugar added N/A	Values per 100g/ml 158.992 38 0.04 0.04 9,41 g 8,25 g 1,2 g 0,75g 0.01 I Product Standards Minimum 3.00 No sugar added N/A Packaging Dimensions (mm)	USD. USD. USD. USD. USD. USD. USD. USD.	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism APC cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g	Yes/No Yes Yes Yes No Yes Yes Yes S Standards Target Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt  pH Brix Histamine  Component	Typical V Finished 3,70 No sugar added	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 I Product Standards Minimum 3.00 No sugar added N/A Packaging	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g	Yes/No Yes Yes Yes Yes No Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt DH Brix Histamine Component Can/Pouch/Bag (Please delete as	Typical V Typical V Finished Target ≤ 3,70 No sugar added N/A	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8.25 g 1.2 g 0.75g 0.01 I Product Standards Minimum 3.00 No sugar added N/A Packaging Dimensions (mm) Width	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus cereus cfu/g Staphylococcus aureas cfu/g	Yes/No Yes Yes Yes Yes Yes Yes Yes I Standards Target Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt 	Typical N Typical N Finished Target ≤ 3,70 No sugar added N/A Length 153	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 I Product Standards Minimum 3.00 No sugar added N/A Packaging Dimensions (mm) Vidth 153	USD. USD. USD. USD. USD. USD. USD. USD.	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g	Yes/No Yes Yes Yes Yes No Yes Yes Yes Yes Yes Standards Target Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt 	Typical V Typical V Finished Target ≤ 3,70 No sugar added N/A	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1.2 g 0.75g 0.01 1 Product Standards 0.00 No sugar added N/A Packaging Dimensions (mm) 153 315(+/-2 mm.)	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus sep cfu/g Bacillus cereus cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g	Yes/No Yes Yes Yes Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case	Typical N Typical N Finished Target ≤ 3,70 No sugar added N/A Length 153	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1.2 g 0.75g 0.01 1 Product Standards 0.00 No sugar added N/A Packaging Dimensions (mm) 153 315(+/-2 mm.)	USD. USD. USD. USD. USD. USD. USD. USD.	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Enterobacteriacae cfu/g Bacillus spp cfu/g Bacillus cereus cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g	Yes/No Yes Yes Yes Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case Number of cases per layer	Typical N Typical N Finished Target ≤ 3,70 No sugar added N/A Length 153	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1.2 g 0.75g 0.01 1 Product Standards 0.00 No sugar added N/A Packaging Dimensions (mm) 153 315(+/-2 mm.)	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Bacillus creus cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp.	Yes/No Yes Yes Yes Yes Yes Yes Yes Yes Yes Standards Standards Standards Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case Number of cases per layer Number of cases per pallet	Typical N Typical N Finished Target ≤ 3,70 No sugar added N/A Length 153	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1.2 g 0.75g 0.01 1 Product Standards 0.00 No sugar added N/A Packaging Dimensions (mm) 153 315(+/-2 mm.)	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp.	Yes/No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case Number of cases per layer	Typical N Typical N Finished Target ≤ 3,70 No sugar added N/A Length 153	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1.2 g 0.75g 0.01 1 Product Standards 0.00 No sugar added N/A Packaging Dimensions (mm) Utith 153 315(+/-2 mm.)	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Bacillus creus cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp.	Yes/No Yes Yes Yes Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case Number of cases per layer Number of cases per pallet	Typical V           Image: Constraint of the system           Finished           Target           S,70           No sugar added           N/A           Length           153           470(+/- 2 mm.)	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1,2 g 0,75g 0.01 Product Standards Minimum 3.00 No sugar added N/A Packaging Dimensions (mm) Uvidth 153 315(+/- 2 mm.) 6	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus cereus cfu/g Staphylococcus aureas cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp.	Yes/No Yes Yes Yes Yes No Yes Yes Yes Yes Yes IStandards Istandards Istandards Istandards Isterile Commercially Sterile Commercially St
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Brix Histamine Can/Pouch/Bag (Please delete as appropriate) Case Number per case Number of cases per pallet Number of cases per pallet	Typical V Typical V Finished Target ≤ 3,70 No sugar added N/A Length 153 470(+/- 2 mm.) Storage Instruct	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8.25 g 1.2 g 0.75g 0.01 I Product Standards I Product Standards No sugar added N/A Packaging Dimensions (mm) Uidth 153 315(+/-2 mm.) 6 153	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Yeeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp. ate of manufacture	Yes/No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Carbohydrate Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet Number of layers per pallet Stored in a cool and dry place out of dir	Typical V Typical V Finished Target ≤ 3,70 No sugar added N/A Length 153 470(+/- 2 mm.) Storage Instruct rect sunlight, up to 24 mo	Values per 100g/ml 158.992 38 0.04 0.004 9,41 g 8,25 g 1,2 g 0,75g 0.01 I Product Standards Minimum 3.00 No sugar added N/A Packaging Dimensions (mm) Width 153 315(+/-2 mm.) 6 	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp.	Yes/No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet Number of cases per pallet Stored in a cool and dry place out of dir months shelf life coding. Once opened	Typical V Typical V Finished Target ≤ 3,70 No sugar added N/A Length 153 470(+/- 2 mm.) Storage Instruct rect sunlight, up to 24 mo	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8.25 g 1.2 g 0.75g 0.01 I Product Standards I Product Standards ON sugar added N/A Packaging Dimensions (mm) Width 153 315(+/- 2 mm.) 6 10 10 10 10 10 10 10 10 10 10 10 10 10	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp. ate of manufacture	Yes/No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet Number of cases per pallet Stored in a cool and dry place out of dir months shelf life coding. Once opened	Typical N Typical N Finished Target ≤ 3,70 No sugar added N/A Length 153 470(+/-2 mm.) Storage Instruct rect sunlight, up to 24 mo y, unused product should i	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8.25 g 1.2 g 0.75g 0.01 I Product Standards I Product Standards ON sugar added N/A Packaging Dimensions (mm) Width 153 315(+/- 2 mm.) 6 10 10 10 10 10 10 10 10 10 10 10 10 10	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp. ate of manufacture	Yes/No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet Number of cases per pallet Stored in a cool and dry place out of dir months shelf life coding. Once opened	Typical N Typical N Finished Target ≤ 3,70 No sugar added N/A Length 153 470(+/-2 mm.) Storage Instruct rect sunlight, up to 24 mo y, unused product should i	Values per 100g/ml 158.992 38 0.04 0.004 9.41 g 8,25 g 1,2 g 0,75 g 0.01 Product Standards Minimum 3.00 No sugar added N/A Packaging Dimensions (mm) Vidth 153 315(+/- 2 mm.) 6 tions nths. Customer commitment is rece be transferred to a non-metallic co used within two days.	USD, USD, USD, USD, USD, USD, USD, USD,	A Database A Data	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp. ate of manufacture	Yes/No Yes
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