



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

Mini Specification

Product Information			
Product Title	MANDARIN SEGMENTS IN JUICE	Net Weight	≥ 2650g
Caterers Choice Product Code	MAN0384	Drained Weight	≥ 1500 g
Brand	CATERERS PRIDE	Case Size	2650g
Supplier Name	Caterers Choice Ltd	Country of Origin	Turkey
Barcodes	Inner	5027974456171	
	Outer	05027974456102	

Legal name

CANNED MANDARIN ORANGES WHOLE SEGMENTS IN APPLE JUICE

Ingredients Declaration (Allergens Highlighted in Bold>

Mandarin, Water, Apple juice concentrate, Firming Agent (Calcium Chloride, E 509), Citric Acid (E330)

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Grapefruit Segment	56.6%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	36.57%	Crustaceans or its derivatives	N	N
Apple juice concentrate	6.5%	Eggs or its derivatives	N	N
Calcium Chloride (E 509)	0.07%	Fish or its derivatives	N	N
Citric Acid(E 330)	0.26%	Peanuts or its derivatives	N	N
0	0	Soybeans or its derivatives	N	N
0	0	Milk or its derivatives	N	N
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
0	0	Celery or its derivatives	N	N
0	0	Mustard or its derivatives	N	N
0	0	Sesame seeds or its derivatives	N	N
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
0	0	Lupin or derivatives of	N	N
0	0	Molluscs or derivatives of	N	N

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	158.992	USDA Database
Energy (Kcal)	38	USDA Database
Fat	0.04	USDA Database
of which saturates	0.004	USDA Database
Carbohydrate	9,41 g	USDA Database
of which sugars	8,25 g	USDA Database
Fibre	1,2 g	USDA Database
Protein	0,75g	USDA Database
Salt	0.01	USDA Database

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

Finished Product Standards			
	Target	Minimum	Maximum
pH	≤ 3,70	3.00	3,70
Brix	No sugar added	No sugar added	No sugar added
Histamine	N/A	N/A	N/A

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)	153	153	153	270-280 g
Case	470(+/- 2 mm.)	315(+/- 2 mm.)	158(+/- 2 mm.)	300-320 g
Number per case	6 tins / case			
Number of cases per layer	7			
Number of layers per pallet	9			
Number of cases per pallet	63			

Storage Instructions	
Stored in a cool and dry place out of direct sunlight, up to 24 months. Customer commitment is required for over 24 months shelf life coding. Once opened, unused product should be transferred to a non-metallic container, covered and stored in a refrigerator and used within two days.	
Total shelf life from date of manufacture	24 Months.
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	<5°C

Authorised on behalf of Caterers Choice

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Job Title	Technical Manager
Signature	J.James
Date	07.06.18