

Full Product Title:	Caterers Pride Chick Peas in Brine 800g	Spec Version:	QAF-9 V5
Product code:	BNS0333	Date Issued:	21/11/2018
Legal Name:	Chick Peas in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	800g

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		Mini S	pecificati	on		
		Prod	uct Information			
Product Title		Caterers Pride Chick Peas in Bri			Net Weight	800g
Caterers Choice Produ	ict Code	BNS0333	110 0005		Drained Weight	480g
Brand		Caterers Pride			Case Size	6 x 800g
Supplier Name	9	Caterers Choice Ltd			Country of Origin	Italy
	Inner	5027974589176				
Barcodes	Outer	05027974528106				
			Legal name			
			k Peas in Brine			
		Ingredients Declaration	on (Allergens High Peas, Water, Salt	ilighted in Bold)		
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)
Chick Peas	60%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or				
Water	39%	their derivatives			N	N
Salt	1%	Crustaceans or its derivatives			Ν	N
0	0		or its derivatives		N	N
0	0		or its derivatives		N	N
0	0		s or its derivatives		N	N
0	0		ns or its derivatives		N	N
0	0		or its derivatives		N	N
0	0	IVIIIK	o. no derivatives		IN IN	111
0	0	Nuts(Almond, Hazelnut, Walnu	It Cashew Pecanir	ut Brazil nut Pistachio	N	N
0	0				N	
0	0	nut, Macadamia nut and Queensland nut) or their derivatives		. c.c.i ucrivatives	N	N
0	0	Celery or its derivatives		N	N	
0	-	Mustard or its derivatives				
	0	Sesame seeds or its derivatives		N	N	
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or		Ν	N	
0	0	10mg/litre expressed as SO2				
0	0	Lupin or derivatives of		N	N	
0	0	Mollus	cs or derivatives of		N	N
	Nutrit	ional Information			Food Information	- Suitable For
			1			oundable i of
utrient Tunica		Values per 100g/ml Source of Data				
Nutrient	Typical	Values ner 100ø/ml	Sou	rce of Data	Is the Product Suitable For	Yes/No
Nutrient Energy (Ki)	Typical	Values per 100g/ml			Is the Product Suitable For	Yes/No
Energy (Kj)	Typical	487	McCance	& Widdowson V7	Ovo-Lacto Vegetarians	Yes
Energy (Kj) Energy (Kcal)	Typical	487 115	McCance McCance	& Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans	Yes Yes
Energy (Kj) Energy (Kcal) Fat	Typical	487 115 2.9	McCance McCance McCance	& Widdowson V7 & Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians	Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates	Typical	487 115 2.9 0.3	McCance a McCance a McCance a McCance a	& Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified)	Yes Yes Yes No
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate	Typical	487 115 2.9 0.3 16.1	McCance a McCance a McCance a McCance a McCance a	& Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified)	Yes Yes Yes No No
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars	Typical	487 115 2.9 0.3 16.1 0.4	McCance a McCance a McCance a McCance a McCance a McCance a	& Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs	Yes Yes Yes No No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate	Typical	487 115 2.9 0.3 16.1	McCance a McCance a McCance a McCance a McCance a McCance a	& Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified)	Yes Yes Yes No No
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre	Typical	487 115 2.9 0.3 16.1 0.4	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants	Yes Yes No No Yes Yes
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein	Typical	487 115 2.9 0.3 16.1 0.4 4.1 7.2	McCance i McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs	Yes Yes No No Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre	Typical	487 115 2.9 0.3 16.1 0.4 4.1	McCance i McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants	Yes Yes No No Yes Yes
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein		487 115 2.9 0.3 16.1 0.4 4.1 7.2	McCance i McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants	Yes Yes No No Yes Yes Yes
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein	Finished	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 a Widdowson V7 nalysed	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica	Yes Yes No No Yes Yes Yes
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt		487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 1 Product Standards Minimum	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 a Widdowson V7 nalysed	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism	Yes Yes No No Yes Yes Yes I Standards Target
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt  pH	Finished Target 6	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 4 Product Standards Minimum 5.5	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 a Widdowson V7 analysed	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism APC cfu/g	Yes Yes No No Yes Yes Yes I Standards Target Commercially Sterile
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Finished Target 6 6	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 4 Product Standards Minimum 5.5 5.5	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 a Widdowson V7	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g	Yes Yes No No Yes Yes Yes I Standards Target Commercially Sterile Commercially Sterile
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt  pH	Finished Target 6	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 4 Product Standards Minimum 5.5	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 a Widdowson V7 analysed	Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microbiologica</u> Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g	Yes Yes No No Yes Yes I Standards Target Commercially Sterile Commercially Sterile
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Finished Target 6 6	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 4 Product Standards Minimum 5.5 5.5 5.5 n/a	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 a Widdowson V7	Ovo-Lacto Vegetarians Vegeans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g	Yes Yes No No Yes Yes Yes I Standards Target Commercially Sterile Commercially Sterile Commercially Sterile
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Finished Target 6 6	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 1 Product Standards Minimum 5.5 5.5 n/a Packaging	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 allysed aximum 6.5 6.5 n/a	Ovo-Lacto Vegetarians         Vegans         Vegetarians         Halal (Certified)         Kosher (Certified)         Coeliacs         Lactose Intolerants         Nuts & Sesame allergy sufferers         Microbiologica         Organism         APC cfu/g         Enterobacteriacae cfu/g         E.coli cfu/g         Bacillus spp cfu/g	Yes Yes No No Yes Yes Yes I Standards Target Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt     	Finished Target 6 6 n/a	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 4 Product Standards Minimum 5.5 5.5 n/a Packaging Dimensions (mm)	McCance i McCance i McCance i McCance i McCance i McCance i McCance i NcCance i NcCance i NcCance i	& Widdowson V7 & Widdowson V7 a Widdowson V7	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Enterobacteriace cfu/g           E.coli cfu/g           Bacillus spp cfu/g           Bacillus scereus cfu/g	Yes Yes No No Yes Yes Yes I 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	Finished Target 6 6	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 1 Product Standards Minimum 5.5 5.5 n/a Packaging	McCance i McCance i McCance i McCance i McCance i McCance i McCance i	& Widdowson V7 & Widdowson V7 allysed aximum 6.5 6.5 n/a	Ovo-Lacto Vegetarians         Vegans         Vegetarians         Halal (Certified)         Kosher (Certified)         Coeliacs         Lactose Intolerants         Nuts & Sesame allergy sufferers         Microbiologica         Organism         APC cfu/g         Enterobacteriacae cfu/g         E.coli cfu/g         Bacillus spp cfu/g	Yes Yes No No Yes Yes Yes I Standards Target Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Brix Histamine Component Can/Pouch/Bag (Please delete as	Finisher Target 6 6 0 n/a	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 d Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width	McCance i McCance i	& Widdowson V7 & Widdowson V7 allysed aximum 6.5 6.5 6.5 n/a Weight (g)	Ovo-Lacto Vegetarians         Vegans         Vegetarians         Halal (Certified)         Kosher (Certified)         Coeliacs         Lactose Intolerants         Nuts & Sesame allergy sufferers         Microbiologica         Organism         APC cfu/g         Coliforms cfu/g         Enterobacteriacae cfu/g         Bacillus spp cfu/g         Bacillus cereus cfu/g         Staphylococcus aureas cfu/g	Yes Yes No No Yes Yes Yes I Standards Target 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 	Finisher Target 6 6 n/a Length Di	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 H Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width ameter 99mm	McCance i McCance i MCCanc	& Widdowson V7 & Widdowson V7 analysed aximum 6.5 6.5 n/a Weight (g) 85g	Ovo-Lacto Vegetarians         Vegans         Vegetarians         Halal (Certified)         Kosher (Certified)         Coeliacs         Lactose Intolerants         Nuts & Sesame allergy sufferers         Microbiologica         Organism         APC cfu/g         Enterobacteriacae cfu/g         E.coli cfu/g         Bacillus spp cfu/g         Bacillus cereus cfu/g         Staphylococcus aureas cfu/g         C.perfringens cfu/g	Yes Yes No No Yes Yes Yes I Standards Target 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  pH Brix Histamine  Component Can/Pouch/Bag (Please delete as appropriate) Case	Finisher Target 6 6 0 n/a	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 d Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width	McCance i McCance i MCAnce i MCAnce i MCAnce i MCAnce i MCANCA MCANC i MCANC i M	& Widdowson V7 & Widdowson V7 allysed aximum 6.5 6.5 6.5 n/a Weight (g)	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Enterobacteriace cfu/g           E.coli cfu/g           Bacillus spp cfu/g           Bacillus screus cfu/g           Staphylococcus aureas cfu/g           C.perfringens cfu/g           Pseudomonas spp cfu/g	Yes Yes Yes No No Yes Yes Yes Yes Yes Yes Istandards Target Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case	Finisher Target 6 6 n/a Length Di	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 H Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width ameter 99mm	McCance - McCance - MCCANCA - MCCAN	& Widdowson V7 & Widdowson V7 analysed aximum 6.5 6.5 n/a Weight (g) 85g	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           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           Ballus cereus cfu/g           Staphylococcus aureas cfu/g           C.perfringens cfu/g           Pseudomonas spp cfu/g           Yeasts & Mould cfu/g	Yes Yes Yes No No Yes Yes Yes Yes Yes Istandards Target 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	Finisher Target 6 6 n/a Length Di	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 H Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width ameter 99mm	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 analysed aximum 6.5 6.5 n/a Weight (g) 85g	Ovo-Lacto Vegetarians           Vegeans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Coliforms cfu/g           Enterobacteriacae cfu/g           Bacillus spp cfu/g           Bacillus cereus cfu/g           Staphylococcus aureas cfu/g           Pseudomonas spp cfu/g           Yeasts & Mould cfu/g           Listeria spp.	Yes Yes No No 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 Protein Salt Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of cases per pallet	Finisher Target 6 6 n/a Length Di	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 H Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width ameter 99mm	McCance i McCance i MCANCA MCANCA i MCANCA i M	& Widdowson V7 & Widdowson V7 analysed aximum 6.5 6.5 n/a Weight (g) 85g	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Coliforms cfu/g           Enterobacteriacae cfu/g           Bacillus spp cfu/g           Bacillus spc fu/g           Chyphylococcus aureas cfu/g           C.perfringens cfu/g           Yeasts & Mould cfu/g           Listeria spp.           Salmonella spp.	Yes Yes No No Yes Yes Yes I Standards Target Commercially Sterile Commercially Sterile
Energy (K) 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	Finisher Target 6 6 n/a Length Di	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 H Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width ameter 99mm	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 analysed aximum 6.5 6.5 n/a Weight (g) 85g	Ovo-Lacto Vegetarians           Vegeans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Coliforms cfu/g           Enterobacteriacae cfu/g           Bacillus spp cfu/g           Bacillus cereus cfu/g           Staphylococcus aureas cfu/g           Pseudomonas spp cfu/g           Yeasts & Mould cfu/g           Listeria spp.	Yes Yes No No Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile
Energy (K) 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 Jayer Number of cases per pallet Number of cases per pallet	Finisher Target 6 6 6 n/a Length Joi 306mm	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 d Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width ameter 99mm 205mm 1 1 1 1 1 1 1 1 1 1 1 1 1	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 analysed aximum 6.5 6.5 n/a Weight (g) 85g	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Coliforms cfu/g           Enterobacteriacae cfu/g           Bacillus sep cfu/g           Bacillus cereus cfu/g           Staphylococcus aureas cfu/g           Yeasts & Mould cfu/g           Listeria spp.           Salmonella spp.           Vibrio spp.	Yes Yes No No 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 Protein Salt CanoPouch/Bag (Please delete as appropriate) Case Number of cases per Jayer Number of layers per pallet Number of layers per pallet Store unopened product in a cool di	Finisher Target 6 6 0 1/a Length Length Di 306mm	487         115         2.9         0.3         16.1         0.4         4.1         7.2         1         3 Product Standards         Minimum         5.5         5.5         n/a         Packaging         Dimensions (mm)         Width         aneter 99mm         205mm         ins         Night. Once opened, transfer to a s	McCance i McCance i McCanc	& Widdowson V7 alysed faximum 6.5 6.5 n/a Weight (g) 85g 65g	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Coliforms cfu/g           Enterobacteriacae cfu/g           Bacillus spp cfu/g           Bacillus cereus cfu/g           C.perfringens cfu/g           Veasts & Mould cfu/g           Listeria spp.           Salmonella spp.           Vibrio spp.           ate of manufacture	Yes Yes No No Yes Yes Yes <b>I Standards</b> <b>Target</b> Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt CanoPouch/Bag (Please delete as appropriate) Case Number of cases per Jayer Number of layers per pallet Number of layers per pallet Store unopened product in a cool di	Finisher Target 6 6 0 1/a Length Length Di 306mm	487 115 2.9 0.3 16.1 0.4 4.1 7.2 1 d Product Standards Minimum 5.5 5.5 5.5 n/a Packaging Dimensions (mm) Width ameter 99mm 205mm 1 1 1 1 1 1 1 1 1 1 1 1 1	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 alysed aximum 6.5 6.5 6.5 n/a Weight (g) 85g 65g Total shelf life from d	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           Lactose Intolerants           Nuts & Sesame allergy sufferers           Microbiologica           Organism           APC cfu/g           Coliforms cfu/g           Enterobacteriacae cfu/g           Bacillus spp cfu/g           Bacillus spc fu/g           Bacillus spp cfu/g           Vegetria spp.           Salmonella spp.           Vibrio spp.           ate of manufacture	Yes Yes No No 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 Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet Number of layers per pallet Store unopened product in a cool di	Finisher Target 6 6 0 1/a Length Length Di 306mm	487         115         2.9         0.3         16.1         0.4         4.1         7.2         1         3 Product Standards         Minimum         5.5         5.5         n/a         Packaging         Dimensions (mm)         Width         aneter 99mm         205mm         ins         Night. Once opened, transfer to a s	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 Middowson V7 & Widdowson V7 & Weight (g) & S5g & 65g & 7 Total shelf life from d & Storage Temperature	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           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 spc fu/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 Yes No No 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 Protein Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet Number of layers per pallet Store unopened product in a cool di	Finisher Target 6 6 0 1/a Length Length Di 306mm	487         115         2.9         0.3         16.1         0.4         4.1         7.2         1 <b>1 Product Standards</b> Minimum         5.5         5.5         n/a         Packaging         Dimensions (mm)         Width         ameter 99mm         205mm         injight. Once opened, transfer to a s         for a maximum of 2 days.	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 alysed aximum 6.5 6.5 n/a Weight (g) 85g 65g	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           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 spc fu/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 Yes No No No Yes Yes Yes S Standards Target Commercially Sterile Commercially Sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet Number of layers per pallet Store unopened product in a cool di	Finisher Target 6 6 0 1/a Length Length Di 306mm	487         115         2.9         0.3         16.1         0.4         4.1         7.2         1 <b>1 Product Standards</b> Minimum         5.5         5.5         n/a         Packaging         Dimensions (mm)         Width         ameter 99mm         205mm         injight. Once opened, transfer to a s         for a maximum of 2 days.	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 alysed aximum 6.5 6.5 n/a Weight (g) 85g 65g	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           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 spc fu/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 Yes No No No Yes Yes Yes S Standards Target Commercially Sterile Commercially Sterile
Energy (K) 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 layers per pallet Number of layers per pallet Number of layers per pallet	Finisher Target 6 6 0 1/a Length Length Di 306mm	487         115         2.9         0.3         16.1         0.4         4.1         7.2         1 <b>1 Product Standards</b> Minimum         5.5         5.5         n/a         Packaging         Dimensions (mm)         Width         ameter 99mm         205mm         injight. Once opened, transfer to a s         for a maximum of 2 days.	McCance i McCance i McCanc	& Widdowson V7 & Widdowson V7 alysed aximum 6.5 6.5 n/a Weight (g) 85g 65g	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           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 spc fu/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 Yes No No 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 Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of cases per pallet Store unopened product in a cool di container an	Finisher Target 6 6 0 1/a Length Length Di 306mm	487         115         2.9         0.3         16.1         0.4         4.1         7.2         1 <b>1 Product Standards</b> Minimum         5.5         5.5         n/a         Packaging         Dimensions (mm)         Width         ameter 99mm         205mm         injight. Once opened, transfer to a s         for a maximum of 2 days.	McCance i McCance i McCanc	& Widdowson V7 & Weight (g) & S5g & 65g & 5 & 7 & 7 & 7 & 7 & 7 & Weight (g) & 85g & 65g & 7 & 7 & 7 & 7 & 7 & 7 & 7 & 7	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           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 spc fu/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 Yes No No Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile
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Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Salt Protein Salt Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of cases per pallet Store unopened product in a cool di container an Name Job Title	Finisher Target 6 6 0 1/a Length Length Di 306mm	487         115         2.9         0.3         16.1         0.4         4.1         7.2         1 <b>1 Product Standards</b> Minimum         5.5         5.5         n/a         Packaging         Dimensions (mm)         Width         ameter 99mm         205mm         injight. Once opened, transfer to a s         for a maximum of 2 days.	McCance i McCance i McCanc	& Widdowson V7 allysed  aximum 6.5 6.5 n/a  Weight (g)  85g 65g 55g 55g 55g 56g 56g 56g 56g 56g 5	Ovo-Lacto Vegetarians           Vegans           Vegetarians           Halal (Certified)           Kosher (Certified)           Coeliacs           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 spc fu/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 Yes No No Yes Yes Yes Yes Standards Target Commercially Sterile Commercially Sterile