

Full Product Title:	6X2660g Solid Pack Apples	Spec Version:	QAF-9 V4
Product code:	APP0031	Date Issued:	Oct 27,2017
Legal Name:	Solid Pack Apples	Supplier Name:	Caterers Choice
Brand:	Caterers Pride	Product Size:	6x2660g

	_	M	lini Snacif	ication		
		IV	lini Specif	ication		
			Product Inform	mation		
Product Title		6X2660g Solid Pack Apples			Net Weight	2660g
Caterers Choice Produ	ict Code	APP0031			Drained Weight	2200g
Brand		Caterers Pride		Case Size	6x2660g	
Supplier Name		Caterers Choice		Country of Origin	China	
Barcodes	Inner	5027974423173				
	Outer	05027974423104				
			Product Desci	iption		
			Sliced Apples in	n water		
		Ingredients De	claration (Allerg	ens Highlighted in Bold	i)	
		Apples, Water, Acidity F	Regulator (Citric A	Acid), Antioxidant (Asco	orbic Acid)	
Ingredients Inform	ation			Allerge	en information	
Recipe Ingredients	% in Final Product	Allergen			Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Apple	82.71%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or			No	No
water Citrio acid	17.24%	their derivatives				
Citric acid	0.01% 0.04%		eans or its derivatives	es	No	No
Ascorbic acid	0.04%		or its derivatives		No	No
			or its derivatives		No	No
			ts or its derivatives		No	No
			ins or its derivative	S	No	No
		Milk	k or its derivatives		No	No
		Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives			No	No
			y or its derivatives	iut) of their derivatives	No	No
			rd or its derivatives		No	No
					No	No
		Sesame seeds or its derivatives				
		Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2 Lupines or their derivatives		No	No	
					No	No
			or their derivatives		No	No
	Nutrit	ional Information			Food Info	rmation - Suitable For
	1		1			
Nutriant	Typical	(alues per 100g/ml	Mathe	ed of Applysis		Vac/Na
Nutrient	Typical \	/alues per 100g/ml	Metho	od of Analysis	Is the Product Suitable For	Yes/No
Energy (Kj)	Typical \	199	Metho	d of Analysis	Is the Product Suitable For Ovo-Lacto Vegetarians	Yes
Energy (Kj) Energy (Kcal)	Typical \	199 47	Metho	d of Analysis	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans	Yes Yes
Energy (Kj) Energy (Kcal) Fat	Typical V	199 47 0.1g	Metho	od of Analysis	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians	Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates	Typical \	199 47 0.1g 0.0g	Metho	od of Analysis	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified)	Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate	Typical \	199 47 0.1g 0.0g 11.8	-	nd of Analysis	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified)	Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars	Typical \	199 47 0.0g 11.8 11.8	-		Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free)	Yes Yes Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate	Typical V	199 47 0.1g 0.0g 11.8	-		Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified)	Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre	Typical V	199 47 0.0g 11.8 11.8	-		Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants	Yes Yes Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) of which saturates Carbohydrate of which sugars Fibre Protein	Typical V	199       47       0.1g       0.0g       11.8       11.8       0.4	-		Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free)	Yes Yes Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre		199           47           0.1g           0.0g           11.8           11.8           0.4           0	-		Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers	Yes Yes Yes Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) of which saturates Carbohydrate of which sugars Fibre Protein	Finished	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 9	Published : McC	ance & Widdowson v6	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halai (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microb	Yes Yes Yes Yes Yes Yes Yes Yes
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt	Finished	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 0 1 Product Standards Minimum	Published : McC	ance & Widdowson v6 Iaximum	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microb Organism	Yes Yes Yes Yes Yes Yes Yes Yes Tes
Energy (K) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH	Finished Target 3.0-4.0	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0.4 0 Product Standards Minimum 3	Published : McC	ance & Widdowson v6 laximum 4	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <u>Microt</u> Organism APC cfu/g	Yes Yes Yes Yes Yes Yes Yes Yes iological Standards Target Commercially sterile
Energy (Kj) Energy (Kcal) of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix	Finished Target 3.0-4.0 6.0-9.0	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 Product Standards Minimum 3 6	Published : McC	ance & Widdowson v6 laximum 4 9	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <b>Microb</b> Organism APC cfu/g Colliforms cfu/g	Yes Yes Yes Yes Yes Yes Yes Yes iological Standards Target Commercially sterile Commercially sterile
Energy (K()) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH	Finished Target 3.0-4.0	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0.4 0 Product Standards Minimum 3	Published : McC	ance & Widdowson v6 laximum 4	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers <b>Microt</b> Organism APC cfu/g Collforms cfu/g Enterobacteriacae cfu/g	Yes Yes Yes Yes Yes Yes Yes iological Standards Target Commercially sterile Commercially sterile
Energy (Kj) Energy (Kcal) of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix	Finished Target 3.0-4.0 6.0-9.0	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 Product Standards Minimum 3 6 N/A	Published : McC	ance & Widdowson v6 laximum 4 9	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microb Organism APC cfu/g Enterobacteriacae cfu/g E.coli cfu/g	Yes Yes Yes Yes Yes Yes Yes Yes Yes Commercially sterile Commercially sterile Commercially sterile
Energy (Kj) Energy (Kcal) of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix	Finished Target 3.0-4.0 6.0-9.0	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 1 Product Standards Minimum 3 6 N/A Packaging	Published : McC	ance & Widdowson v6 laximum 4 9 N/A	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microt Organism APC cfu/g Enterobacteriacae cfu/g Enterobacteriacae cfu/g Bacillus spp cfu/g	Yes Yes Yes Yes Yes Yes Yes Yes iological Standards Target Commercially sterile Commercially sterile Commercially sterile
Energy (Kj) Energy (Kcal) Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine	Finished Target 3.0-4.0 6.0-9.0 N/A	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 1 Product Standards Minimum 3 6 N/A Packaging Dimensions (mm)	Published : McC	ance & Widdowson v6 laximum 4 9 N/A Weight	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microt Organism APC cfu/g Collforms cfu/g Enterobacteriacae cfu/g Eacillus spp cfu/g Bacillus spp cfu/g Bacillus cereus cfu/g	Yes Yes Yes Yes Yes Yes Yes Yes iological 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 PH Brix Histamine Component	Finished Target 3.0-4.0 6.0-9.0	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 1 Product Standards Minimum 3 6 N/A Packaging	Published : McC	ance & Widdowson v6 laximum 4 9 N/A	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microt Organism APC cfu/g Enterobacteriacae cfu/g Enterobacteriacae cfu/g Bacillus spp cfu/g	Yes Yes Yes Yes Yes Yes Yes Yes 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	Finished Target 3.0-4.0 6.0-9.0 N/A	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 Product Standards Minimum 3 6 N/A Packaging Dimensions (mm) Width	Published : McC	ance & Widdowson v6 laximum 4 9 N/A Weight (g)	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Vegetarians Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microb 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 Yes Yes Yes Yes Yes Yes Yes iological Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile
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Energy (K) Energy (Kcal) Fat of which saturates 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	Finished Target 3.0-4.0 6.0-9.0 N/A Length 155	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 1 Product Standards Minimum 3 6 N/A Packaging Dimensions (mm) Width 150	Published : McC Published : McC M Height 240 160 6 7	ance & Widdowson v6 laximum 4 9 N/A Weight (g) 235	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microb Organism APC cfu/g Colliforms cfu/g Enterobacteriacae cfu/g Eacillus spp 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.	Yes
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Energy (K) Energy (Kcal) Fat of which saturates 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	Finished Target 3.0-4.0 6.0-9.0 N/A Length 155	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 1 Product Standards Minimum 3 6 N/A Packaging Dimensions (mm) Width 150	Published : McC Published : McC M Height 240 160 6 7	ance & Widdowson v6 laximum 4 9 N/A Weight (g) 235	Is the Product Suitable For Ovo-Lacto Vegetarians Vegans Halal (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microb Organism APC cfu/g Colliforms cfu/g Enterobacteriacae cfu/g Eacillus spp 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.	Yes
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Energy (K) Energy (Kcal) Fat of which saturates Of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Brix Histamine Component Component Can/Pouch/Bag (Please delete as appropriate) Case Number of case sper layer Number of layers per pallet	Finished Target 3.0-4.0 6.0-9.0 N/A Length 155 478 Storage Instruct	199 47 0.1g 0.0g 11.8 11.8 1.8 0.4 0 Product Standards Minimum 3 6 N/A Packaging Dimensions (mm) Width 150 314 	Published : McC	ance & Widdowson v6 laximum 4 9 N/A Weight (g) 235 382 235 382 Total shelf life from d Storage Temperature	Is the Product Suitable For Ovo-Lacto Vegetarians Vegetarians Halai (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microt Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Eacillus spp cfu/g Bacillus sereus cfu/g Staphylococcus aureas cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp.	Yes
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