

Full Product Title:	Caterers Pride Chopped Tomatoes	Spec Version:	QAF-9 V5
Product code:	TOM0686	Date Issued:	21/12/2017
Legal Name:	Chopped Tomatoes in Tomato Juice	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6 x 800g

		Mini C	pecificati	ion		
			permitati			
			uct Information			
Product Title	at Carda	Caterers Pride Chopped Tomatoes			Net Weight	800g
Caterers Choice Product Code TOM0686 Brand Caterers Pride					Drained Weight	480g
Supplier Name					Case Size Country of Origin	6 x 800g Italy
Inner		Caterers Choice Ltd 5027974576176		Country of Origin	Italy	
Barcodes	Outer	05027974408101				
			Legal name			
			matoes in Tomato	o Juice		
		Ingredients Declaration	on (Allergens Hig	hlighted in Bold)		
		Tomatoes, Tomato Ju				
Ingredients Inform	ation			Allergen infor	mation	
						Is There a Risk of Cross
		Allergen			Contractor (M/M)	Contamination? (May
Recipe Ingredients Tomatoes	% in Final Product 60	Allergen			Contains (Y/N)	Contain) (Y/N)
Tomato Juice	39.9	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives			N	N
Citric Acid	0.1	Crustaceans or its derivatives			N	N
0	0	Eggs or its derivatives			N	N
0	0		or its derivatives		Ν	N
0	0		ts or its derivatives		Ν	N
0	0	Soybea	ns or its derivative	S	Ν	N
0	0	Milk	or its derivatives		N	N
0	0					A1
0	0	Nuts(Almond, Hazelnut, Walnu nut, Macadamia nut and			N	N
0	0		or its derivatives	in their derivatives	N	N
0	0		rd or its derivatives		N	N
0	0		eeds or its derivativ		N	N
0	0	Sulphur dioxide and sulph			Ν	N
0	0		re expressed as SC		2	IN
0	0		or derivatives of		N	N
0	0	Mollus	cs or derivatives of	F	Ν	Ν
	Nutrit	tional Information			Food Information	- Suitable For
Nutrient	Typical	Values per 100g/ml Source of Data		rce of Data	Is the Product Suitable For	Yes/No
Energy (Kj)		80		Ovo-Lacto Vegetarians	Yes	
- (11 1)			19		Vegans	Yes
Energy (Kcal)					-	
Fat		0.1g			Vegetarians	Yes
Fat of which saturates		0.1g <0.1g			Vegetarians Halal (Certified)	Yes No
Fat of which saturates Carbohydrate		0.1g <0.1g 3.8g	Published: McC	ance & Widdowson V7	Vegetarians Halal (Certified) Kosher (Certified)	Yes
Fat of which saturates		0.1g <0.1g	Published: McC	ance & Widdowson V7	Vegetarians Halal (Certified)	Yes No No
Fat of which saturates Carbohydrate of which sugars Fibre		0.1g <0.1g 3.8g 3.8g 0.8g	Published: McC	ance & Widdowson V7	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants	Yes No No Yes Yes
Fat of which saturates Carbohydrate of which sugars Fibre Protein		0.1g <0.1g 3.8g 3.8g 0.8g 1.1g	Published: McC	ance & Widdowson V7	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free)	Yes No No Yes
Fat of which saturates Carbohydrate of which sugars Fibre		0.1g <0.1g 3.8g 3.8g 0.8g	Published: McC	ance & Widdowson V7	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants	Yes No No Yes Yes
Fat of which saturates Carbohydrate of which sugars Fibre Protein	Finishee	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g	Published: McC	ance & Widdowson V7	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants	Yes No Yes Yes Yes
Fat of which saturates Carbohydrate of which sugars Fibre Protein	Target	0.1g <0.1g 3.8g 0.8g 0.8g 1.1g <0.01g		laximum	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism	Yes No No Yes Yes Yes I Standards Target
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH	Target 4.3	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2		1aximum 4.5	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 I Standards Target Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt PHBrix	Target 4.3 5.5	0.1g <0.1g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5		1aximum 4.5 6.5	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g	Yes No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH	Target 4.3	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2		1aximum 4.5	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g	Yes No No Yes Yes S Standards Target Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt PHBrix	Target 4.3 5.5	0.1g <0.1g 3.8g 0.8g 1.1g <0.01g d Product Standards d Product Standards 4.2 5 N/A		1aximum 4.5 6.5	Vegetarians 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	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine	Target 4.3 5.5	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging		laximum 4.5 6.5 N/A	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Giuten 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 No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt PHBrix	Target 4.3 5.5 N/A	0.1g <0.1g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm)		1aximum 4.5 6.5 N/A Weight	Vegetarians Halal (Certified) Kosher (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 spc fu/g	Yes No No Yes Yes S I Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine	Target 4.3 5.5	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging		laximum 4.5 6.5 N/A	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Giuten 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 No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt Protein Brix Histamine Can/Pouch/Bag (Please delete as appropriate)	Target 4.3 5.5 N/A Length 99	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99	Meight 118	laximum 4.5 6.5 N/A Weight (g) 95	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Giuten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Enterobacteriacae cfu/g Enceli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Bacillus cereus cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g	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 Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case	Target 4.3 5.5 N/A	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width	N Height 118 40	laximum 4.5 6.5 N/A Weight (g)	Vegetarians Halal (Certified) Kosher (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 sp cfu/g Bacillus sp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case	Target 4.3 5.5 N/A Length 99	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99	M Height 118 40 6	laximum 4.5 6.5 N/A Weight (g) 95	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Eacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g C.perfringens cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g	Yes No No Yes Yes Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case Number of cases per layer	Target 4.3 5.5 N/A Length 99	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99	Meight Height 118 40 6 16	laximum 4.5 6.5 N/A Weight (g) 95	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae 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 Listeria spp.	Yes No No Yes Yes S Standards Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet	Target 4.3 5.5 N/A Length 99	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99	Meight 118 40 6 16 12	laximum 4.5 6.5 N/A Weight (g) 95	Vegetarians 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 spp cfu/g Staphylococcus aureas cfu/g Staphylococcus aureas cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp.	Yes No No Yes Yes Yes Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number per case Number of cases per layer	Target 4.3 5.5 N/A Length 99	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99	Meight Height 118 40 6 16	laximum 4.5 6.5 N/A Weight (g) 95	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae 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 Listeria spp.	Yes No No Yes Yes S Standards Standards Target Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet	Target 4.3 5.5 N/A Length 99	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205	Meight 118 40 6 16 12	laximum 4.5 6.5 N/A Weight (g) 95	Vegetarians Hala (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Enterobacteriacae cfu/g Eacillus 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.	Yes No No Yes Yes Yes Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of layers per pallet	Target 4.3 5.5 N/A Length 99 306 Storage Instruc sunlight. Once open, trar	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	Meight Height 118 40 6 16 12 192	laximum 4.5 6.5 N/A Weight (g) 95 45g Total shelf life from d Storage Temperature	Vegetarians Halal (Certified) Kosher (Certified) Coeliacs (Gluten Free) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Colliforms cfu/g Enterobacteriacae cfu/g E.coli cfu/g Bacillus spp cfu/g Bacillus spp cfu/g Staphylococcus aureas cfu/g Staphylococcus aureas cfu/g Pseudomonas spp cfu/g Yeasts & Mould cfu/g Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of cases per pallet Number of cases per pallet	Target 4.3 5.5 N/A Length 99 306 Storage Instruc	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	Meight Height 118 40 6 16 12 192	Total shelf life from d Storage Temperature Shelf life once opened	Vegetarians Halal (Certified) Kosher (Certified) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Bacillus spp 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 Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per pallet Number of cases per pallet	Target 4.3 5.5 N/A Length 99 306 Storage Instruc sunlight. Once open, tran	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	Meight Height 118 40 6 16 12 192	laximum 4.5 6.5 N/A Weight (g) 95 45g Total shelf life from d Storage Temperature	Vegetarians Halal (Certified) Kosher (Certified) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Bacillus spp 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 Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Yes Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per pallet Number of cases per pallet	Target 4.3 5.5 N/A Length 99 306 Storage Instruc sunlight. Once open, tran	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	M Height 118 40 6 16 12 192 and refrigerate.	taximum 4.5 6.5 N/A Weight (g) 95 45g Total shelf life from d Storage Temperature Shelf life once opened Temperature once op	Vegetarians Halal (Certified) Kosher (Certified) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Bacillus spp 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 Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Cam/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of cases per pallet Number of cases per pallet Store in a cool dry place, out of direct	Target 4.3 5.5 N/A Length 99 306 Storage Instruc sunlight. Once open, tran	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	Meight Height 118 40 6 16 12 192	taximum 4.5 6.5 N/A Weight (g) 95 45g Total shelf life from d Storage Temperature Shelf life once openee Temperature once op rs Choice	Vegetarians Halal (Certified) Kosher (Certified) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Bacillus spp 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 Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Component Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of cases per pallet Store in a cool dry place, out of direct Name	Target 4.3 5.5 N/A Length 99 306 Storage Instruc sunlight. Once open, tran	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	Height 118 40 6 12 192 and refrigerate.	laximum 4.5 6.5 N/A Weight (g) 95 45g 45g Total shelf life from d Storage Temperature Shelf life once openee Temperature once op rs Choice Jade Birkby	Vegetarians Halal (Certified) Kosher (Certified) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Bacillus spp 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 Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per Jayer Number of layers per pallet Store in a cool dry place, out of direct Name Job Title	Target 4.3 5.5 N/A Length 99 306 Storage Instruc sunlight. Once open, tran	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	Height 118 40 6 12 192 and refrigerate.	Total shelf life from d Storage Temperature Shelf life once opened Temperature once op rs Choice Jade Birkby mpliance Manager	Vegetarians Halal (Certified) Kosher (Certified) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Bacillus spp 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 Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile
Fat of which saturates Carbohydrate of which sugars Fibre Protein Salt pH Brix Histamine Can/Pouch/Bag (Please delete as appropriate) Case Number of cases per layer Number of cases per pallet Store in a cool dry place, out of direct Name	Target 4.3 5.5 N/A Length 99 306 Storage Instruc sunlight. Once open, tran	0.1g <0.1g 3.8g 3.8g 0.8g 1.1g <0.01g d Product Standards Minimum 4.2 5 N/A Packaging Dimensions (mm) Width 99 205 	Height 118 40 6 12 192 and refrigerate.	laximum 4.5 6.5 N/A Weight (g) 95 45g 45g Total shelf life from d Storage Temperature Shelf life once openee Temperature once op rs Choice Jade Birkby	Vegetarians Halal (Certified) Kosher (Certified) Lactose Intolerants Nuts & Sesame allergy sufferers Microbiologica Organism APC cfu/g Coliforms cfu/g Enterobacteriacae cfu/g Bacillus spp 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 Listeria spp. Salmonella spp. Vibrio spp.	Yes No No Yes Yes Yes I Standards Target Commercially sterile Commercially sterile