

ivoryledoux

Product Specification

Product Name: Pineapple Slices in Juice 60/70's

Product Code: PASJ10

Product Details

Legal Product Name: Pineapple Slices in Juice

Brand Name: Fontinella

Marketing Description: Pineapple Slices in Juice

Countries of Origin: Thailand

Intrastat Tariff Code: 20082099

Declared Net Weight: 3.035kg

Drained Weight: 1.79kg

Average Net Weights T1: 2989.5g

Average Net Weights T2: 2943.95g

Product EAN-13: 5021006031237

Case barcode: 05021006031244

Labelling

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• slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice • slices 60/70 in juice

Storage instructions
Keep dry and store at ambient temperature. After opening transfer to an airtight container and refrigerate. Eat within 3 days of opening.

Best before: See end of can

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ivoryledoux
fontinella
sourcing responsibly

pineapple slices 60/70's in juice

Net weight: 3.035kg
Drained weight: 1.79kg

Nutritional information
Typical values per 100g of net weight

Energy	200kJ / 47kcal
Fat	Trace
Of Which Saturates	Trace
Carbohydrates	12.2g
Of Which Sugars	12.2g
Fibre	0.5g
Protein	0.3g
Salt	0.00g

Ingredients
Pineapple slices, pineapple juice

Each 100g portion contains

Energy	Fat	Sat Fat	Sugars	Salt	One portion of your Free A Day
200kJ / 47kcal	2%	<1%	12.2	0.0	14%
					0%

Reference intake of An Average Adult (8400kJ/2000kcal)

V Suitable for vegetarians, vegans, nut allergy sufferers, coeliacs

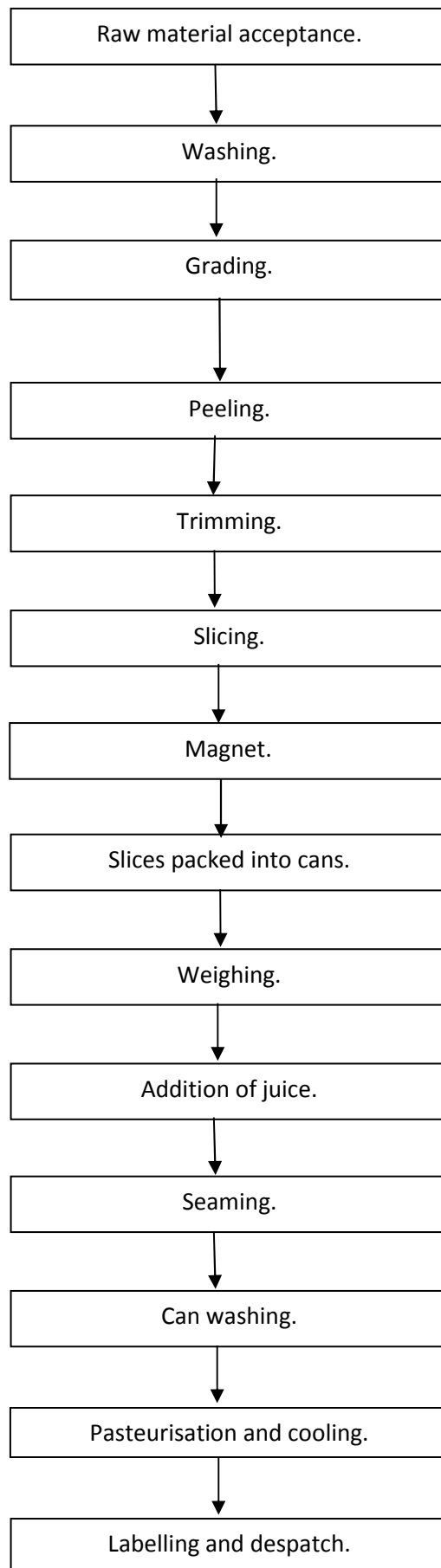
Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Pineapple Slices	58.69% - 60.0%	Smooth Cayenne	Thailand
Pineapple Juice	39.85% - 41.31%	Fresh	Thailand
Citric Acid (Depending on Supplier)	0.15% - 0.20%	Food Grade	Thailand

Last Amended: 01/08/2014

Product Code: PASJ10

Typical Manufacturing Process (May Vary Slightly By Packer)



Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt		X
Barley / Barley Derivatives		X	Added Sugar		X
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products: Other		X
Colours - Azo		X	Phenylalanine		X
Flavouring: Natural		X	Preservatives: Natural	X	
Flavourings: Artificial		X	Phosphates		X
Artificial Sweeteners		X	Aspartame		X
Glutamates		X	Polyols		X
Starch / Modified Starch		X			

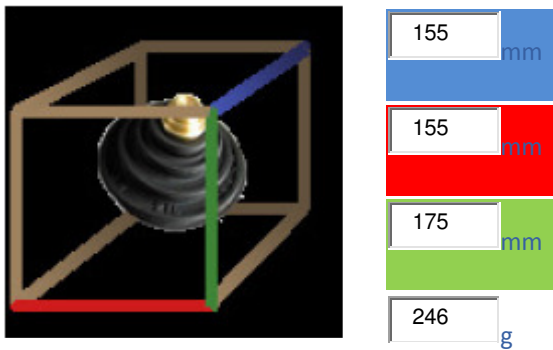
Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

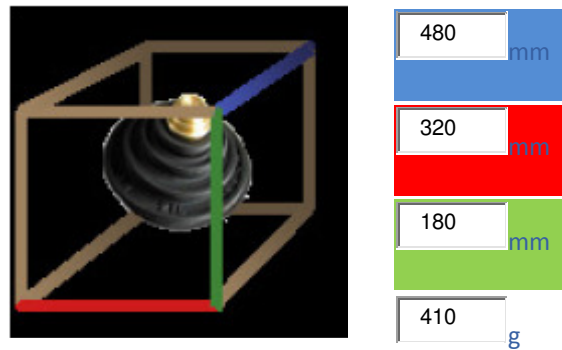
Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Can	6
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And Dimensions



Storage Information

Temperature Range (unopened): Ambient

Temperature Range (opened): 0-4°C

Shelf life label type: Best before

Storage Instructions: Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
18-36 months	6-12 months	3 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	200	of which mono unsaturated (g)	--
Energy (kcal)	47	of which poly unsaturated (g)	--
Protein (g)	0.3	of which trans unsaturated (g)	--
Carbohydrate (g)	12.2	Fibre (g)	0.5
of which sugars (g)	12.2	Salt (g)	0.00
of which starch (g)	0.0	Sodium (mg)	0.0
Fat (g)	<0.5	Cholesterol (mg)	0
of which saturated (g)	<0.1	Alcohol (g)	0.0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
Brix	9°-14°	<9° or >14°	Every Batch
pH	≤4.2	>4.2	Every Batch

Physical Attributes

Purpose of test	Target	Reject	Frequency
Slice Diameter	64-70mm	<64 or >70mm	Every Batch
Core Diameter	22-28mm	<22 or >28mm	Every Batch
Thickness	8-10mm	<8 or >10mm	Every Batch
Count (Slices Per Can)	60-70	<60 or >70mm	Every Batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptics and Defects

	Target	Improvement Needed	Reject
Appearance	Pineapple naturally has white radial streaks, the intensity depending on country of origin and variety. There may be a slight lack of uniformity or brightness.	Moderate lack of uniformity or brightness. May have slight grey or brown tints.	Excessive lack of uniformity or brightness. Excessive grey or brown tints.
Aroma	Characteristic of canned pineapple.	N/A	Pungent or off aromas present.
Flavour	Characteristic canned pineapple flavour, may be slightly weak or have slightly too much or too little acidity.	Characteristic canned pineapple flavour, may be moderately weak or have moderately too much or too little acidity.	Not characteristic of canned pineapple flavour. Excessively weak and excessive amount of acidity.
Texture	Firm and succulent, may be slightly fibrous, but not tough or woody. Some lack of uniformity between units is allowable. A slight amount of core material may be present.	May be slightly soft or have some slight toughness or woodiness. Moderate lack of uniformity between units is allowable. A moderate amount of core material may be present.	Excessively soft or excessively tough. No uniformity between units. Excessive amount of core material is present.
Foreign Matter	Nil	N/A	Present
Extraneous Vegetable Matter <small>(including loose skin, loose seeds, loose core etc)</small>	5	10	>10
Major Blemishes <small>(bruising/discolouration ≥3mm or attached skin in any dimension)</small>	5	10	>10
Minor Blemishes <small>(bruising/discolouration <3mm or attached skin in any dimension)</small>	5	15	>15
Broken Slices	5	10	>10
% Core	≤7%	7-10%	>10%
% Mashed	≤5%	5-8%	>8%

Delivery Information

Gross Case Weight (kg): 20.1kg

Gross Pallet Weight (kg): 1286.3kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1782mm

Units in Case: 6

Layers in Pallet: 9

Cases in Layer: 7

Sustainability

Statement on Genetically Modified Ingredients: No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

Accreditations

Pertinent Legislation: Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food.

GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

History and Amendments

Date	Amendments Made	By Whom
01.08.14	Updated and reformatted spec.	Louise Todd