

# ivoryledoux

## Product Specification

**Product Name:** 820g Pineapple Slices In Juice 8's

**Product Code:** PASJ1K

### Product Details

**Legal Product Name:** Pineapple Slices In Juice

**Brand Name:** Fontinella

**Marketing Description:** Pineapple slices packed in juice

**Countries of Origin:** Thailand, Philippines

**Intrastat Tariff Code:** 20082099

**Declared Net Weight:** 820g

**Drained Weight:** 490g

**Average Net Weights T1:** 805g

**Average Net Weights T2:** 790g

**Product EAN-13:** 5021006031213

**Case barcode:** 05021006031220

### Labelling

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• slices 8 in juice • slices 8 in juice • slices 8 in juice • slices 8 in juice • slices 8 in juice • slices 8 in juice • slices 8 in juice • slices 8 in juice • slices 8 in juice • slices 8 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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W: www.ivory-ledoux.co.uk

**ivoryledoux fontinella**  
sourcing responsibly

**pineapple slices 8's in juice**

Each 100g portion contains

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

Reference Intake Of An Average Adult (8400kJ / 2000kcal)

**Pineapple slices in juice**  
**Ingredients**  
Pineapple slices, pineapple juice, acidity regulator: citric acid.

**Nutritional information**  
Typical values per 100g of net weight

Energy	200kJ / 47kcal
Fat	0.0g
Of Which Saturates	0.0g
Carbohydrates	12.2g
Of Which Sugars	12.2g
Fibre	0.5g
Protein	0.3g
Salt	0.0g

Net weight  
**820g**

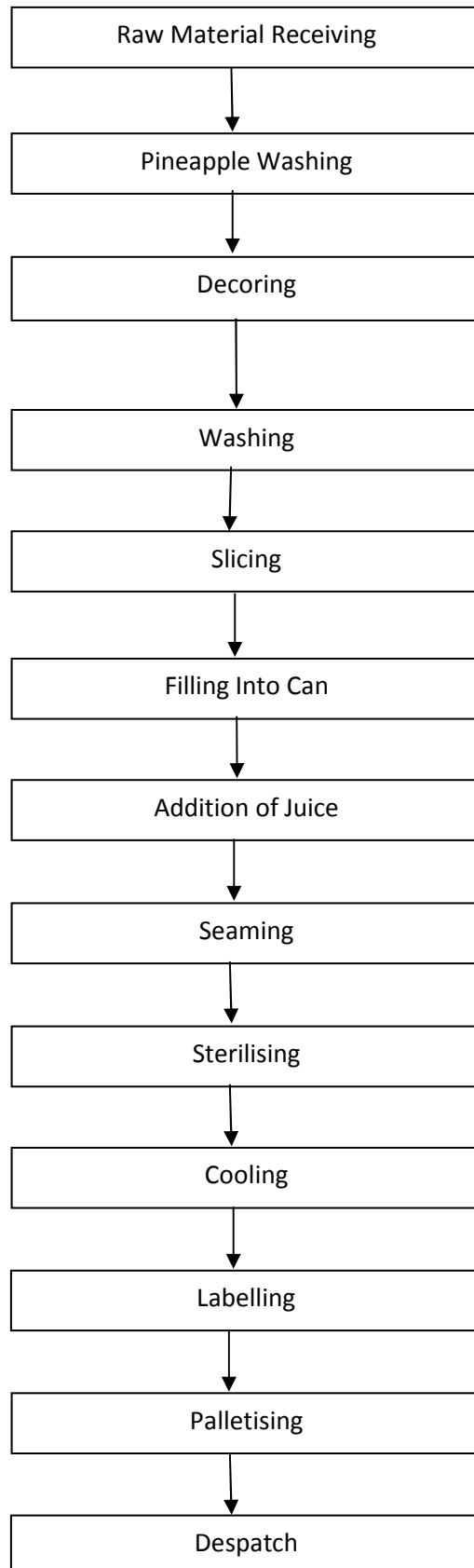
Drained weight  
**490g**

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

### Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Pineapple	57.65% - 69.0%	Fresh Ripe Pineapple	Thailand, Philippines
Pineapple Juice	31.0% - 42.35%	Prepared From Fresh Pineapple	Thailand, Philippines
Citric Acid (Depending on supplier)	0.01 - 0.2%	Food Grade	Thailand, China

## 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			

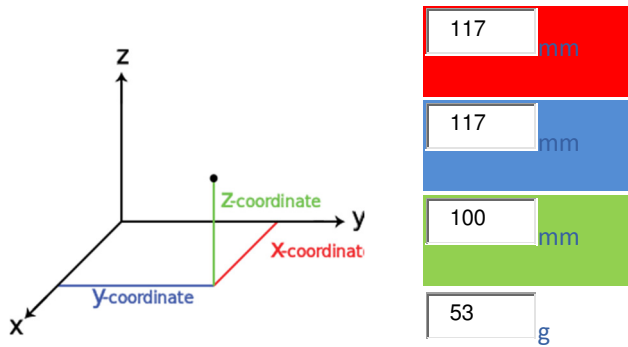
## Customer Suitability

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

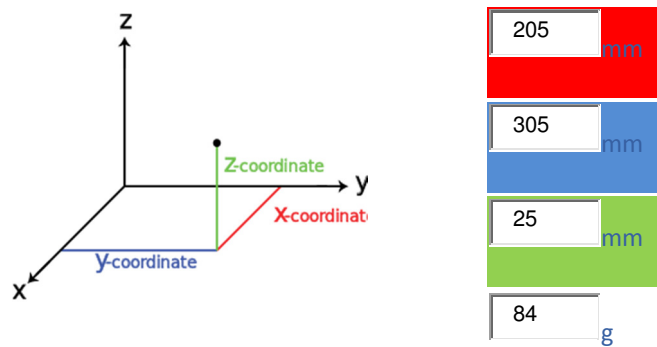
## Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Tinplate Can	6
Secondary Packaging	Cardboard Tray	1

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And Dimensions



## Storage Information

**Temperature Range (unopened):** Ambient

**Temperature Range (opened):** 0-5°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 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)	0.0
of which starch (g)	0.0	Sodium (mg)	1.0
Fat (g)	0.0g	Cholesterol (mg)	0.0
of which saturated (g)	0.0g	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
pH	≤4.5	>4.5	Every Batch
Brix	≥9°	<9°	Every Batch

## Physical Attributes

Purpose of test	Target	Reject	Frequency
Slice Diameter	82 – 98mm	<82 or >98mm	Every Batch
Core Diameter	30 – 38mm	<30 or >38mm	Every Batch
Thickness	10 – 15mm	<10 or >15mm	Every Batch
Count (Slices Per Can)	8	< 8	Every Batch

## Microbiological Standards

Packs must be commercially sterile.

## Organoleptics and Defects

	Target	Improvement Needed	Reject
<b>Appearance</b>	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.
<b>Aroma</b>	Characteristic of canned pineapple.	N/A	Pungent or off aromas present.
<b>Flavour</b>	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.
<b>Texture</b>	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.
<b>Core Content</b> <small>(Maximum percentage by drained weight)</small>	<7%	7%	>7%
<b>Blemishes – Slices per can</b> <small>(Bruising or discolouration that covers an area equal to, or greater than, an equivalent circle of 3mm in diameter)</small>	≤2	N/A	>2
<b>Split Slices</b> <small>(Pineapple Slices which are severed across the radial axis one or more times)</small>	≤1	N/A	>1
<b>Foreign Matter</b>	Nil	N/A	Present
<b>% Core</b>	≤7%	7-10%	>10%
<b>% Mashed</b>	≤5%	5-8%	>8%

## Delivery Information

**Gross Case Weight (kg):** 5.32kg

**Minimum Delivery Temperature °C:** 5

**Maximum Pallet Height (mm):** 1362mm

**Layers in Pallet:** 12

**Gross Pallet Weight (kg):** 1041.4kg

**Maximum Delivery Temperature °C:** 25

**Units in Case:** 6

**Cases in Layer:** 16

## 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
24.01.14	Updated and reformatted specification	Nicky Martin
05.08.14	New supplier added and label updated. Net weight, pH, ingredient breakdown, nutritional information and core diameter amended. Citric acid country of origin updated.	Louise Todd