

ivoryledoux

Product Specification

Product Name: 2900g Tuna Chunks In Brine Pouch

Product Code: TUCBP3

Product Details

Legal Product Name: Tuna Chunks In Brine

Brand Name: Fontinella

Marketing Description: Tuna Chunks In Brine

Countries of Origin: Ecuador, Ghana

Intrastat Tariff Code: 16041428

Declared Net Weight: 2900g

Drained Weight: 2700g

Average Net Weights T1: 2856g

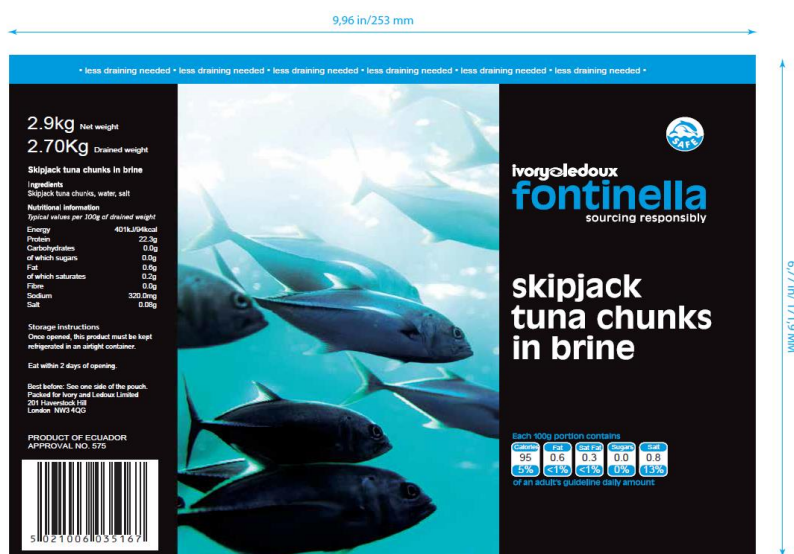
Average Net Weights T2: 2813g

Product EAN-13: 5021006035167

Case barcode: 05021006035174

Labelling

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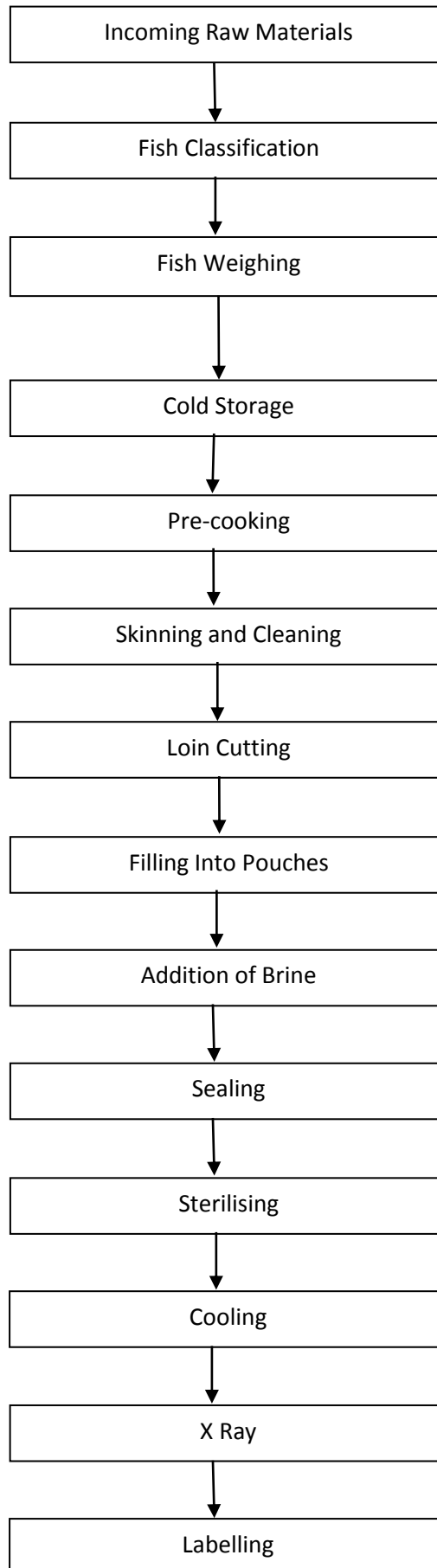
Ingredients

| Ingredient | % Breakdown | Quality/Grade | Country of Origin |
|-------------|---|---------------|-------------------|
| Tuna Chunks | 98% | Frozen Fish | Ecuador, Ghana |
| Water | 2% | Potable | Ecuador, Ghana |
| Salt | Naturally present in fish and kept in salt on fishing boats | Food Grade | Ecuador, Ghana |

Last Amended: 13/05/2016

Product Code: TUCBP3

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 | | | |

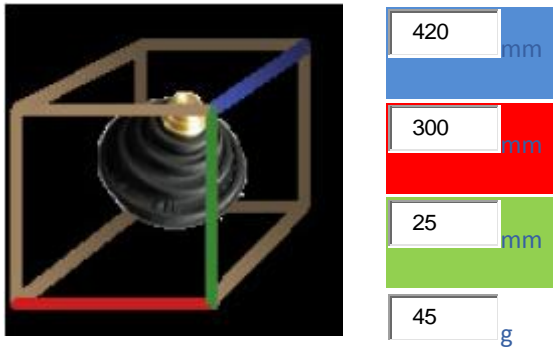
Customer Suitability

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

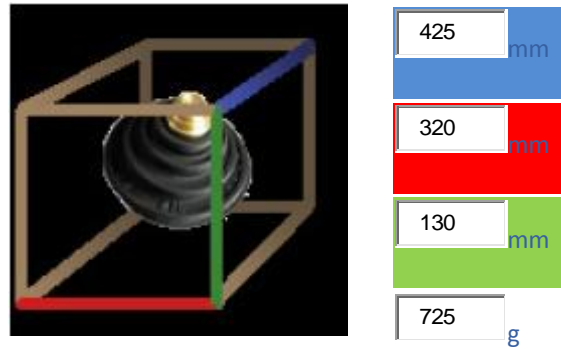
Packaging Components

| Purpose | Component Description | Quantity |
|---------------------|---|----------|
| Primary Packaging | Pouch: PET 12 μ / Al 9 μ / Y 25 μ / CPP 100 μ | 4 |
| 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 2 days of opening.

| Shelf Life on Manufacture | Shelf Life on Delivery | Shelf Life Opened |
|---------------------------|------------------------|-------------------|
| 36 months | 12 months | 24 hours |

Nutritional Information

| | Per 100g | | Per 100g |
|------------------------|----------|--------------------------------|----------|
| Energy (kJ) | 422 | of which mono unsaturated (g) | 0.1 |
| Energy (kcal) | 99 | of which poly unsaturated (g) | 0.2 |
| Protein (g) | 23.5 | of which trans unsaturated (g) | 0.0 |
| Carbohydrate (g) | 0.0 | Fibre (g) | 0.0 |
| of which sugars (g) | 0.0 | Salt (g) | 0.8 |
| of which starch (g) | 0.0 | Sodium (mg) | 320 |
| Fat (g) | 0.6 | Cholesterol (mg) | 0.0 |
| of which saturated (g) | 0.2 | 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 |
|-----------------|---------|------------------|-----------|
| Histamine | <50ppm | Legal Max 100ppm | Per Batch |
| Salt | ≤1.7% | ≥1.8% | Per Batch |
| Mercury | <1.0ppm | >1.0ppm | Per Batch |
| Lead | <0.3ppm | >0.3ppm | Per Batch |
| Cadmium | 0.1ppm | >0.1ppm | Per Batch |

Microbiological Standards

Packs must be commercially sterile.

Organoleptics and Defects

| | Target | Improvement Needed | Reject |
|---|--|---|--|
| Appearance | Fairly bright and slightly non uniform in colour. Slight discolouration or opalescence of the brine is permitted. Some dark blood streaks or blood spotting may be present, but not sufficient to detract from the overall uniformity of the pack. Slight retort scorching is permitted. | Rather dull and grey. Moderate discolouration of the brine. Some significant blood streaks or blood spotting present, which may detract from the overall uniformity of the pack. Moderate retort scorching. | Extremely dull and grey and the brine is extremely discoloured. A large number of significant blood streaks or blood spotting. Excessive retort scorching. |
| Aroma | Characteristic fish aroma with slight atypical fish odours. There may be slight burnt notes present. | Moderately weak characteristic fish aroma with slightly excessive atypical fish odours. Slightly excessive burn notes present. | Pungent or off aromas present. |
| Taste | Slightly weak characteristic flavour. There may be slight burnt or bitter notes or slightly excessive salty notes. | Moderately weak characteristic flavour. May have moderately excessive salty notes. There may be moderately harsh or moderately bitter notes or readily discernible burnt notes. | Taints or off flavours present. Excessively salty. |
| Texture | Flesh may be slightly too firm, not yielding readily to the palate, or slightly soft. Mouthfeel may be rather dry or very slightly pasty. | Flesh very firm, unyielding to the palate, or moderately soft and pasty. | Flesh is extremely firm or extremely soft and pasty. |
| Foreign Matter | Nil | N/A | Present |
| Fins and Viscera | Nil | N/A | Present |
| Pin Bones (up to 1mm diameter) | 2 | 3-4 | >4 |
| Other Bones | Nil | N/A | Present |
| Skin or Scales up to 6mm (Measured on quarter of drained weight) | 2 | 3-6 | >6 |
| Skin or Scales larger than 6mm (Measured on quarter of drained weight) | Nil | N/A | Present |
| Blood Meat 2-6mm (Measured on quarter of drained weight) | 4 | 5-8 | >8 |
| Blood Meat >6mm (Measured on quarter of drained weight) | Nil | 1-2 | >2 |
| Large Blood Vessels / Blood Clots (Measured on quarter of drained weight) (Blood vessels greater than 1mm diameter. Blood clots greater than 6mm diameter) | 2 | 3-4 | >4 |
| Small Blood Vessels / Blood Clots (Measured on quarter of drained weight) | 4 | 6 | >6 |
| Pre-Cooker Scorch Minor (Yellow) | Present | N/A | N/A |
| Pre-Cooker Scorch Major (Orange / Brown) | Nil | Present | N/A |

Delivery Information

Gross Case Weight (kg): 12.5kg

Gross Pallet Weight (kg): 820kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1202mm

Units in Case: 4

Layers in Pallet: 8

Cases in Layer: 8

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 |
|----------|--|--------------|
| 21.11.13 | New specification | Nicky Martin |
| 22.07.14 | Flow diagram, shelf life and ingredient breakdown changed. | Louise Todd |
| 12.02.15 | Added Ghana as country of origin. | Louise Todd |
| 13.05.16 | Corrected Interstat code | Amber Archer |
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