

ivoryledoux

Product Specification

Product Name: 3100g Tuna Chunks in Brine Pouch

Product Code: TUCBP31

Product Details

Legal Product Name: Tuna Chunks in Brine

Brand Name: Fontinella

Marketing Description: Tuna Chunks in Brine

Countries of Origin: Ghana

Intrastat Tariff Code: 16041418

Declared Net Weight: 3100g

Drained Weight: 2900g

Average Net Weights T1: 3053.5g

Average Net Weights T2: 3007.0g

Product EAN-13: 5021006035532

Case barcode: 05021006035549

Labelling

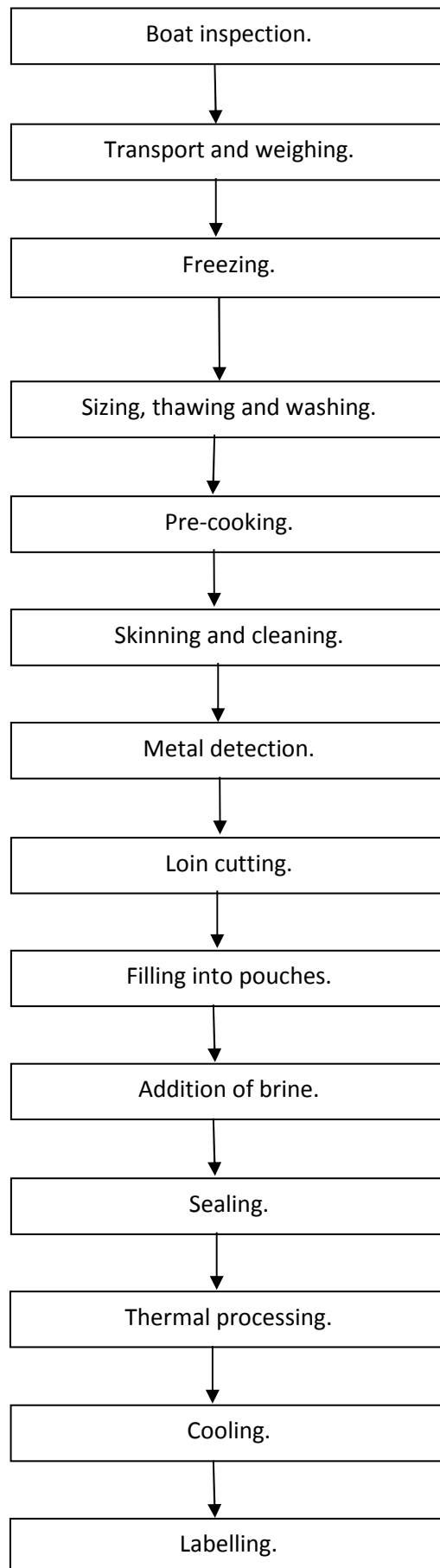
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Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Tuna Chunks	93.5%	Frozen Fish	Ghana
Water	6.5%	Potable	Ghana
Salt	Naturally present in fish and kept in salt on fishing boats	Food Grade	Ghana

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: Molluscs		X
Colours - Azo		X	Animal Products: Other		X
Flavouring: Natural		X	Phenylalanine		X
Flavourings: Artificial		X	Preservatives: Natural		X
Artificial Sweeteners		X	Phosphates		X
Glutamates		X	Aspartame		X
Starch / Modified Starch		X	Polyols		X

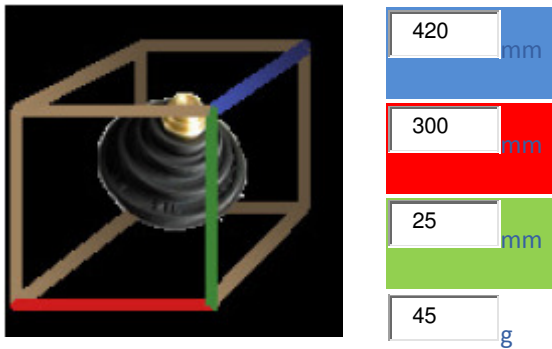
Customer Suitability

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

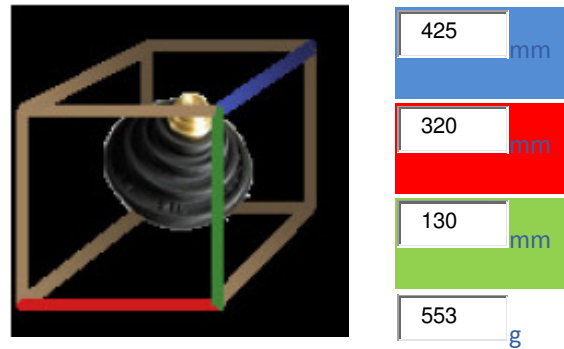
Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Pouch	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
24 months	6 months	2 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	422	of which mono unsaturated (g)	--
Energy (kcal)	99	of which poly unsaturated (g)	--
Protein (g)	23.5	of which trans unsaturated (g)	--
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)	--
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	>50ppm	Per Batch
Salt	0.5% - 1.2%	<0.5% or >1.2%	Per Batch
Mercury	≤0.5ppm	>0.5ppm	Per Batch
Lead	≤0.2ppm	>0.2ppm	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): 13.13kg

Gross Pallet Weight (kg): 860.3kg

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
21.01.15	New specification created.	Louise Todd