



Full Product Title:	Caterers Pride Tuna Chunks in Brine	Spec Version:	QAF-9 V5
Product code:	TUN0009	Date issued:	25/01/2018
Legal Name:	Skipjack Tuna Chunks in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6 x 800 g

Mini Specification

Product Information				
Product Title	Caterers Pride Tuna Chunks in Brine		Net Weight	800g
Caterers Choice Product Code	TUN0009		Drained Weight	560g
Brand	Caterers Pride		Case Size	6 x 800g
Supplier Name	Caterers Choice Ltd		Country of Origin	Ecuador
Barcodes	Inner	5027974111179		
	Outer	05027974111100		

Legal name	
Skipjack Tuna Chunks in Brine	

Ingredients Declaration (Allergens Highlighted in Bold)	
Skipjack Tuna (FISH), Water, Salt	

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Skipjack tuna	70	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	No	No
Water	28.8	Crustaceans or its derivatives	No	No
Salt	1.2	Eggs or its derivatives	No	No
0	0	Fish or its derivatives	Yes	N/A
0	0	Peanuts or its derivatives	No	No
0	0	Soybeans or its derivatives	No	No
0	0	Milk or its derivatives	No	No
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	No	No
0	0	Celery or its derivatives	No	No
0	0	Mustard or its derivatives	No	No
0	0	Sesame seeds or its derivatives	No	No
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	No	No
0	0	Lupin or derivatives of	No	No
0	0	Molluscs or derivatives of	No	No

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	460	Published
Energy (Kcal)	109	Published
Fat	1.0g	Published
of which saturates	0.3g	Published
Carbohydrate	0g	Published
of which sugars	0g	Published
Fibre	0g	Published
Protein	25g	Published
Salt	0.73g	Published

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	No
Vegans	No
Vegetarians	No
Halal (Certified)	No
Kosher (Certified)	No
Coeliacs (Gluten Free)	Yes
Lactose Intolerants	Yes
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	5.1-6.5	5.1	6.5
Brix	N/A	N/A	N/A
Histamine	<40ppm	<40ppm	40ppm

Microbiological Standards	
Organism	Target
APC cfu/g	Commercial sterile
Coliforms cfu/g	Commercial sterile
Enterobacteriaceae cfu/g	Commercial sterile
E.coli cfu/g	Commercial sterile
Bacillus spp cfu/g	Commercial sterile
Bacillus cereus cfu/g	Commercial sterile
Staphylococcus aureus cfu/g	Commercial sterile
C.perfringens cfu/g	Commercial sterile
Pseudomonas spp cfu/g	Commercial sterile
Yeasts & Mould cfu/g	Commercial sterile
Listeria spp.	Commercial sterile
Salmonella spp.	Commercial sterile
Vibrio spp.	Commercial sterile

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can	99	99	119	69.5g (±10%)
Case	309	208	125	170g
Number per case	6			
Number of cases per layer	16			
Number of layers per pallet	11			
Number of cases per pallet	176			

Storage Instructions
Store in a cool dry place, out of direct sunlight. Once open, transfer to a suitable container, cover and refrigerate. Consume within 2 days.

Total shelf life from date of manufacture	36 months
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	Refrigerate

Authorised on behalf of Caterers Choice	
Name	Jade Birkby
Job Title	Compliance Manager
Signature	J. Birkby
Date	28/06/2022