



Full Product Title:	Canned Pineapple Standard Slices (60-70 Rings) in Natural juice	Spec Version:	QAF-9 V5
Product code:	PIN0990	Date Issued:	25/01/2018
Legal Name:	Canned Pineapple Standard Slices (60-70 Rings) in Natural juice	Supplier Name:	Caterers Choice Ltd
Brand:	CATERERS PRIDE	Product Size:	6 x 3050g

Mini Specification

Product Information			
Product Title	Canned Pineapple Standard Slices (60-70 Rings) in Natural juice	Net Weight	3050g
Caterers Choice Product Code	PIN0990	Drained Weight	1795g
Brand	CATERERS PRIDE	Case Size	6 x 3050g
Supplier Name	Caterers Choice Ltd	Country of Origin	Thailand
Barcodes	Inner	5057691001699	
	Outer	05057691001705	

Legal name
Canned Pineapple Standard Slices (60-70 Rings) in Natural juice

Ingredients Declaration (Allergens Highlighted in Bold)
Pineapple, Pineapple Juice

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Pineapple	58.85%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Pineapple Juice	41.15%	Crustaceans or its derivatives	N	N
0	0	Eggs or its derivatives	N	N
0	0	Fish or its derivatives	N	N
0	0	Peanuts or its derivatives	N	N
0	0	Soybeans or its derivatives	N	N
0	0	Milk or its derivatives	N	N
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
0	0	Celery or its derivatives	N	N
0	0	Mustard or its derivatives	N	N
0	0	Sesame seeds or its derivatives	N	N
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
0	0	Lupin or derivatives of	N	N
0	0	Molluscs or derivatives of	N	N

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	200	Analysed
Energy (Kcal)	47	Analysed
Fat	0	Analysed
of which saturates	0	Analysed
Carbohydrate	12.2	Analysed
of which sugars	12.2	Analysed
Fibre	0	Analysed
Protein	0.3	Analysed
Salt	<0.01	Analysed

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	Yes
Vegetarians	Yes
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	3.8	3.5	4.1
Brix	12	10	14
Histamine	N/A	N/A	N/A

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

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can/Pouch/Bag (Please delete as appropriate)	470	310	-	330
Case	700	603	180	294
Number per case	6			
Number of cases per layer	8			
Number of layers per pallet	7			
Number of cases per pallet	56			

Storage Instructions		Total shelf life from date of manufacture		
Store unopened product in a cool dry place, out of direct sunlight. Once opened, transfer to a suitable lidded container and store in a refrigerator for maximum 2 days.		18 months		
		Storage Temperature		Ambient
		Shelf life once opened		2 days
		Temperature once opened		Refrigerate

Authorised on behalf of Caterers Choice	
Name	Laura Tiffany
Job Title	Technical Manager
Signature	L.Tiffany
Date	27/03/2020