

ivoryledoux

Product Specification

Product Name: Apricot Halves in Juice KC3

Product Code: APRJ3K

Product Details

Legal Product Name: Apricot Halves in Juice

Brand Name: Fontinella

Marketing Description: Apricot Halves in Juice

Countries of Origin: China

Intrastat Tariff Code: 20085099

Declared Net Weight: 2.5kg

Drained Weight: 1.5kg

Average Net Weights T1: 2462.5g

Average Net Weights T2: 2425g

Product EAN-13: 5021006003074

Case barcode: 05021006003081

Labelling

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• In juice • no added sugar • In juice • no added sugar • In juice • no added sugar • In juice • no added sugar • In juice • no added sugar • In juice • no added sugar • In juice • no added sugar • In juice • no added sugar • In juice • no added sugar • In juice • no added sugar

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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London NW3 4QG
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5 021006 003074

ivoryledoux fontinella
sourcing responsibly

apricot halves in juice

Net weight **2.5kg**
Drained weight **1.5kg**

Each 100g portion contains

Energy	Fat	Sat Fat	Sugars	Salt	One portion of your Five A Day
410kJ / 97kcal	0.1g	<0.1g	8.4g	0.01g	
2%	<1%	<1%	9%	<1%	

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

Apricot halves in juice
Ingredients
Apricots, pear juice from concentrate
Nutritional information
 Typical values per 100g of net weight
 Energy 147kJ / 34kcal
 Fat 0.1g
 Of which saturates <0.1g
 Carbohydrates 8.4g
 Of which sugars 8.4g
 Fibre 0.9g
 Protein 0.5g
 Salt 0.01g
 Salt content is exclusively due to the presence of naturally occurring sodium

V Suitable for vegetarians, vegans
nut allergy sufferers, coeliacs

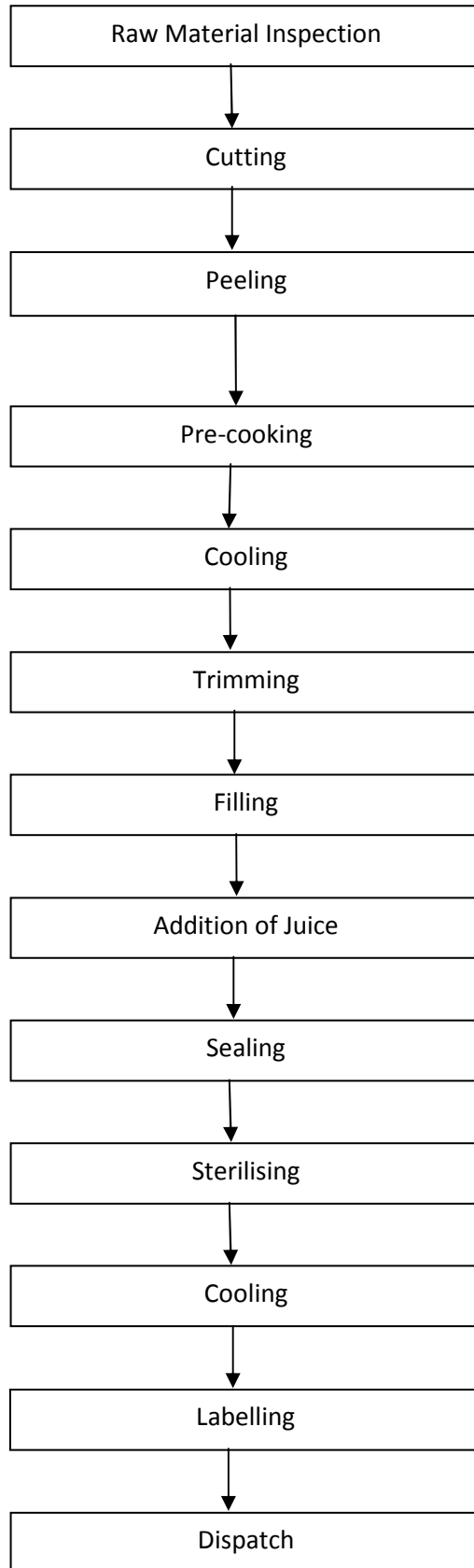
Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Apricot	60%	Golden Sun	China
Pear Juice	40%	From Concentrate	China

Last Amended: 23/06/2014

Product Code: APRJ3K

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			

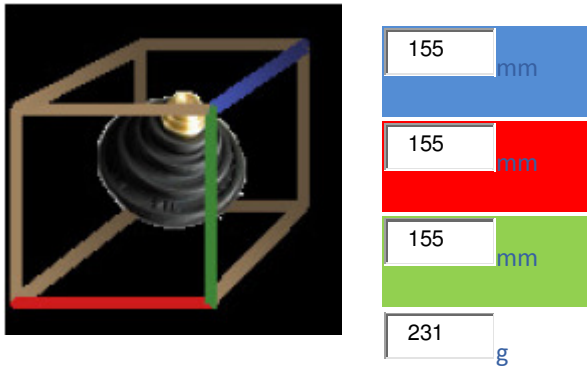
Customer Suitability

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

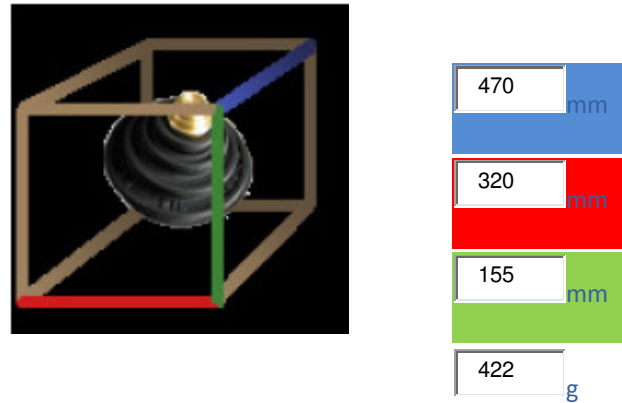
Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Can	6
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 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 months	12 months	3 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	147	of which mono unsaturated (g)	--
Energy (kcal)	34	of which poly unsaturated (g)	--
Protein (g)	0.5	of which trans unsaturated (g)	--
Carbohydrate (g)	8.4	Fibre (g)	0.9
of which sugars (g)	8.4	Salt (g)	0.013
of which starch (g)	0.0	Sodium (mg)	5
Fat (g)	0.1	Cholesterol (mg)	0
of which saturated (g)	<0.1	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
Brix	8-12%	<8% or >12%	Every batch
pH	3.4-4.0	<3.4 or >4.0	Every batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptics And Defects

	Target	Improvement Needed	Reject
Appearance	Fruits may show a moderate lack of uniformity and/or brightness. May have slight green tints.	Fruits may be non-uniform and/or moderately dull. May have moderate green tints or slight brown tints.	Fruits are excessively non-uniform and dull with excessive green or brown tints.
Aroma	Characteristic of canned apricots in juice.	NA	Pungent or off aromas present.
Taste	Characteristic canned apricot	Characteristic canned apricot	Taints or off flavours

	flavour, may be slightly weak, slightly too acidic or sweet, or slightly bitter.	flavour; may be moderately weak, moderately too acidic or sweet, or moderately bitter.	present.
Texture	Some units may be slightly soft or slightly firm. Moderate lack of uniformity between pieces is allowable.	All units may be moderately soft or moderately firm. Moderate lack of uniformity between pieces is allowable.	All units are excessively soft or firm and lack uniformity.
Foreign Matter	Nil	N/A	Present
Extraneous Vegetable Matter (Major – any apricot stone, hard sharp stone fragment or hard pit extension greater than 2mm in the largest dimension. Stems, twigs, whole leaves, or leaf pieces greater than 6mm in any dimension. Any attached peel.)	Nil	N/A	Present
Extraneous Vegetable Matter (Minor – hard stone fragments or hard pit extensions less than 2mm in the largest dimension. Soft stone fragments greater than 6mm in any dimension, either as a single piece or an aggregate of pieces in any one apricot half. Any free peel. Any other free vegetable matter derived from the apricot plant less than 6mm in the largest dimension. This includes and 'stem extension' into the fruit.)	1	2	>2
Major Blemishes (6mm diameter)	1	2	>2
Minor Blemishes (3-6mm diameter)	3	5	>5
Mechanical Damage	3	5	>5
Off Suture Cut (cut more than 6mm from the suture)	2	3	>3

Delivery Information

Gross Case Weight (kg): 16.81kg

Gross Pallet Weight (kg): 1079kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1557mm

Units in Case: 6

Layers in Pallet: 9

Cases in Layer: 7

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
23.06.14	Updated and reformatted spec	Louise Todd