



Full Product Title:	Caterers pride apricot halves in juice 2500g	Spec Version:	QAF-9 V5
Product code:	APR0291	Date issued:	31/05/2019
Legal Name:	Canned APRICOT halves in juice	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6x2500g

### Mini Specification

Product Information				
Product Title	Caterers pride apricot halves in juice 2500g		Net Weight	2500g
Caterers Choice Product Code	APR0291		Drained Weight	1500g
Brand	Caterers Pride		Case Size	6x2500g
Supplier Name	Caterers Choice Ltd		Country of Origin	China
Barcodes	Inner	8410694010124		
	Outer	18410694010121		

#### Legal name

canned apricot halves in juice

#### Ingredients Declaration (Allergens Highlighted in Bold>

Apricots, Water, Pear Juice from Concentrate, Firming Agent (Calcium Lactate), Acidity Regulator (Citric Acid)

Ingredients Information		Allergen information			
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)	
apricot	60.00%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	No	no	
water	29.45%		Crustaceans or its derivatives	No	no
pear concentrate juice	10.50%			No	no
Ascorbic acid	0.02%			No	no
Calcium lactate	0.03%			No	no
0	0			No	no
0	0			No	no
0	0			No	no
0	0			No	no
0	0			No	no
0	0			No	no
0	0			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			No	no
0	0	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			No	no
0	0	Molluscs or derivatives of	No	no	

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	0	Published: McCance & Widdowson V6
Energy (Kcal)	0	
Fat	0	
of which saturates	0	
Carbohydrate	0	
of which sugars	0	
Fibre	0	
Protein	0	
Salt	0	

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

Finished Product Standards			
	Target	Minimum	Maximum
pH	3.0-4.0	3	4
Brix	9-11	9	11
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)	155	150	240	235
Case	478	314	160	382
Number per case				6
Number of cases per layer				9
Number of layers per pallet				8
Number of cases per pallet				72

Storage Instructions
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 a maximum of 2 days.

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

#### Authorised on behalf of Caterers Choice

Name	Laura Tiffany
Job Title	Technical Manager
Signature	L. Tiffany
Date	19/06/2019