



Full Product Title:	Caterers Pride Chick Peas in Brine 800g	Spec Version:	QAF-9 V5
Product code:	BNS0333	Date Issued:	21/11/2018
Legal Name:	Chick Peas in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	800g

Mini Specification

Product Information				
Product Title	Caterers Pride Chick Peas in Brine 800g		Net Weight	800g
Caterers Choice Product Code	BNS0333		Drained Weight	480g
Brand	Caterers Pride		Case Size	6 x 800g
Supplier Name	Caterers Choice Ltd		Country of Origin	Italy
Barcodes	Inner	5027974589176		
	Outer	05027974528106		

Legal name
Chick Peas in Brine

Ingredients Declaration (Allergens Highlighted in Bold)
Chick Peas, 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)
Chick Peas	60%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	39%	Crustaceans or its derivatives	N	N
Salt	1%	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)	487	McCance & Widdowson V7
Energy (Kcal)	115	McCance & Widdowson V7
Fat	2.9	McCance & Widdowson V7
of which saturates	0.3	McCance & Widdowson V7
Carbohydrate	16.1	McCance & Widdowson V7
of which sugars	0.4	McCance & Widdowson V7
Fibre	4.1	McCance & Widdowson V7
Protein	7.2	McCance & Widdowson V7
Salt	1	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	Yes
Lactose Intolerants	Yes
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	6	5.5	6.5
Brix	6	5.5	6.5
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)	Diameter 99mm			85g
Case	306mm	205mm	40mm	65g
Number per case	6			
Number of cases per layer	16			
Number of layers per pallet	12			
Number of cases per pallet	192			

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	3 years
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	Refrigerated

Authorised on behalf of Caterers Choice	
Name	Tony Hammill
Job Title	Technical Manager
Signature	Tony Hammill
Date	26.11.2018