CATERERS CHOICE
ित्परिणिय

Full Product Title:	Tuna Chunks in Brine	Spec Version:	QAF-9 V5
Product code:	TUN0006	Date Issued:	22/11/2018
Legal Name:	Skipjack Chunks in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Parkdale Tuna	Product Size:	6x1705g

		Mini S	Specificati	on		
		Prod	uct Information			
Product Title	•	Tuna Chunks in Brine		1	Net Weight	1705g
Caterers Choice Prod		TUN0006			Drained Weight	1200g
Brand		Parkdale Tuna			Case Size	6x1705g
Supplier Nam	e	Majestic Seafoood Co. Ltd			Country of Origin	Papua New Guinea/ Ph
	Inner	0				<u> </u>
Barcodes	Outer	0				
			Legal name			
			Funa Chunks in Br	ine		
		Ingredients Declaratio	on (Allergens High	lighted in Bold)		
		Skipjack tu	ına (FISH), Water,	Salt		
Ingredients Inform	nation			Allergen infor	mation	
						Is There a Risk of Cross
						Contamination? (May
Recipe Ingredients	% in Final Product		Allergen		Contains (Y/N)	Contain) (Y/N)
Skipjack Tuna	70	Cereals Containing Gluten (V	Vheat, Rye, Barley,	Oats, Spelt, Kamut) or	N	N
Salt	0.35	th	eir derivatives		.•	
Water	29.65	Crustace	ans or its derivative	25	N	N
0	0	Eggs	or its derivatives		N	N
0	0	Fish	or its derivatives		Y	N
0	0	Peanu	ts or its derivatives		Ν	N
0	0	Soybea	ins or its derivatives		N	N
0	0	Milk	or its derivatives		Ν	N
0	0					
0	0	Nuts(Almond, Hazelnut, Walnu	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio			N
0	0	nut, Macadamia nut and Queensland nut) or their derivatives				
0	0	Celery or its derivatives			N	N
0	0	Mustard or its derivatives			N	N
0	0	Sesame s	Sesame seeds or its derivatives			N
0	0	Sulphur dioxide and sulph	Sulphur dioxide and sulphites at concentrations of >10mg/kg or			N
0	0		10mg/litre expressed as SO2			IN
0	0	Lupir	Lupin or derivatives of			N
0	0		cs or derivatives of		N	N
	Nutri	tional Information			Food Information	- Suitable For
utrient	Typical	Values per 100g/ml	Sou	rce of Data	Is the Product Suitable For	Yes/No
nergy (Kj)		422 McCa		& Widdowson	Ovo-Lacto Vegetarians	No
ergy (Kcal)		99 McCa		& Widdowson	Vegans	No
t		0.6	McCance	& Widdowson	Vegetarians	No
of which saturates		0.2	McCance	& Widdowson	Halal (Certified)	No
rbohydrate		0	McCance	& Widdowson	Kosher (Certified)	No
of which sugars		0	McCance	& Widdowson	Coeliacs (Gluten Free)	Yes
ore		0	McCance	& Widdowson	Lactose Intolerants	Yes
		23.5	McCance	& Widdowson		
otein			McCance & Widdowson		Nuts & Sesame allergy sufferers	Yes
lt		0.8	McCance	& Widdowson		
	Finishe	d Product Standards			Microbiologica	l Standards
	Tanaat	N dissions.com	N	aximum		- ·
рН	4.6	4.6-7		7	Organism APC cfu/g	Commercially Sterile
Brix	A.0	0	1	0	Coliforms cfu/g	Commercially Sterile
Histamine		<1.0	ł			
ristamine	<10 ppm	<1.0	I	40ppm	Enterobacteriacae cfu/g	Commercially sterile
		Deckersing			E.coli cfu/g	Commercially sterile
	-	Packaging			Bacillus spp cfu/g	Commercially sterile
Component		Dimensions (mm)		Weight	Bacillus cereus cfu/g	Commercially sterile
	Length	Width	Height	(g)	Staphylococcus aureas cfu/g	Commercially sterile
Can	Diameter- 603	0	408	200	C.perfringens cfu/g	Commercially sterile
Case	474	314	117	369	Pseudomonas spp cfu/g	Commercially sterile
mber per case			6		Yeasts & Mould cfu/g	Commercially sterile
mber of cases per layer		7			Listeria spp.	Commercially sterile
lumber of layers per pallet		12			Salmonella spp.	Commercially sterile
umber of cases per pallet		84			Vibrio spp.	Commercially sterile
	Storage Instru	tions		Total shelf life from da	ate of manufacture	36 months
		ce opened, unused product should be transferred Storage Temperature				
	e out of direct sunlight.			Storage Temperature		Ambient
	e out of direct sunlight.	Dnce opened, unused product shou red in a refrigerator. Use within 2 d		Storage Temperature Shelf life once opened	I	Ambient 2 days

Authorised on behalf of Caterers Choice				
Name	Tony Hammill			
Job Title	Technical Manager			
Signature	T. Hammill			
Date	23.11.2018			







