



Full Product Title:	6X2660g Solid Pack Apples	Spec Version:	QAF-9 V4
Product code:	APP0031	Date Issued:	Oct 27, 2017
Legal Name:	Solid Pack Apples	Supplier Name:	Caterers Choice
Brand:	Caterers Pride	Product Size:	6x2660g

Mini Specification

Product Information			
Product Title	6X2660g Solid Pack Apples	Net Weight	2660g
Caterers Choice Product Code	APP0031	Drained Weight	2200g
Brand	Caterers Pride	Case Size	6x2660g
Supplier Name	Caterers Choice	Country of Origin	China
Barcodes	Inner	5027974423173	
	Outer	05027974423104	

Product Description	
Sliced Apples in water	

Ingredients Declaration (Allergens Highlighted in Bold)	
Apples, Water, Acidity Regulator (Citric Acid), Antioxidant (Ascorbic 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)
Apple	82.71%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	No	No
water	17.24%	Crustaceans or its derivatives	No	No
Citric acid	0.01%	Eggs or its derivatives	No	No
Ascorbic acid	0.04%	Fish or its derivatives	No	No
		Peanuts or its derivatives	No	No
		Soybeans or its derivatives	No	No
		Milk or its derivatives	No	No
		Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	No	No
		Celery or its derivatives	No	No
		Mustard or its derivatives	No	No
		Sesame seeds or its derivatives	No	No
		Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	No	No
		Lupines or their derivatives	No	No
		Molluscs or their derivatives	No	No

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Method of Analysis
Energy (Kj)	199	Published : McCance & Widdowson v6
Energy (Kcal)	47	
Fat	0.1g	
of which saturates	0.0g	
Carbohydrate	11.8	
of which sugars	11.8	
Fibre	1.8	
Protein	0.4	
Salt	0	

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	Yes
Vegetarians	Yes
Halal (Certified)	Yes
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	6.0-9.0	6	9
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				7
Number of layers per pallet				9
Number of cases per pallet				63

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	Keith Smith
Job Title	Technical Manager
Signature	K.Smith
Date	25/05/2018