



Full Product Title:	Pear Halves in Juice	Spec Version:	QAF-9 V5
Product code:	PER0233	Date issued:	8.3.18
Legal Name:	Pear Halves in Juice	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6 X 2.6kg

Mini Specification

Product Information			
Product Title	Pear Halves in Juice	Net Weight	2.60kg
Caterers Choice Product Code	PER0233	Drained Weight	1.5kg
Brand	Caterers Pride	Case Size	6 X 2.6kg
Supplier Name	Caterers Choice Ltd	Country of Origin	China
Barcodes	Inner	5027974472171	
	Outer	05027974472102	

Legal name

Pear Halves in pear juice from concentrate

Ingredients Declaration (Allergens Highlighted in Bold>

Pear,Water,Pear Juice from Concentrate,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)
Pear	60.00%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	29.90%	Crustaceans or its derivatives	N	N
Pear Juice	10.00%	Eggs or its derivatives	N	N
Citric Acid (E330)	0.10%	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)	141	Published : McCance & Widdowson v7
Energy (Kcal)	33	
Fat	Trace	
of which saturates	0	
Carbohydrate	8.5	
of which sugars	8.5	
Fibre	1.4	
Protein	0.3	
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	3.7-4.2	3.7	3.9
Brix	8-12%	8	11
Histamine	NA	NA	NA

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)	155mm dia			10g
Case	470	310	155	300g
Number per case	6tins			
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	Keith Smith
Job Title	Technical Manager
Signature	K.Smith
Date	25/05/2018