



Full Product Title:	Pear Halves in Light Syrup	Spec Version:	QAF-9 V5
Product code:	PER0060	Date issued:	8.3.18
Legal Name:	Pear Halves in Light Syrup	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6 X 2.6kg

Mini Specification

Product Information			
Product Title	Pear Halves in Light Syrup	Net Weight	2.60kg
Caterers Choice Product Code	PER0060	Drained Weight	1.5kg
Brand	Caterers Pride	Case Size	6 X 2.6kg
Supplier Name	Caterers Choice Ltd	Country of Origin	China
Barcodes	Inner	5027974437170	
	Outer	05027974437101	

Legal name
Pear Halves in Light Syrup

Ingredients Declaration (Allergens Highlighted in Bold)
Pear,Water,Sugar,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	60.0%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	25.9%	Crustaceans or its derivatives	N	N
Sugar	14.0%	Eggs or its derivatives	N	N
Citric Acid (E330)	0.1%	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)	215	Published : McCance & Widdowson V6
Energy (Kcal)	50	
Fat	Trace	
of which saturates	0	
Carbohydrate	13.2	
of which sugars	13.2	
Fibre	1.7	
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	14-17%	14	16
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
stored in a cool and dry palce,out of direct sunlight.

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