



RECEIVED Thomas Ridley QC Dept. 3:24 pm, 1 Sep 2022

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endervours te check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your com assessment as to the suitability or otherwise of any shern product.

PRODUCT SPECIFICATION Product Name: Riverdene Sliced Jalapenoes in Brine Product Code: A49527

General Information

Legal Product Name	Riverdene Sliced Jalapeneos in Brine
Product Description	Sliced Jalapenoes in Brine 6x3kg
Pack Weight	6x3kg
Product Catagory	Ambient
Packaging Format	Can with wrap around label
Produced in:	Mexico
Ingredient Declaration	Jalapeno Peppers (50%),Water, Distilled Vinegar, Calci- um Chloride, Garlic

Ingredient Information					
Ingredient	E Number Function % in Final Product Country of Origin				
Green Jalapeno Slices			50	MEXICO	
Water			36.8	MEXICO	
Vinegar			8.9	MEXICO	
Salt			4.3	MEXICO	
Calcium Chloride	E509	FIRMING AGENT	0.1	MEXICO	
Garlic			0.1	MEXICO	

Tel: 01992 641641 Email: sales@martinmathew.co.uk www.martinmathew.co.uk





Proccess Details

The peppers are cleaned, inspected, sliced, canned. The other ingredients are added, the can is seamed, heat treated, then cooled. After quarantine the cans are labelled and packed.

Finished Product Characteristic

Organoleptic				
Appearance	Regular slices of jalapeno peppers in clear brine, Diameter 15.0 – 35.0mm Thickness 6.0 – 9.0mm			
Flavour	Typical flavour and odour, intense spicy flavour.			
Colour	Green slices of pepper in clean brine.			
Texture Firm and crunchy to bite.				
	Defects			

Major defects- <5% Minor Blemishes- <3% Malformed- <1% Evm- Max 1%

Physical Charecteristics				
Drained Weight	1500g			
Quality Charecteristics				
Dh	~2 0			

FII	5.0
Acidity Regulator	1.2-2.0

Nutritional Information Per 100g (g)				
Energy (Kcal/KJ)	27/113			
Fat	0.9			
Of which Saturates	0.1			
Carbohydrates	4.7			
Of which Sugars	2.1			
Fibre	2.6			
Protein	0.9			
Sodium	0.0			
Salt	4.3			



Microbiological Testing

Sample incubation at 37C and 55C.

	Other Testing	
Pesticides	Υ	
Heavy Metals	γ	
Histamine	NA	

Allergen Information							
Allergen	Contains	Source	Present at Site	Allergen	Contains	Source	Present at Site
Cereals containing gluten	Ν		N	Peanuts	Ν		Ν
Crustaceans	Ν		N	Soy Beans	Ν		Ν
Eggs	Ν		N	Milk	Ν		Ν
Fish	Ν		Ν	Nuts	Ν		Ν
Celery/Celariac	Ν		Ν	Sulphur Dioxides	Ν		Ν
Mustard	Ν		N	Lupin	Ν		Ν
Seasame	Ν		N	Molluscs	Ν		Ν

	Contains	Source		Contains S	
Yeasts	N		Colours(Natural) N		
Additives	Y	E509	MSG(Mono Sodium Glutan	nate) N	
Preservatives	Ν		HVP(Hydrolysed Veg Prote	/eg Protein) N	
Colours(Artifical)	N		Fruit and Derivtives	uit and Derivtives Y JAI	
Honey	Ν		Vegetables and Derivite	es N	
Garlic	Ν		Maize	Ν	
Animal Products	Ν		Palm Oil	Palm Oil N	
Suitable For					
Vegetarians	Y		Kosher	N	

Vegetarians	Y	Kosher	Ν
Vegans	Y	Halal	Ν
Coeliacs	Y	Organic	Ν
Lactose Intolerance	Υ	Ovo-Vegatarians	Υ



Storage and Preparation Information				
Shelf Life and Storage from Manfactuer	3 YEARS FROM DATE OF PRODUCTION. DRY AMBIENT STORAGE.			
Shelf Life and Storage after opening	After opening, it should be stored in the refrigerator at 1-4°C and should be consumed within 15 days.			
Food Preparation	READY FOR USE.			

Pack Options											
Code	Pack Size	Outers per Layer	Layers	Pallet Quantity	Gross Weight	Outer Dimensions	Outer Barcode	Inner Barcode	Net Weight	Drained Weigtht	
A49527	6X3KG	7	6	56	21KG	460X315X182	05017482100970	5017482002854	3KG	1.5KG	

Packing Specifications								
Primary Packaging	Steel Can- 285g Paper Label- 20g							
Secondary Packaging	Cardboard Carton- 270g							
Tertiary Packaging (Pallet Details)								



Terms and Conditions

It is warranted that:

- The foodstuff, packaging and label (as appropriate) conform with all relevant UK and EU legal requirements at the time of supply.
- The customer will be notified of any changes to the specification, including any changes to the status of manufacturing sites, e.g. BRC accreditation or allergens handled on site.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The contents of this specification are confidential and should not be disclosed to a third party without prior approval.
- Materials are transported in clean vehicles of a high standard suitable for transportation of food. They are free from infestation and contamination and provide appropriate temperature conditions.

Issue Date	lssue No.	Issued By	Reason for new revision
10/05/2022	1	RACHEL BLACK	NEW SPEC

Approved by Technical Assistant: (for internal purposes)

Signature:

Name: RACHEL BLACK Date: 10/05/2022

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: ____

Tel: 01992 641641 Email: sales@martinmathew.co.uk www.martinmathew.co.uk

