

ivoryledoux

Product Specification

Product Name: 3.06kg Pineapple Pieces In Light Syrup

Product Code: PAPS10

Product Details

Legal Product Name: Pineapple Pieces In Syrup

Brand Name: Fontinella

Marketing Description: Pineapple pieces packed in a light syrup

Countries of Origin: Eswatini

Intrastat Tariff Code: 20082059

Declared Net Weight: 3.06kg

Drained Weight: 1.84kg

Average Net Weights T1: 3.014kg

Average Net Weights T2: 2.968kg

Product EAN-13: 5021006031091

Case barcode: 05021006031107

Labelling

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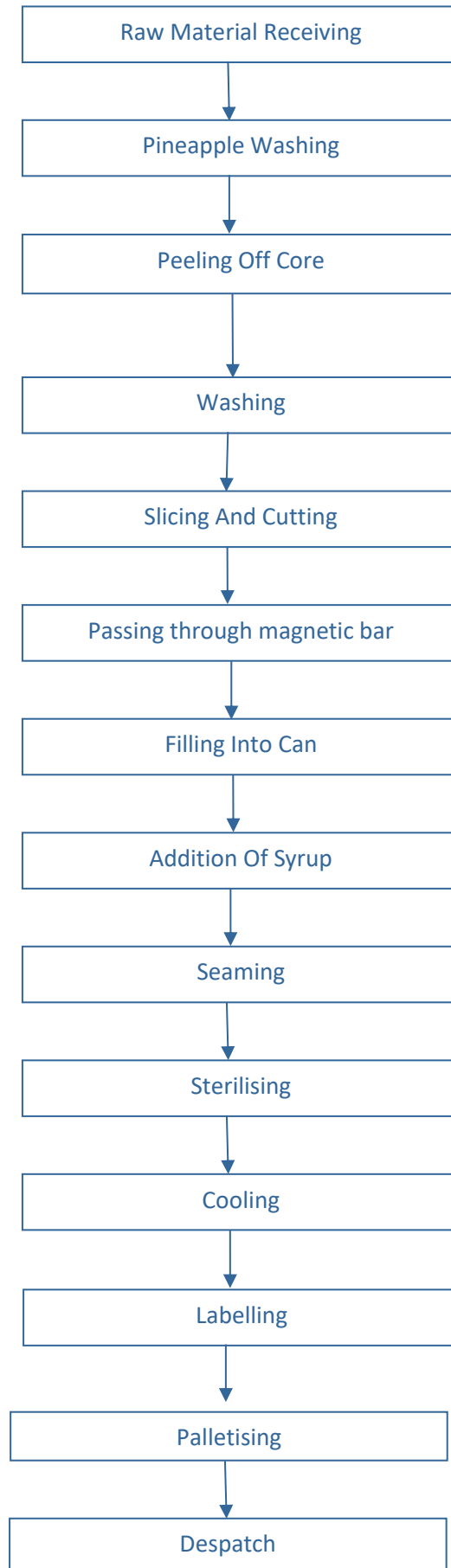


Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Pineapple	60.01%	Fresh, Standard Grade	Eswatini
Water	23.88%	Potable	Eswatini
Sugar	16%	White, Granulated	Eswatini
Citric Acid	0.11%	Food Grade	China

*No Gluten Containing Ingredients

Typical Manufacturing Process (May Vary Slightly By Packer)



Allergen Data

Allergen Present In Product		
	Yes	No
Wheat & products thereof		X
Rye & products thereof		X
Barley & products thereof		X
Kamut & products thereof		X
Oat & products thereof		X
Spelt & products thereof		X
Peanuts and products thereof		X
Nuts products thereof		X
Sesame seeds and products thereof		X
Soya and products thereof		X
Celery/Celeriac and products thereof		X
Mustard and products thereof		X
Lupin and products thereof		X
Sulphite (declared if >10mg/kg)		X
Milk and products thereof (including lactose)		X
Eggs and products thereof		X
Crustaceans and products thereof		X
Molluscs and products thereof		X
Fish and products thereof		X

Dietary Advice

	Present In Product	
	Yes	No
Colours: Natural		X
Colours: Artificial		X
Colours - Azo		X
Flavouring: Natural		X
Flavouring: Artificial		X
Artificial Sweeteners		X
Glutamates		X
Maize/Maize Derivatives		X
Starch / Modified Starch		X
Benzoates		X
BHA/BHT		X
Added Salt		X
Added Sugar	X	
Hvp (Hydrolysed Veg. Protein)		X
Animal Products: Beef		X
Animal Products: Pork		X
Animal Products: Lamb		X
Animal Products: Poultry		X
Animal Products: Other		X
Phenylalanine		X

Preservatives: Natural		X
Phosphates		X
Aspartame		X
Polyols		X

Customer Suitability

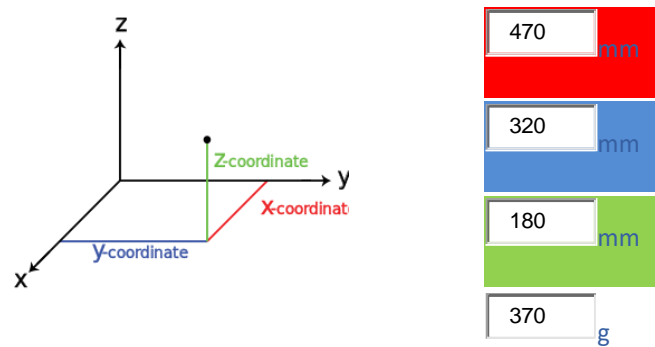
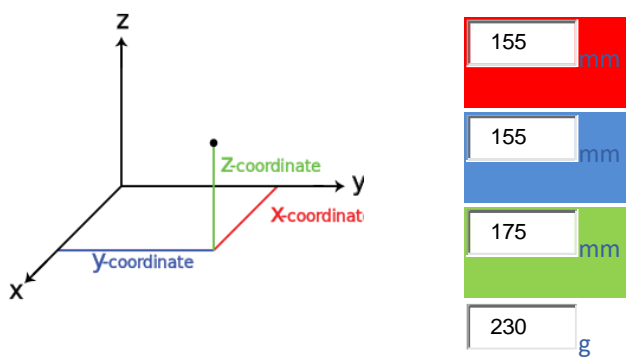
Suitable For Vegetarians	Yes	Kosher Certified	Yes
Suitable For Vegans	Yes	Halal Certified	Yes

Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Tinplate Can	6
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions

Secondary Packaging Weight And Dimensions



Storage Information

Temperature Range (unopened): Ambient

Temperature Range (opened): 0-5°C

Shelf life label type: Best before

Storage Instructions: Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 months	12 months	3 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	295	of which mono unsaturated (g)	0.0
Energy (kcal)	69	of which poly unsaturated (g)	0.0
Protein (g)	<0.5	of which trans unsaturated (g)	0.0
Carbohydrate (g)	16.5	Fibre (g)	0.7g
of which sugars (g)	16.5	Salt (g)	<0.01
of which starch (g)	0.0	Sodium (mg)	<4.0
Fat (g)	0.0	Cholesterol (mg)	0.0
of which saturated (g)	0.0	Alcohol (g)	0.0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	≤3.7	>3.7	Every Batch
Brix	14 - 17	<14 or >17	Every Batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptic And Defects

	Target	Improvement Needed	Reject
Appearance	Pineapple naturally has white radial streaks, the intensity depending on country of origin and variety. There may be a slight lack of uniformity or brightness.	Moderate lack of uniformity or brightness. May have slight grey or brown tints.	Excessive lack of uniformity or brightness. Excessive grey or brown tints.
Aroma	Characteristic of canned pineapple.	N/A	Pungent or off aromas present.
Flavour	Characteristic canned pineapple flavour may be slightly weak or have slightly too much or too little acidity.	Characteristic canned pineapple flavour, may be moderately weak or have moderately too much or too little acidity.	Not characteristic of canned pineapple flavour. Excessively weak and excessive amount of acidity.
Texture	Firm and succulent may be slightly fibrous, but not tough or woody. Some lack of uniformity between units is allowable. A slight amount of core material may be present.	May be slightly soft or have some slight toughness or woodiness. Moderate lack of uniformity between units is allowable. A moderate amount of core material may be present.	Excessively soft or excessively tough. No uniformity between units. Excessive amount of core material is present.
Mashed	<5%	5%	>5%
Blemishes – Slices per can <small>(Bruising or discolouration that covers an area equal to, or greater than, an equivalent circle of 3mm in diameter)</small>	≤12.5%	N/A	>12.5%
Small Pieces <small>(Less than half the size of normal pieces)</small>	≤5%	5%	>5%
Foreign Matter	Nil	N/A	Present

Delivery Information

Gross Case Weight (kg): 20.11kg

Gross Pallet Weight (kg): 1286.9kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1782mm

Units in Case: 6

Layers in Pallet: 9

Cases in Layer: 7

GM Status

Statement on Genetically Modified Ingredients: No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

Pertinent Legislation

Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food, Food Information to Consumers (1169/2011); Food Additives Legislation (1333/2008).

GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

History And Amendments

Date	Amendments Made	By Whom
07/01/2022	Created spec	Cornelia Hagiu