

ivoryledoux

Product Specification

Product Name: Pineapple Slices in Juice

Product Code: PASJ10

Product Details

Legal Product Name: Pineapple Slices in Juice

Brand Name: Fontinella

Marketing Description: Pineapple Slices in Juice

Countries of Origin: Eswatini

Intrastat Tariff Code: 20082090

Declared Net Weight: 3.06kg

Drained Weight: 1.84kg

Average Net Weights T1: 3.014kg

Average Net Weights T2: 2.968kg

Product EAN-13: 5021006031237

Case barcode: 05021006031244

Labelling

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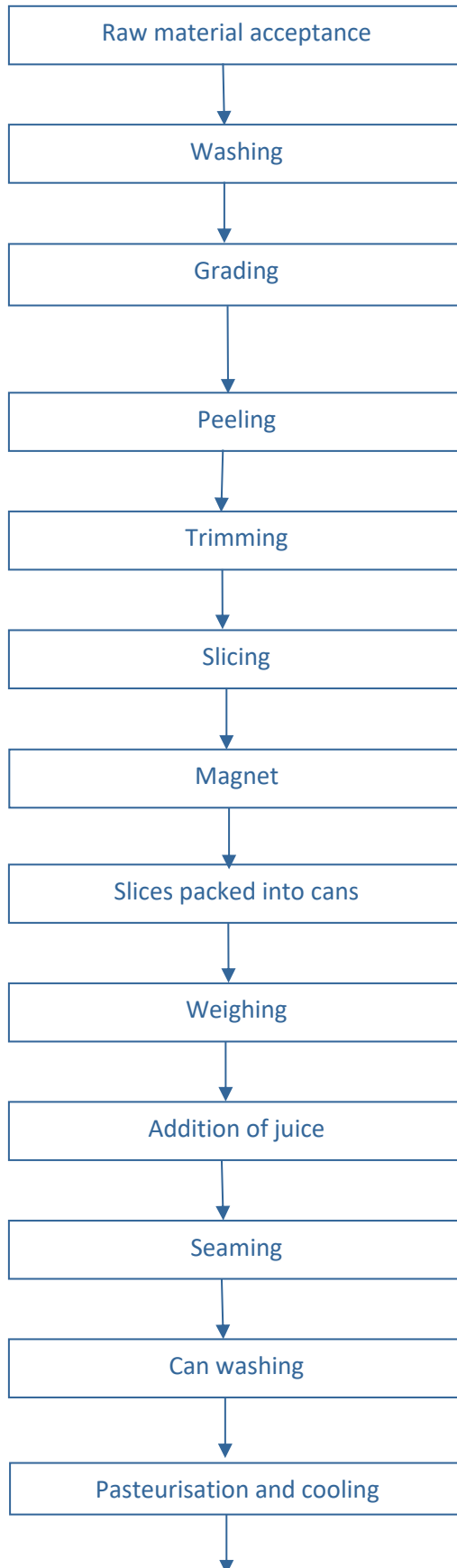
Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Pineapple Slices	59.60%	Smooth Cayenne	Eswatini
Water	34.99%	Potable	Eswatini
Pineapple Juice	5.30%	Concentrate	Eswatini

Citric Acid	0.11%	Food Grade	China
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*No Gluten Containing Ingredients

Typical Manufacturing Process (May Vary Slightly By Packer)



Labelling and despatch

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

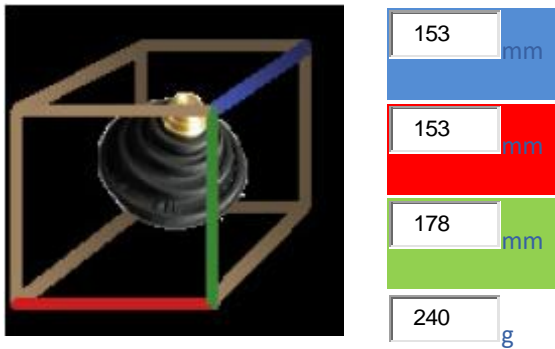
Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	Yes

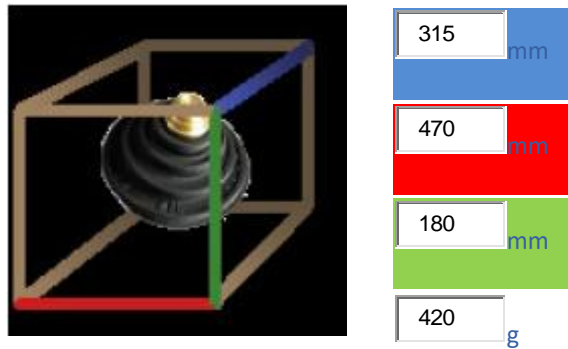
Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	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): 0-4°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)	217	of which mono unsaturated (g)	--
Energy (kcal)	51	of which poly unsaturated (g)	--
Protein (g)	<0.5	of which trans unsaturated (g)	--
Carbohydrate (g)	12.2	Fibre (g)	<0.5
of which sugars (g)	12.2	Salt (g)	<0.01
of which starch (g)	0.0	Sodium (mg)	<4
Fat (g)	<0.5	Cholesterol (mg)	0
of which saturated (g)	<0.1	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
Brix	11°-15°	<11° or >15°	Every Batch
pH	≤3.8	>3.8	Every Batch
% Acidity	≥0.5	<0.5	Every Batch

Physical Attributes

Purpose of test	Target	Reject	Frequency
Slice Diameter	75mm	<75mm	Every Batch
Thickness	9mm	<9mm	Every Batch
Count (Slices Per Can)	50-55	<50 or >55	Every Batch
Core Diameter	25 – 28.5mm	<25 or >28.5mm	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.
Foreign Matter	Nil	N/A	Present
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>	≤1	N/A	>1
Split Slices <small>(Pineapple Slices which are severed across the radial axis one or more times)</small>	≤2	N/A	>2
% Mashed	≤5%	5-8%	>8%

Delivery Information

Gross Case Weight (kg): 20.22kg

Gross Pallet Weight (kg): 1293.86kg

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

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 for 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
02/08/2019	Updated and reformatted spec	Elsa Dias
28/07/2020	Uploaded label	Cornelia Hagi
03/08/2020	Amended Drained Weight	Cornelia Hagi
10/08/2020	Updated 'Present in product'	Cornelia Hagi
21/09/2020	Customer suitability updated	Elsa Dias
11/03/2021	Specification updated to reflect current supplier	Elsa Dias
15/03/2021	Chemical analysis and Organoleptic and Defects amended	Elsa Dias
28/06/2021	New label uploaded and specification updated to reflect current supplier	Elsa Dias