



Product Specification

Product Name: Fruit Cocktail in Juice KC1 Product Code: FRCKJ16

Product Details

Legal Product Name: Fruit Cocktail in Juice Brand Name: Fontinella

Marketing Description: Fruit Cocktail in Juice

Countries of Origin: China Intrastat Tariff Code: 20089798

Declared Net Weight: 820g Drained Weight: 480g

Average Net Weights T1: 805g Average Net Weights T2: 790g

Product EAN-13: 5021006029111 Case barcode: 05021006029128

Labelling

Copyright: Ivory and Ledoux. Sample label only, not for reproduction.



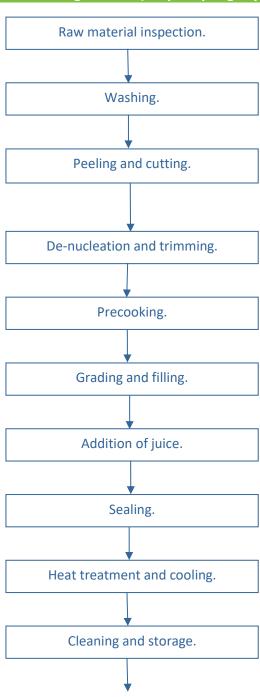
Ingredients

Ingredient	Quality/Grade	Country of Origin
Diced Pear	Bartlett / Su	China
Diced Peach	Sweet Gold / Yellow	China
Pineapple Pieces	Queen / Smooth Caynne	Thailand

Whole Grape	Manai	China
Cherry (E127)	Forli / Montagnola / Imperiale	Greece
Water	Potable	China
Pear Juice	Concentrate	China
Citric Acid (E330)	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		Х
Rye & products thereof		Х
Barley & products thereof		Х
Kamut & products thereof		Х
Oat & products thereof		Х
Spelt & products thereof		Х
Peanuts and products thereof		Х
Nuts products thereof		Х
Sesame seeds and products thereof		Х
Soya and products thereof		Х
Celery/Celeriac and products thereof		X
Mustard and products thereof		Х
Lupin and products thereof		Х
Sulphite (declared if >10mg/kg)		Х
Milk and products thereof (including lactose)		Х
Eggs and products thereof		Х
Crustaceans and products thereof		Х
Molluscs and products thereof		Х

Fish and products thereof	X

Dietary Advice

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

Animal Products: Other	Х
Phenylalanine	Х
Preservatives: Natural	Х
Phosphates	Х
Aspartame	Х
Polyols	Х

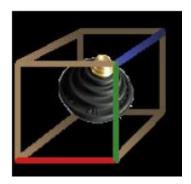
Customer Suitability

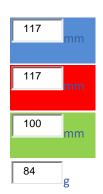
Suitable For Vegetarians	Yes	Kosher Certified	Yes
Suitable For Vegans	Yes	Halal Certified	No

Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Can	6
Secondary Packaging	Cardboard Tray	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)	214	of which mono unsaturated (g)	
Energy (kcal)	50	of which poly unsaturated (g)	
Protein (g)	0	of which trans unsaturated (g)	
Carbohydrate (g)	11.7	Fibre (g)	1.0
of which sugars (g)	11.7	Salt (g)	0.01
of which starch (g)	0	Sodium (mg)	4
Fat (g)	0	Cholesterol (mg)	0
of which saturated (g)	0	Alcohol (g)	0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
Brix	8° - 12°	<8° or >12°	Every batch
рН	3.4 – 4.2	<3.4 or >4.2	Every batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptic and Defects

	Target	Improvement Needed	Reject
Appearance	Fruits shall have a colour natural to the particular type, but may show a slight lack of uniformity and brightness. There may be slight staining by the colour from the cherries. A few loose particles may be present in the juice.	Fruits may be rather non- uniform in colour and rather dull. There may be moderate staining by the colouring from the cherries. A moderate amount of loose particles may be present in the juice.	Fruits excessively non- uniform and dull. Excessive staining by the colouring from the cherries. An excessive amount of loose particles present in the juice.
Aroma	Characteristic of canned fruit cocktail in juice.	N/A	Pungent or off aromas present.
Taste	Characteristic canned fruit cocktail flavour, may be slightly weak, slightly acidic, slightly sweet or slightly bitter. Flavour may be dominated by one type of fruit.	Characteristic fruit cocktail flavour, may be moderately weak, moderately acidic or moderately bitter.	Taints or off flavours present.
Texture	One or two individual fruit types may be rather uneven in texture, but with no 'woodiness' in pineapple or pears.	All types of fruit may be rather uneven or too firm or too soft. Pears and/or pineapple may be slightly woody.	All fruit excessively uneven, firm or soft. Pears and pineapple slightly woody.
Foreign Matter	Nil	N/A	Present
Extraneous Vegetable Matter (Major – any stems, twigs, whole leaves or leaf pieces equal to or greater than 6mm.)	Nil	N/A	Present
Extraneous Vegetable Matter (Minor –hard stone fragments <2mm in any dimension. Other pieces of vegetable matter >6mm, grape stalks >10mm and material derived from fruit plants e.g. soft stone fragments, core pieces seeds and loose stone cells. Hard pit extensions less <2mm.)	2	4	>4
Major Blemishes (>6mm diameter)	2	3	>3
Minor Blemishes (<2mm)	5	8	>8
Skin (peach or pear skin >0.5mm)	3	4	>4
Outsize (Undersize – crushed peach or pear, fruit diced <4mm in two dimensions and grapes with circumference <12mm.)	8%	15%	>15%
Outsize (Oversize – peach or pear >20mm in any dimensions and any other fruit >30mm in any dimension.)	2%	5%	>5%

Delivery Information

Gross Case Weight (kg): 5.6kg Gross Pallet Weight (kg): 1095.2kg

Minimum Delivery Temperature °C: 5 Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1614mm Units in Case: 6

Layers in Pallet: 12 Cases in Layer: 16

Sustainability

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
27/06/2019	Updated and reformatted spec	Elsa Dias
14/09/2020	Customer suitability updated	Elsa Dias
22/04/2021	Updated specification to reflect current supplier	Elsa Dias
09/07/2021	Drained weight, Layers in pallet, pallet height and gross pallet weight amended	Elsa Dias
01/02/2022	Uploaded new label and amended nutritional information	Cornelia Hagiu
28/07/2022	Amended the dimensions of case and pallet height.	Cornelia Hagiu