

# ivoryledoux

## Product Specification

**Product Name:** 2.5kg Pear Halves in Light Syrup

**Product Code:** PRHS3K

### Product Details

**Legal Product Name:** Pear Halves in Syrup

**Brand Name:** Sombrero

**Marketing Description:** Pear Halves in Light Syrup

**Countries of Origin:** China

**Intrastat Tariff Code:** 20084059

**Declared Net Weight:** 2.5kg

**Drained Weight:** 1.5kg

**Average Net Weights T1:** 2462.5g

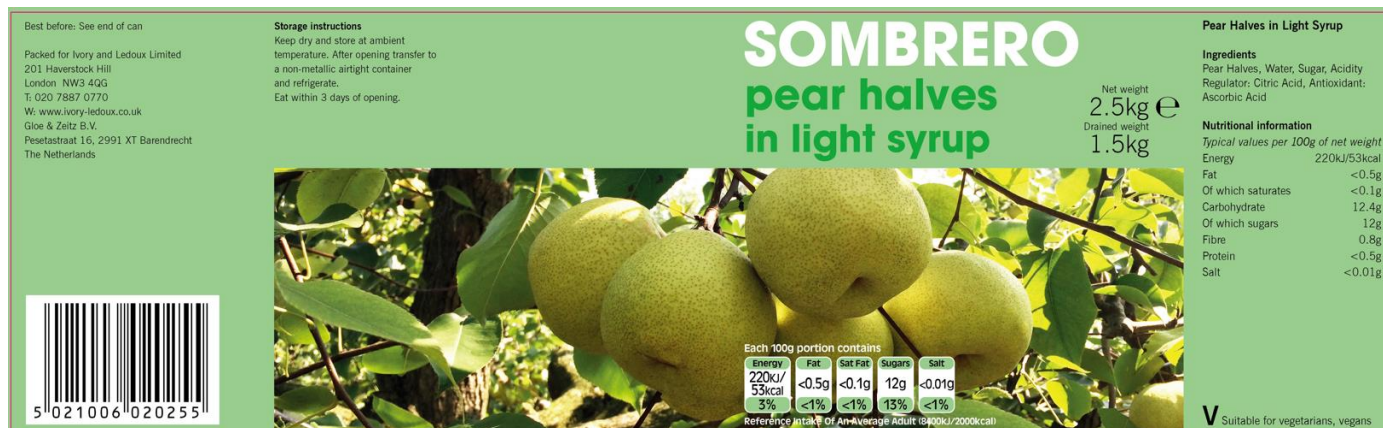
**Average Net Weights T2:** 2425g

**Product EAN-13:** 5021006020255

**Case barcode:** 05021006020262

### Labelling

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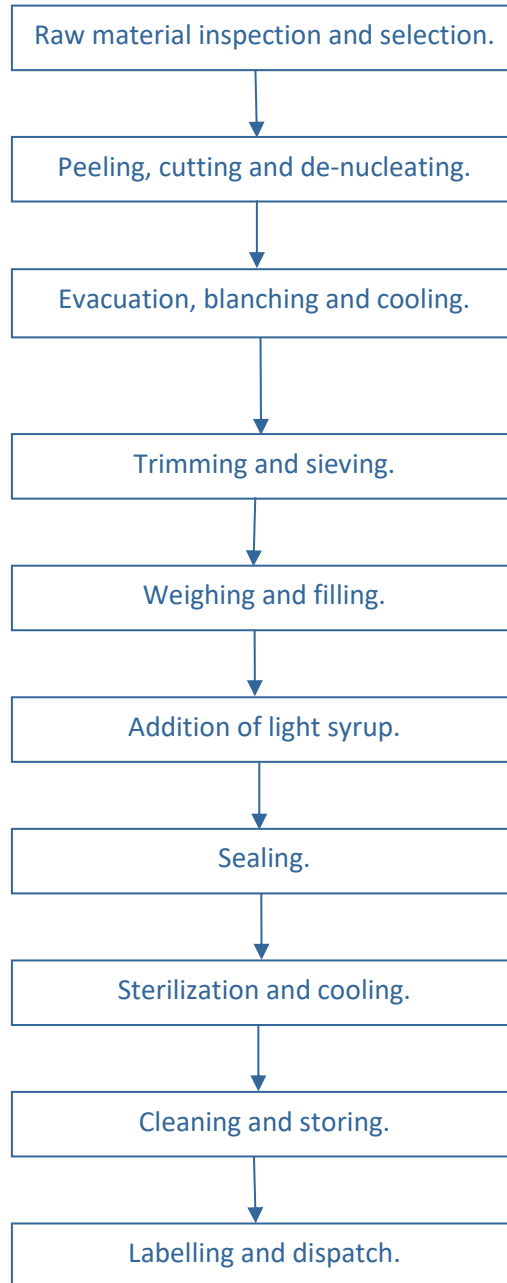
### Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Pear	60.00%	Donghan	China
Water	30.88%	Potable	China
Sugar	9.00%	Cane sugar	Thailand

Citric Acid (E330)	0.10%	Food Grade	China
Ascorbic Acid (E300)	0.02%	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

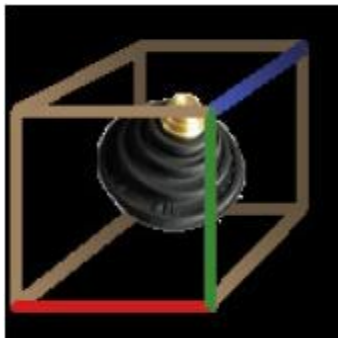
**Customer Suitability**

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

**Packaging Components**

Purpose	Component Description	Quantity
Primary Packaging	Can	6
Secondary Packaging	Cardboard tray	1

Primary Packaging Weight And Dimensions



160	mm
160	mm
146	mm
340	g

Secondary Packaging Weight And Dimensions



470	mm
315	mm
160	mm
370	g

**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)	220	of which mono unsaturated (g)	--
Energy (kcal)	53	of which poly unsaturated (g)	--
Protein (g)	<0.5	of which trans unsaturated (g)	--
Carbohydrate (g)	12.4	Fibre (g)	0.8
of which sugars (g)	12	Salt (g)	<0.01
of which starch (g)	--	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?: Analysis

Nutrition based on prepared/unprepared?: Prepared

### Chemical Analysis

Purpose of test	Target	Reject	Frequency
Brix	14° - 17°	<14° or >17°	Every batch
pH	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
<b>Appearance</b>	Slight lack of uniformity and/or brightness. May be slightly grey.	Moderate lack of uniformity and/or brightness. May be moderately grey or slightly brown or slightly pink.	Fruits are excessively non-uniform and excessively grey and dull.
<b>Aroma</b>	Characteristic of canned pears in light syrup.	N/A	Pungent off aromas present.
<b>Taste</b>	Characteristic canned pear flavour, may be slightly weak, slightly too sweet, or slightly bitter.	Characteristic canned pear flavour; may be moderately weak, moderately too sweet or slightly bitter.	Taints or off flavours present.
<b>Texture</b>	Some units may be slightly soft or slightly firm. Moderate lack of uniformity between pieces is allowable. The mouthfeel may be moderately grainy.	All units may be moderately soft or moderately firm. Moderate lack of uniformity between pieces is allowable. The mouthfeel may be moderately grainy.	All units are excessively soft or excessively firm. Excessive lack of uniformity between pieces. Mouthfeel excessively grainy.
<b>Foreign Matter</b>	Nil	N/A	Present
<b>Extraneous Vegetable Matter</b> (Major – whole loose cores, stems, twigs, whole leaves or leaf pieces, derived from the pear plant.)	Nil	N/A	Present
<b>Extraneous Vegetable Matter</b> (Minor – loose stone cells, and pieces of peel greater than 10mm in any dimension.)	2	3	>3
<b>Extraneous Vegetable Matter</b> (Loose seeds – pear seeds, or pieces of pear seed not included in core material.)	4	8	>8
<b>Major Blemishes</b> (>6mm diameter)	1	2	>2
<b>Major Cores</b> (attached core and interior stem material, easily noticeable.)	1	2	>2
<b>Minor Cores</b> (attached core and interior stem material, only noticeable on close inspection.)	2	4	>4
<b>Minor Blemishes</b> (>3mm but <6mm)	3	5	>5
<b>Cracked</b> (Split or partially split fruit, where the essential shape of the fruit is retained.)	2	4	>4
<b>Mechanical Damage</b>	3	5	>5

## Delivery Information

**Gross Case Weight (kg):** 16.91kg

**Gross Pallet Weight (kg):** 1085.3kg

**Minimum Delivery Temperature °C:** 5

**Maximum Delivery Temperature °C:** 25

**Maximum Pallet Height (mm):** 1602mm

**Units in Case:** 6

**Layers in Pallet:** 9

**Cases in Layer:** 7

## 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).

## 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
15/10/2019	New Pear variety	Elsa Dias
24/10/19	Amended the spec	Cornelia Hagiu
05/03/2020	Label Uploaded	Cornelia Hagiu
18/09/2020	Customer suitability updated	Elsa Dias
02/07/2021	Intrastat Tariff Code amended	Elsa Dias
12/07/2021	New label uploaded	Elsa Dias
01/02/2022	Uploaded new label and amended nutritional information	Cornelia Hagiu