



PRODUCT SPECIFICATION

Product Name: Riverdene Tuna Chunks in Brine 6x1800g

Product Code: A15600



General Information

Legal Product Name	Riverdene Tuna Chunks in Brine
Product Description	Tuna Chunks in Brine 6x1880g
Pack Weight	6x1880g
Product Category	Ambient
Packaging Format	Can with paper wrap around label in cardboard tray with shrink-wrap
Produced In	Papa New Guinea
Ingredient Declaration	Tuna, Water, Salt

Ingredient Information

Ingredient	E Number	Function	% in Final Product	Country of Origin
Tuna			72	Papa New Guinea
Water			27	Papa New Guinea
Salt			1	Papa New Guinea

Tel: 01992 641641

Email: sales@martinmathew.co.uk

www.martinmathew.co.uk





Process Details

The frozen tuna is thawed and rinsed. It is then cooked whole. After the first cooling the loins are removed and the inedible portion discarded. The loins then go through 1 or 2 scraping steps where the fat, skin, bones and dark flesh are removed. The remaining flesh is then packed into pre-cleaned cans, the hot brine is added and the cans are sealed. The heat treatment is design to ensure an Fo value of 6. The cans are then cooled to max 40C and palletised. After the quarantine and final QC checks, the cans are labelled and packed.

Finished Product Characteristic

Organoleptic

Appearance	Clean, uniform colour chunks of tuna of good colour, with a small amount of visible flake, in brine (cloudy).
Flavour	Typical flavour and odour. No rancid or other off flavours or odour. Salty or lavours from the brine may be noticeable,
Colour	Typical of product.
Texture	Flesh will be firm, not yeilding readily to the palate, or soft.

Defects

ree from foreign matter, 1 piece of scale/skin up to 6mm; 2 pieces of blood meat up to 6mm, or 2 small blood vessels <1mm in size.

Physical Charecteristics

Drained Weight

1320g

Quality Charecteristics

Ph

>4.6

Salt %

<1.5%

Nutritional Information Per 100g (g)

Energy (Kcal/KJ)

114/482

Fat

1.3

Of which Saturates

0.4

Carbohydrates

<0.5

Of which Sugars

<0.5

Fibre

0.5

Protein

25

Sodium

0

Salt

0.48



Microbiological Testing

TVC- 100cfu/g

Other Testing

Pesticides	N
Heavy Metals	N
Histamine	YES Max 2.5mg/100g

Allergen Information

Allergen	Contains	Source	Present at Site	Allergen	Contains	Source	Present at Site
Cereals containing gluten	NO		NO	Peanuts	NO		NO
Crustaceans	NO		NO	Soy Beans	NO		YES
Eggs	NO		NO	Milk	NO		NO
Fish	YES	TUNA	YES	Nuts	NO		NO
Celery/Celariac	NO		NO	Sulphur Dioxide	NO		NO
Mustard	NO		NO	Lupin	NO		NO
Seasame	NO		NO	Molluscs	NO		NO

Other Information

	Contains	Source		Contains	Source
Yeasts	NO		Colours(Natural)	NO	
Additives	NO		MSG(Mono Sodium Glutamate)	NO	
Preservatives	NO		HVP(Hydrolysed Veg Protein)	NO	
Colours(Artificial)	NO		Fruit and Derivtives	NO	
Honey	NO		Vegetables and Derivites	NO	
Garlic	NO		Maize	NO	
Animal Products	YES	TUNA	Palm Oil	NO	

Suitable For

Vegetarians	N	Kosher	N
Vegans	N	Halal	N
Coeliacs	Y	Organic	N
Lactose Intolerance	Y	Ovo-Vegetarians	Y



Storage and Preparation Information

Shelf Life and Storage from Manufacturer	3 YEARS FROM DATE OF PRODUCTION, DRY AMBIENT STORAGE
Shelf Life and Storage after opening	2 days, refridgerated and covered.
Food Preparation	Ready to Eat

Pack Options

Code	Pack Size	Outers per Layer	Layers	Pallet Quantity	Gross Weight	Outer Dimensions	Outer Barcode	Inner Barcode	Net Weight	Drained Weighth
A15600	6x1880g	12	7	84	12.80kg	420x315x125	0501748210096	5017482000348	1880g	1320g

Packing Specifications

Primary Packaging	Steel Can- 210g Paper Label- 3g
Secondary Packaging	Cardboard Carton- 200g Shrinkwrap-8g
Tertiary Packaging (Pallet Details)	Plain wooden pallet 1100 mm x 1100 mm LDPE stretch wrap is used to stabilise.



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	Issue No.	Issued By	Reason for new revision
16/02/2022	1	Rachel Black	New Spec Template

Approved by Technical Assistant: (for internal purposes)

Signature:

Name: Rachel Black

Date: 16/02/2022

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: _____

Tel: 01992 641641

Email: sales@martinmathew.co.uk

www.martinmathew.co.uk

