

# ivoryledoux

## Product Specification

**Product Name:** Pineapple Pieces Pizza Cut in Juice

**Product Code:** PAPJ10

### Product Details

**Legal Product Name:** Pineapple Pieces (Pizza cut) in juice

**Brand Name:** Fontinella

**Marketing Description:** Pineapple Pieces Pizza Cut 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:** 5021006031077

**Case barcode:** 05021006031084

### Labelling

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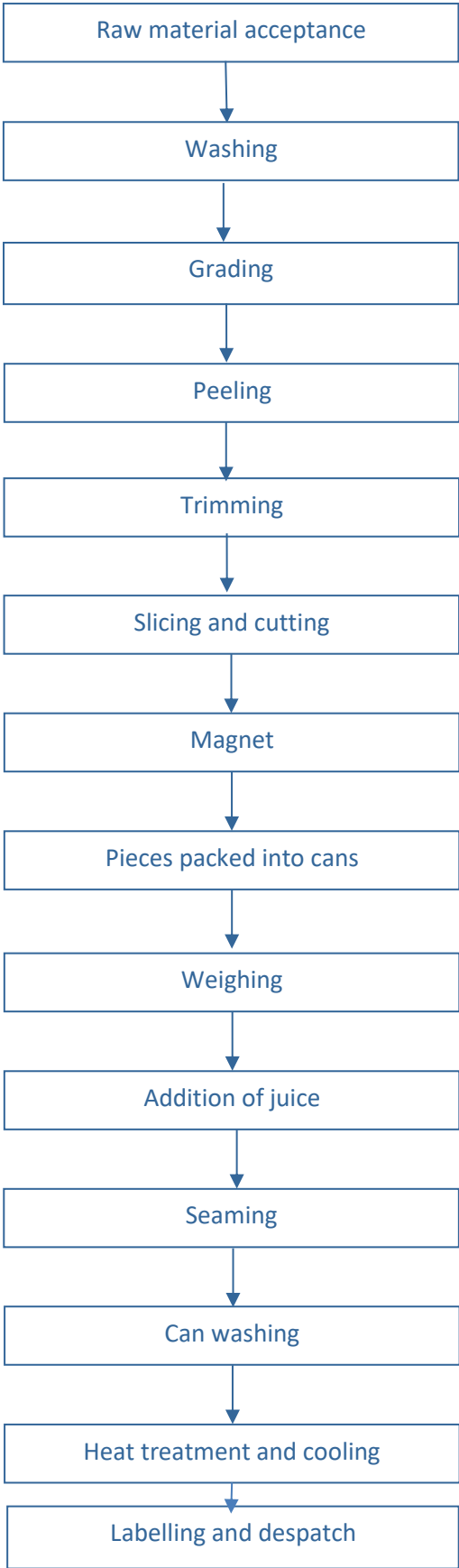
### Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Pineapple Pieces	60.00%	Cayenne	Eswatini
Water	26.89%	Potable	Eswatini
Pineapple Juice	13.00%	Concentrate	Eswatini

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

### Typical Manufacturing Process



## 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

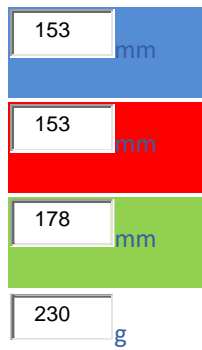
**Customer Suitability**

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

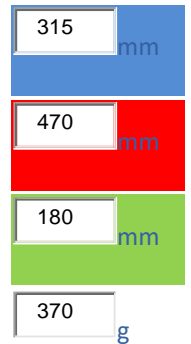
**Packaging Components**

Purpose	Component Description	Quantity
Primary Packaging	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

## Microbiological Standards

Packs must be commercially sterile.

## Organoleptic Characteristics and Defects

	Target	Improvement Needed	Reject
<b>Appearance</b>	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.
<b>Aroma</b>	Characteristic of canned pineapple.	N/A	Pungent or off aromas present.
<b>Flavour</b>	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.
<b>Texture</b>	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.
<b>Foreign Matter</b>	Nil	N/A	Present
<b>Major Blemishes</b> <small>(bruising/discolouration ≥3mm or attached skin in any dimension - by count)</small>	≤12.5	N/A	>12.5
<b>Minor Blemishes</b> <small>(bruising/discolouration &lt;3mm or attached skin in any dimension- % by count)</small>	20%	15%	>20%
<b>Residual core</b> <small>(% by drained weight)</small>	≤5%	N/A	>5%

## Delivery Information

**Gross Case Weight (kg):** 20.11 kg

**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
29/07/2019	Updated and reformatted spec	Elsa Dias
21/09/2020	Customer suitability updated	Elsa Dias
28/06/2021	New label uploaded and specification updated to reflect current supplier	Elsa Dias
03/01/2023	Updated consumer suitability	Cornelia Hagi
31/01/2023	Amended packaging information	Cornelia Hagi
21/06/2023	Uploaded new label and added "pizza cut" to product name and marketing description.	Cornelia Hagi