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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



Product Name	Material Category	Packaging
PRINCES TUNA CHUNKS IN BRINE MSC 145g	FISH	Can

1.1 Product Description

Princes brand canned Tuna products shall be manufactured from cooked tuna fish which has been skinned, headed, eviscerated, trimmed of all blood muscle, scorched or oxidised surface tissue and packed with Brine in hermetically sealed cans and sterilised by the application of heat. MSC Skipjack {Euthynnus (Katsuwonus) pelamis {L.}} is the only species of Tuna permitted for the manufacture of these products.

The product shall comply with the requirements of the European Community Council Regulation EC No. 1536/92 and Council Regulation (EC) No 1005/2008 establishing a Community system to prevent, deter and eliminate illegal, unreported and unregulated fishing.

1.2 Name of the Food Product

The official name of the food to be declared on the product label is "Tuna Chunks in Brine".

1.3 Allergen Notice

ALLERGENS	Contains
Gluten & Derivatives	No
Wheat & Derivatives	No
Barley & Derivatives	No
Oats & Derivatives	No
Rye & Derivatives	No
Spelt & Derivatives	No
Kamut & Derivatives	No
Milk & Derivatives	No
Milk/Milk Products (Buffalo)	No
Milk/Milk Products (Cows)	No
Milk/Milk Products (Sheep (Ovine))	No
Milk/Milk Products (Goats (Caprine))	No
Peanut & Derivatives	No
Nuts & Derivatives	No
Molluscs & Derivatives	No
Sesame Seeds & Derivatives	No
Sulphur Dioxide & Sulphites	No
Lupin & Derivatives	No
Egg & Derivatives	No
Crustaceans & Derivatives	No
Fish & Derivatives	Yes
Celery, Celeriac & Derivatives	No
Mustard & Derivatives	No
Soya & Derivatives	No

1.5 Shelf Life, Storage Conditions and Intended Usage

The declared shelf life of the product, from the date of manufacture, is 36 months at ambient temperature and the product shall remain in a fit and merchantable condition for at least these periods. The product on delivery shall be less than 12 months old from canning

Suitable for freezing

No

1.6 Can Net Weight		
	DECLARED WEIGHT	DESCRIPTION
Minimum average net weight	145g	i.e. nominal declared weight
Minimum net weight of any single can	138g/132g	i.e. TNE 1/TNE 2
Average minimum drained weight of 10 cans.	102g	
Minimum drained weight of any single can	97.4g/92.82g	TNE 1 /TNE 2

1.7 FINISHED PRODUCT STANDARD

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PARAMETER	QUALITY STANDARDS
Appearance	Tuna shall constitute the majority of the product. The condition of the products shall be typical of freshly cooked tuna light meat. The fish shall appear clean and bright, the flesh being typically pale yellow to flesh pink for Skipjack.
Texture	The texture of the fish shall be tender but firm and the mouth-feel may be slightly dry
Pre-process deterioration	Evidence of pre-process deterioration such as dehydration, discoloration, softening etc., and evidence of excessive heat-damage such as scorched colours, shall be absent.
Tuna Chunks	Tuna Chunks shall consist of transversely cut loins of fish to appear as whole chunks of tuna which shall not exhibit the obvious addition of flake or shredded tuna. The addition of cleaned flake or shred will be tolerated to a limited degree provided it is randomly distributed throughout the pack and does not appear as a single pressed block. The out-turn tolerance for material that will pass through a 1/2 inch mesh shall not exceed 30 percent of the drained weight in any single can.
Liquor	The brine shall be reasonably clear and "sweet". The presence of small fish fibres suspended within the brine is acceptable to a limited degree. The salt concentration of the brine shall be sufficient to effect a finished product salt content of 0.8 - 1.5%.
Histamine	The histamine content of all packs supplied to Princes shall be consistently below 50 ppm and Princes Limited shall be provided with formal certificates advising of histamine levels respective to each production batch shipped.

1.8 Packaging

Utilising a sealing compound lining the curl of the can end to form a gasket within the double seam closure, the product shall be packed in hermetically sealed cans which contain a positive vacuum. The standard of seal closure shall comply with the standard stipulated in section 3 of this specification relating to Manufacturing Aspects. The cans shall be clean and bright and free from corrosion.

Can lacquering systems shall ensure all the requirements of EC Directive 90/128, as amended, and EU 1895/2005 as amended, are satisfied particularly with regard to migration of BADGE or BFDGE which shall not be detectable in the finished product.

Can Packaging		
	DESCRIPTION	DIMENSION
Can Format	2 piece drawn can	86 x 36.5 mm
External Finish	Ends may be plain, lacquered, or TFS	5.6g tin per sq metre
Internal Finish	tin plated with sulphur resistant lacquer	

Food contact packaging shall comply with all the requirements of EC Regulations 1453/2004, 2023/2006, 1895/2005 and 10/2011

The Supervision of labelling is of equal importance to that required at all stages of product manufacture, and must ensure that:-

- a) The correct approved labels shall adhere correctly to the can with no loose edges.
- b) Labels are close fitting to the can and are correctly aligned.
- c) Labels are whole, not torn or holed.
- d) Labels do not show adhesive on the outer printed surface and rust or dirt marks are absent.

2.1 Ingredients Statement

Tuna (fish), Water, Salt.

The figures above are 'typical' only. All fish fill weights shall ensure the required minimum drained weight and maximum flake content values are satisfied. Salt addition shall be controlled to satisfy the required level in the finished product.

2.2 Genetically Modified Materials

All materials used to produce this product shall consist exclusively of non-genetically modified product. This is to include initial materials and all derivatives.

2.3 Irradiation

No component of this product shall be subject to any form of ionising radiation treatment.

2.5 Commodity Description

General:

All food materials shall be in a fit and wholesome condition of food grade and handled and stored

in food materials shall be in a fit and wholesome condition, of food grade and handled and stored in an appropriate hygienic manner.

Tuna:

All fish used in the manufacture of Princes Tuna shall be derived from suitable raw material handled in a manner as approved by the relevant State Veterinary Inspection service of the particular country of origin, in accordance with the requirements of European Community Regulation 853/2004 and Council Regulation (EC) No. 1005/2008 establishing a Community system to prevent, deter and eliminate unreported and unregulated fishing. All fish used for the product should comply with MSC requirements.

The permitted species for the manufacture of "Princes" brand canned tuna fish is 'Skipjack' (*Euthynnus (Katsuwonus) pelamis* (L.)). The delivered fish shall be whole, raw and deep frozen (maximum -9 degrees Celsius when landed and stored at -18 degrees Celsius or below). The fish used for the manufacture of this product shall be wholesome and free from deterioration, spoilage, and off-odours.

Princes Foods require all tuna raw material sourced or purchased by any party packing canned tuna for Princes shall be caught only by pole and line or purse seine methods and in employing these methods particular care shall be taken to avoid any situation which may be likely to endanger Dolphins, Porpoises or Whales. The use of high-seas drift netting and "setting-on" catching methods are specifically prohibited. All fish should be caught, stored and transported in accordance to any standards laid down by an applicable Regional Fishery Management Organisation (RFMO). This requirement shall apply to all tuna fish raw material sourced or purchased by the packer irrespective of the particular customer or whether destined for human or pet food use. All packers shall be required to maintain comprehensive documented records attesting as to the origin of tuna raw material. This documentation shall detail the fishing vessel concerned, the date of catching, the geographic area of the catch and the method employed in the capture. Satisfactory compliance with these requirements is prerequisite for endorsement for approval for the supply of product to Princes Foods.

Water:

Ingredient water shall be potable and shall comply with EC Directive 98/83 "on the quality of water intended for human consumption".

Salt:

The salt is derived from the salt present from on-board freezing shall be food grade standard and shall be stored under hygienic conditions prior to use.

5.2 Mandatory and Declared Nutritional Values

	TYPICAL VALUE PER 100g	UNITS
Energy	418	KJ/100g
Energy	99	Kcal/100g
Fat	0.5	g/100g
(Of which Saturates)	0.1	g/100g
Carbohydrate	<0.1	g/100g
Sugars	0	g/100g
Protein	23.5	g/100g
Salt	0.9	g/100g
Sodium	360	mg/100g
Fibre	<0.1	g/100g
Moisture	73.9	g/100g
Ash	1.23	g/100g

5.4 Additional Constituents

PARAMETER	MAXIMUM PERMITTED LEVEL	UNITS
Sodium Chloride	0.8-1.5%	
PH	5.8-6.2 (typically)	

5.5 Microbiological Tolerances

Commercially sterile.