

# Working Copy

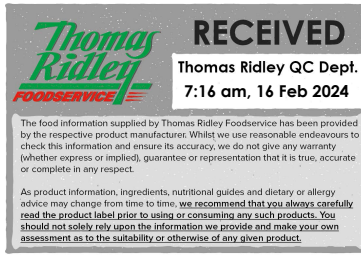
<https://opri.bidfooddirect.co.uk>

C10009 | | 6 x 800g

## Caterfood Select Tuna 800g

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Document version: 1



### Description

Legal Product Name	Tuna Chunks in Brine
Product Name on pack	Tuna Chunks in Brine
Marketing Copy	Tuna Chunks in Brine
Unique Marketing Statement	-
Brand Name	Caterfood
Temperature Band	Ambient
Country of Origin	Ecuador
Bidfood Own Brand Project Number	Change of site identification mark and update of salt content
Site Identification Mark	Ecuador 591

### Ingredients

Ingredients	Skipjack tuna (FISH), water, salt
Is the product made from at least 65% British ingredients?	No
County of Production (if 65% British)	Non UK (less than 65% British)
Minimum Meat Content of Meat/Fish/Poultry (g/100g)	70
Contains GM Ingredients	No
Irradiation Applied	No
Contains Hydrogenated Vegetable Oil	No
Contains Added Sugar	No
Contains Artificial Antioxidants	No
Contains Artificial Colours	No
Contains Artificial Flavourings	No
Contains Flavour Enhancers	No
Contains Artificial Preservatives	No
Contains Artificial Sweeteners	No
Contains Palm Oil	No Palm Oil
Fried During Manufacture	No
Contains Fish, Crustaceans or Molluscs	Yes
Species and (scientific name in brackets)	Skipjack tuna (Katsuwonus pelamis)

### Recipe Formulation

Ingredients	Compound Ingredients	Grade / Cut	Mixing Bowl Weight (before processing) (kg)	% of Sub-recipe	Tolerance (if appropriate)	% of Final Product	Supplier (may be more than one per ingredient)	Country of Origin	E Number and Name	Function in Final Product	Quantity in Final Product mg/kg (ppm)
Skipjack tuna		Campden Grade A				70		Pacific Ocean		Ingredient	
Water		Potable water				29.1		Ecuador		Ingredient	
Salt		Non iodized salt				0.9		Ecuador		Ingredient	

Full Ingredient List	Mixing Bowl Weight (before processing) (kg)	% of Unit as Sold
		70%
Water		29,1%
Salt		0,9%

Is Rework Used in Recipe?	No
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Does Product Contain Meat or Meat Derivatives?	No
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## Nutrition

Servings per Consumer Unit (Inner)	10
Serving Size (g/ml)	56 g

Nutrients	Quantity per 100g/ml	Quantity per 100g/ml (Artwork Rounding)	Quantity per Serve	Quantity per Serve (Artwork Rounding)	Method of Analysis
Energy (Kilojoules)	460 kJ	460 kJ	257.60 kJ	258 kJ	Calculated
Energy (Kilocalories)	109 kcal	109 kcal	61.04 kcal	61 kcal	Calculated
Fat, Total	1 g	1 g	0.56 g	0.6 g	Mt:Cancel Widdowson
Saturated	0.3 g	0.3 g	0.168 g	0.2 g	Mt:Cancel Widdowson
Monounsaturated	0.17 g		0.0952 g		Mt:Cancel Widdowson
Polyunsaturated	0.39 g		0.2184 g		Mt:Cancel Widdowson
Trans	0 g		0.00 g		Mt:Cancel Widdowson
Carbohydrate	0 g	0 g	0.00 g	0 g	Mt:Cancel Widdowson
Sugars	0 g	0 g	0.00 g	0 g	Mt:Cancel Widdowson
Added Sugar	0 g		0.00 g		Calculated
Starch	0 mg		0.00 mg		Mt:Cancel Widdowson
Dietary Fibre, Total	0 g	0 g	0.00 g	0 g	Mt:Cancel Widdowson
Protein, Total	24.9 g	24.9 g	13.944 g	13.9 g	Mt:Cancel Widdowson
Nitrogen	3980 mg		2228.80 mg		Mt:Cancel Widdowson
Salt	0.732 g	0.73 g	0.40992 g	0.41 g	Calculated
Sodium	293 mg	293 mg	164.08 mg	164.1 mg	Mt:Cancel Widdowson
Organic Acid	0 kJ				
Alcohol	0 kJ		0.00 kJ		Mt:Cancel Widdowson
Ash	0.2 kJ		0.112 kJ		Mt:Cancel Widdowson
Calcium	10 mg		5.60 mg		Mt:Cancel Widdowson
Folate	3 µg		1.68 µg		Mt:Cancel Widdowson
Free Sugar	0 g		0.00 g		Mt:Cancel Widdowson
Iron	1.51 mg		0.8456 mg		Mt:Cancel Widdowson
Magnesium	27 mg		15.12 mg		Mt:Cancel Widdowson
Moisture	74.3 g		41.608 g		Mt:Cancel Widdowson
Phosphorus	171 mg		95.76 mg		Mt:Cancel Widdowson
Potassium	230 mg		128.80 mg		Mt:Cancel Widdowson

Zinc	0.9 mg		0.504 mg		McCance Widdowson
Vitamin A (retinol equivalent)	26 µg		14.56 µg		McCance Widdowson
Thiamin (Vitamin B1)	0 mg		0.00 mg		McCance Widdowson
Riboflavin (Vitamin B2)	0.11 mg		0.0616 mg		McCance Widdowson
Niacin (Vitamin B3)	16.5 mg		9.240 mg		McCance Widdowson
Vitamin C	0 mg		0.00 mg		McCance Widdowson
Vitamin D	1.1 µg		0.616 µg		McCance Widdowson

Additional information to explain source of nutritional data	Values referred to the drained product.
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## Allergens

Cereals containing Gluten (and products thereof)	Does NOT Contain	Gluten-Free / Suitable for Coeliacs	No
Wheat	Does NOT Contain		
Rye	Does NOT Contain		
Barley	Does NOT Contain		
Oats	Does NOT Contain		
Crustaceans (and products thereof)	Does NOT Contain	Free From Crustaceans (and products thereof) (with claim made on packaging)?	No
Egg and Egg Products	Does NOT Contain	Free From Egg and Egg Products (with claim made on packaging)?	No
Fish and Fish Products	Contains		
Peanut and Peanut Products	Does NOT Contain	Free From Peanut and Peanut Products (with claim made on packaging)?	No
Soybean and Soybean Products	Does NOT Contain	Free From Soybean and Soybean Products (with claim made on packaging)?	No
Milk and Milk Products	Does NOT Contain	Free From Milk and Milk Products (with claim made on packaging)?	No
Tree Nuts (and products thereof)	Does NOT Contain	Free From Tree Nuts (and products thereof) (with claim made on packaging)?	No
Almonds	Does NOT Contain		
Hazelnuts	Does NOT Contain		
Walnuts	Does NOT Contain		
Cashews	Does NOT Contain		
Pecan nuts	Does NOT Contain		
Brazil nuts	Does NOT Contain		
Pistachio nuts	Does NOT Contain		
Macadamia or Queensland nuts	Does NOT Contain		
Celery / Celeriac (and products thereof)	Does NOT Contain	Free From Celery / Celeriac (and products thereof) (with claim made on packaging)?	No
Mustard (and products thereof)	Does NOT Contain	Free From Mustard (and products thereof) (with claim made on packaging)?	No
Sesame Seeds and Sesame Seed Products	Does NOT Contain	Free From Sesame Seeds and Sesame Seed Products (with claim made on packaging)?	No
Sulphur Dioxide and Sulphites (>10mg/kg)	Does NOT Contain	Free From Sulphur Dioxide and Sulphites (with claim made on packaging)?	No
Lupin (and products thereof)	Does NOT Contain	Free From Lupin (and products thereof) (with claim made on packaging)?	No
Molluscs (and products thereof)	Does NOT Contain	Free From Molluscs (and products thereof) (with claim made on packaging)?	No

Allergen Advice	For allergens, see ingredients in CAPITALS.
Warning Statement	Although every care has been taken to remove bones, some bones may remain.

## Dietary Information

Halal Certified	No
Kosher Certified	No

Suitable for Vegan	No
Suitable for Vegetarian	No
Suitable for 5 a Day Label	No
Organic Certificate	No Organic certificate
Gluten statement	Naturally Gluten Free
Can any Ethical or Fairly traded claims be made?	No ethical or fairtrade claim
Does any other assurance scheme apply to this product?	No assurance scheme

## Preparation Suggestions

Is the product ready to eat?	Yes
Is the product best reheated / cooked from frozen	No
Other	Ready to eat product.
Cooking Instructions Preference Order	Ready to eat product.

## Packaging

Trade Unit (Outer) Gross Weight (kg)	Trade Unit (Outer) Gross Weight (kg)
Consumer Unit (Inner) Gross Weight (kg)	0.910
Palletised Load Gross Weight (kg)	1340
Net Trade Unit (Outer) Weight (kg)	2.4
Palletised Load Height (mm)	1500
Trade Unit (Outer) Height (mm)	135
Trade Unit (Outer) Width (mm)	310
Trade Unit (Outer) Depth (mm)	405
Trade Unit (Outer) per Layer	16
Layers Per Pallet	11
Trade Unit (Outer) per Pallet	176
Items per Consumer Unit (Inner)	1
Minimum Items per Consumer Unit (Inner)	1
Maximum Items per Consumer Unit (Inner)	1
Consumer Unit (Inner) per Trade Unit (Outer)	6
Pack size / weight printed on the Trade Unit (Outer)	6 x 800g (Case Weight: 4.8kg)
Is the Trade Unit (Outer) Item Splittable?	No
Sold and Priced by Kilo	No
Packaging Type of Trade Unit (Outer)	Carton box
Packaging Type of Consumer Unit (Inner)	Labelled can
Is the product packaged in a protective atmosphere	No

Type of Packaging	Component Item	Weight (g)	Length (mm)	Width (mm)	Height (mm)	Type of Material	Is polymer NIR detectable?	Grade/ Gauge/ Thickness	Recycled Content	Recycled %
Consumer	Can	96	99	99	119	Steel	No	Food grade	Yes	91
Consumer	Lid	13.9	99	99	1	Steel	No	Food grade	Yes	91
Trade	Carton	440	310	405	135	Paper / cardboard Recycled	No	-	Yes	100
Trade	Pallet	28000	1000	1200	15	Wood	No		No	0
Trade	Pallet Label	2	100	150	0.1	Paper/ cardboard Virgin	No	Paper sticker	No	0
Trade	Shrinkwrap					Plastic - layered or mixed - Other - 7	No	Variable weight	Yes	30

Do you have any packaging environmental claims?	No
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## Barcodes & Coding

Trade Unit (Outer) Packaging Contains Barcode	Yes
Trade Unit (Outer) GTIN type / length	EAN/UCC-14
Trade Unit (Outer) GTIN	05060158877133
Trade Unit (Outer) Packaging Date Coding Type	Best Before End
Trade Unit (Outer) Packaging Date Value	36
Trade Unit (Outer) Packaging Date Time Period	Months
Trade Unit (Outer) Packaging Date From	Production
Trade Unit (Outer) Date and Coding Example	First row: BBE AUG 2021 - L9290 TF 00:00 0-0 // Second/third row: SUPPLIER BATCH+ ECUADOR N°611
Trade Unit (Outer) Packaging Date Method of Application	Inkjet
Consumer Unit (Inner) Packaging Contains Barcode	Yes
Consumer Unit (Inner) GTIN type / length	UCC-12
Consumer Unit (Inner) GTIN	5060158877140
Consumer Unit (Inner) Packaging Date Coding Type	Best Before End
Consumer Unit (Inner) Packaging Date Value	36
Consumer Unit (Inner) Packaging Date Time Period	Months
Consumer Unit (Inner) Packaging Date From	Production
Consumer Unit (Inner) Date and Coding Example	First row: BBE AUG 2021 - L9290 TF 00:00 0-0 // Second/third row: SUPPLIER BATCH+ ECUADOR N°611 + FAO XX
Consumer Unit (Inner) Date and Coding Method of Application	Inkjet
Consumer Unit Other Packaging Contains Barcode	No
Consumer Unit Other Date and Coding Example	First row: BBE AUG 2021 - L9290 TF 00:00 0-0 // Second row: TEOPESCA BATCH/// Third row: SJ - ECUADOR N°591 . FAO XX - PACIFIC OCEAN
Consumer Unit Other Date and Coding Method of Application	Inkjet
Date of first freezing applicable	No

## Handling & Storage

Minimum shelf life into depot (days)	730
Total product shelf life (days)	1095
Storage Directions as to appear on pack (inc shelf life on opening)	Store unopened cans in a cool, dry place out of direct sunlight. Once opened, unused product should be transferred to a non-metallic container, covered and stored in a refrigerator, used within 2 days.
Shelf Life after opening (days)	2
Storage instructions once opened	Once opened, unused product should be transferred to a non-metallic container, covered and stored in a refrigerator, used within 2 days.
Delivery Lead Time (Working Days)	3
Minimum Order Value (£)	3068
Minimum Order Quantity (No of cases)	176

## Yield Information

Declaration on Consumer Unit (Inner) / Trade Unit (Outer) - Measured by	Weight
Declaration on Consumer Unit (Inner) / Trade Unit (Outer) - Unit of Measure	Grams
Declaration on Consumer Unit (Inner) / Trade Unit (Outer) - Measurement Scale	Average
Declared Value	800
Declared Weight/Volume T1	785
Declared Weight/Volume T2	770
Does the Consumer Unit (Inner) require an e mark	Yes
Is the product Canned /Ice Glazed /Dry Mix	Canned
Declared Drained Nett Weight	560
Actual Drained Washed Nett Weight	-

## Microbiological Testing

Microbiological Testing Required	No
Reason Testing Not Required	Commercially steril product
Microbiological Laboratory Name	Internal (because being an internal self control laboratory, cannot be accredited)

Name of Test	Frequency of Test	Target Result	Report when Result	Maximum Result Acceptable
Histamine	Mn 9 samples per batch	<50 ppm	-	<100 ppm

## Laboratory Analytical Analysis

Laboratory Name	Internal laboratory
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Name of Test	Target Result	Tolerance	Frequency of testing	Action if out of specification
Histamine	<50 ppm	<100 ppm	Per batch	Rejection of the goods
Heavy metals (Hg, Cd, Pb, Sn)	-	As per EU regulation thresholds	Random analysis over raw material/products. min 1 every 3 months	Rejection of the goods


## Quality Control






Name of Check	Method	Validation	Responsibilities	Frequency of Test	Parameters	Action if result not within parameters
Reception of fish	Time and temperature control	Time and temperature control	Quality dpt.	Pattern, monitoring of each vehicle: preparatory process carried out in the boat, sampling of each boat with a person in the boat at all times	Histamine	Additional sampling in case of higher levels
Closing/Presence of critical visual defects	measured with a bottom gauge and a micrometer	Microbiological contamination in product due to a non - hermetic seal	Quality/production dpt.	Visual Inspection every 20 minutes during the process; product destruction at the start of the process and every 2 hours	Absence of bubbles after completing the leakage tests. Measure of depth, width, thickness and hook, overlapping, % of ironing	Rejection
Sterilisation	Sterilisation process (continuing monitoring) disk in the system or in the computer, manual on behalf of the operator	All products must submit a minimum thermal process of F0 = 6	Quality/production dpt.	Sterilisation process (continuing monitoring) disk in the system or in the computer, manual on behalf of the operator	All products must submit a minimum thermal process of F0 = 6	Corrective action taken according to the error detected: reprocessing, processing time or product rejected
Foreign Bodies	X Ray Detector	Verification of devices performance	Quality/production dpt.	Verification at during the start - up of the machine, every hour and at the end of the production process	Verification	segregation and 100% rejection after completing the inspection. Reprocessing in case of obtaining a false positive

Additional Product Information	Mccance and widdowson reference used (ref:16-416 (2021 data))
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## Quality Attribute Sheet

Trade Unit (Outer) Image		Consumer Unit (Inner) Image	
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	GREEN Accept	AMBER Action Required	RED Reject
Trade Unit / Outer Packaging Criteria	cans in a box, containing the agreed printed information and best before date / batch indication	Not 100% clear printing, but that allows the readability of the information	Wrong number of units inside the box. Incorrect, misplaced printing which do not allow the readability of the information or best before date information.
Trade Unit / Outer Packaging Image			
Consumer Unit (Inner) Packaging Criteria	Can with wraparound paper label. The seal of the can should be intact.	-	Can not sealed, or seal damaged. Labeling misplaced

Consumer Unit (Inner) Packaging Image			
Trade Unit (Outer) Case Coding	Coding on box correctly and clearly printed	Not 100% clear printing, but that allows the readability of the information	Absent or illegible coding.
Trade Unit (Outer) Case Coding Image			
Consumer Unit (Inner) Case Coding	Coding on can correctly and clearly printed: First row: BBE: AUG 2021 - L9290 TF 00:00 0-0 // Second row: TECOPESCA BATCH/// Third row: SJ - ECUADOR N°591 . FAO XX - PACIFIC OCEAN	Not 100% clear printing, but that allows the readability of the information	Absent or illegible coding.
Consumer Unit (Inner) Case Coding Image			
Dimensions (height / length / width / diameter)	Diameter 102 mm Height 104 mm		
Appearance Criteria 1	Skipjack tuna chunks in brine; presented as a mixture of pieces of tuna, free from shreds. The initial muscle structure of the fish is retained. There shall not be large voids within its structure. Chunks, according to legislation, should be pieces not less than 12 mm When turn-out, the fish tend turn out from the can separately into large pieces.	Within Campden grade A	Out of campden grade A specifications
Appearance Images 1			
Appearance Criteria 2	According to Campden grade A: - Dark blood streaks or spotting or slight dark bruising may be present (between 2 and 6 mm in diameter 25% cans). - Slight retort scorching is permitted (minor yellow/light beige scorching). Bright and slightly non-uniform colour of the fish is permitted. ** Note that may be natural seasonal variation in the colour of the fish due to factors as the size, or the biological cycle of the fish. Clear coverage liquid with no generalized shredded tuna floating.	Within Campden grade A	Out of campden grade A specifications Major precooker scorch (orange/brown). Presence of foreign bodies, fins or viscera, bones, big skin fragment or scales (greater than 6 mm equivalent Ø) Generalized cleaning defects as presence of blood meat greater than 6 mm, more than 1 large blood vessel/clots,
Appearance Images 2			
Flavour Criteria 1	Typical of this species and cover, without odd taste. Slightly salty notes	-	Atypical fish taints/flavors, as burnt, bitter or excessive salty.
Aroma Criteria 1	Good aroma, typical of canned tuna ** Note that may be natural seasonal variation in the aroma of the fish.		Off aromas
Texture Criteria 1	Firm and hard, but soft at palate. Flakes percentage < 30%		Texture too shredded, or mushy. Completely different to specifications.

## Supplier

Supply Chain Contact Name at Supplier	Leo Austin
Supply Chain Contact Email at Supplier	leo.austin@grupofrinsa.com
Supply Chain Telephone Numbers	+44 (0) 7507 123146
Food Manufacturing Site Code	TF
Manufacturing Site Details	Tecopesca EC-591
Manufacturer Site Address	Ecuador
Read / Agreed Supplier Technical Manual	Yes
Read / Agreed Supplier Technical Manual Date	2019-10-11 00:00:00Z
Read / Agreed Supplier Technical Manual Name	Maria Dios
Read / Agreed Supplier Technical Manual Position	Frinsa's quality department

**Disclaimer:** As we do not manufacture we warrant only that we will transmit accurately product data (ingredient and allergen) as are received by us from the manufacturer/supplier of such product. By accepting product and image information you agree to obtain our written permission before you transmit such product data or images outside your business. You agree to check for updates and refer to the packaging at all times because product data change regularly. You must not alter the product data or images. If despite this you choose to do so we will not be responsible.